

# ASTOR GRILL

## COLD STARTERS & SALADS

- Beef Carpaccio 135**  
*Horseradish, shaved parmesan, rocket leaves and truffle oil*
- Gillardeau Oysters 135**  
*Lime, shallots and vinegars, citrus and soy jelly, tabasco*
- Italian Buratta 80**  
*Heirloom tomato, olive tapenade, extra-virgin olive oil & crushed pepper*
- Crabmeat Salad 80**  
*Mixed greens, cherry tomato, green asparagus and chives with jalapeño/grapes seeds oil dressing*
- Waldorf Salad 65**  
*Apple celeriac, candied walnut, pickled celery, smoked truffle yoghurt, blue cheese crumbs*
- Sea Bass Ceviche 80**  
*Sweet potatoes, crispy corn, cilantro, lime and chili*
- Astor Beef Tartare 120**  
*62' poached quail eggs , crispy Cecina , Gruyère cheese*
- Salmon Tartare 75**  
*Fresh salmon, mango, avocado, shallots and sweet potato chips*
- Kale and Rucola Salad 65**  
*Pomegranate, cherry tomato, dry figs, feta cheese with honey mustard dressing*
- Caesar Salad 75**  
*Beef lettuce , croutons , white anchovies , caesar dressing*
- Citrus Quinoa 75**  
*White and black quinoa, citrus dressing, mix bell peppers*

## HOT STARTERS

- Pulled Beef Sliders 80**  
*24-hours braised beef served in black bun with 3 fillings: mushrooms, caramelized onion and avocado*
- Dynamite Shrimps 75**  
*Scallions, dynamite sauce, tempura shrimps*
- Scallops Thermidor 110**  
*Baked scallops gratin*
- Grilled Octopus 75**  
*Truffle mash potato, roasted cherry tomato and olive oil*
- Crispy Calamari 65**  
*Parsley aioli and lemon*

## SOUPS

- Seafood Chowder 75**  
*Cod, mussels, burnt shrimp, smoked salmon and beef bacon*
- French Onion Soup 50**  
*Served in sour dough bread with gruyere cheese*

## PASTAS & RISOTTO

- Wild Mushroom Risotto 95**  
*Puccini, bottom, oyster mushrooms, truffle paste*
- Squid ink Linguine 125**  
*With lobster bisque, shrimp, mussels and olive oil*
- Lasagne Al Forno 95**  
*Josper baked lasagna with Bolognese and parmesan cheese*

## TO SHARE

- Smoked Lamb Rack 595**  
*Honey, Maldon salt, Cajun, smoked paprika, cherry tomato*  
 *35 South, Cabernet Sauvignon, Chile 75*
- Hamour Clay Pot 180**  
*Assorted olives, spring onion, cherry tomato, herbs and olive oil cooked in clay pot*  
 *Eikendal, Sauvignon Blanc, South Africa 85*
- Seafood Mix Grill 275**  
*Lobster, scallops, salmon, seabass, prawns maitaise sauce, grilled vegetables*  
 *Forchir, Pinot Grigio, Italy 90*
- Braised Beef Ribs 350**  
*BBQ sauce, whipped potato and confit tomato*  
 *Peppoli, Sangiovese, Antinori, Italy 95*

## KIDS MENU

- Mini Burger 75**  
*With potato bun, green salad and sweet potato fries*
- Spaghetti Tomato 65**  
*With parmesan cheese and olive oil*
- Chicken Naggets 65**  
*Deep fried with broccolini and french fries*
- Fish and Chips 75**  
*Served with mashed peas and country fries*

# ASTOR GRILL

## SIGNATURE GRILLS

### DRY AGED BEEF

Wagyu 7+ Tomahawk - 1.2 kg **995**

 Peppoli, Sangiovese, Antinori, Italy 95

US Prime Angus Rib Eye - 300g **350**

 35 South, Cabernet Sauvignon, Chile 75

Wagyu 7+Butter Fat Rib Eye - 300g **495**

 Peppoli, Sangiovese, Antinori, Italy 95

US Prime T-Bone - 500g **235**

US Porterhouse - 500g **245**

 Forchir, Friuli, Merlot, Italy 85

AUSTRALIAN WAGYU 7+

Tenderloin - 250g | QR **385**

Rib Eye - 300g | QR **450**

Striploin - 300g | QR **475**

 Peppoli, Sangiovese, Antinori, Italy 95

US PRIME ANGUS

Tenderloin - 200g **295**

Striploin - 300g **210**

Rib Eye - 300g **295**

Chateaubriand - 400g **635**

 Peppoli, Sangiovese, Antinori, Italy 95

ARGENTINIAN BLACK ANGUS

Tenderloin - 200g **210**

Argentinian Rib Eye - 300g **195**

 Montes Alpha, Merlot, Colchagua, Chile 95

### SAUCES

Choose one:

Béarnaise

Maltaise

Homemade BBQ

Green Peppercorn

Mushrooms

Chimichurri

Blue Cheese

Red Wine Jus

### SIDES 35

Baked Potato

Garden Green Salad

Mac & Cheese

Grilled Asparagus

Whipped Potatoes

Sweet Potato Fries

Charred Broccolini

Hand cut potato Chips

Wild Mushrooms

Creamy Spinach

Steamed rice

Grilled vegetables

## MAIN COURSES

Astor Truffle Wagyu Beef Burger | **135**

Aged cheddar, truffle chips, pickles, coleslaw salad, homemade truffle bun

 Montes Alpha, Merlot, Colchagua, Chile 95

Steak Sandwich **180**

Lettuce, tomato, gherkins and brie cheese in panini bread

 Montes Alpha, Merlot, Colchagua, Chile 95

Slow Cooked Beef Cheeks Bourguignon **185**

Mashed potato, baby carrots, roots vegetables and beef jus

 Peppoli, Sangiovese, Antinori, Italy 95

Veal Schnitzel **175**

With fried potato, cranberry sauce and lemon

 Luigi Bosca, Mendoza, Argentina 85

Baked Sea Bass **175**

Cherry tomatoes, fennel, olive oil and black olives

 Eikendal, Sauvignon Blanc, South Africa 85

Josper Chicken Breast **125**

Herbs marinated chicken breast with roasted vegetables

 Bouchard, Chablis, France 110

Panfried Scottish Salmon **145**

Sweet potato, asparagus, green pea purée, lemon wedges, cherry tomato

 Forchir, Pinot Grigio, Italy 90

Grilled Canadian Lobster **395**

Beurre blanc, smoked vegetables, roasted pine nuts, lemon confit

 Forchir, Pinot Grigio, Italy 90

## DESSERTS

Eton Mess **50**

Vanilla mascarpone chantilly, berry compote, dehydrated strawberry, coconut meringue, strawberry gel crème

Estee Lauder Panacotta **55**

Aromatic pudding with salted crunch, frozen berries and forest berry sauce

200° Basque Style Cheese Cake **70**

Warm salted caramel apple compote, Cinnamon ice-cream

12 Layer Chocolate Cake **70**

70% chocolate ganache, moist cocoa biscuit, raspberry compote, chocolate wall

Seasonal Fruit Platter **55**

Sorbet **50**

Lemon vanilla mint, chocolate, melon ginger, mix berry

Ice Cream **50**

Spiced Chocolate, Vanilla bean, Pistachio, strawberry