

SPECIALS							
APPETIZERS		:	MAINS		:	DESSERTS	
Chicken Liver Mousse with Toasted Brioche and Pickled Cauliflower	60.		Atlantic Scallops with Port Cream Sauce and Sautéed Leeks	190.		Classic Apple Tarte Tatin with Ginger Beer Sorbet *25 Minutes	65.
Batik Clams with Oyster Sauce	55.		Australian Lamb Agnolotti with Brown Butter and Sage	110.		Crispy Chocolate Tuiles with Valrhona Chocolate Sorbet and Orange Compote	55.
			Smoked Salmon Fillet with Hazelnut Mashed Potato, Grilled Baby Romaine and Horseradish	160.			
		:					

EUROPEAN

APPETIZERS		PASTA	
Mushroom Cream Soup with Puff Pastry	70.	House-Made Beef Lasagna with Tomato Cream Sauce	90.
Classic Caesar Salad with Anchovy or Beef Bacon or Grilled Chicken	95.	Gnocchi with Creamy Vodka Sauce, Crispy Beef Bacon and Basil	95.
Snails in Puff Pastry with Creamy Garlic Sauce	65.	House-Made Truffled Mac and Cheese with Gruyère and Smoked Beef	95.
Prosciutto Garden Salad with Parmesan Vinaigrette	95.	Jumbo Prawn Linguine with Garlic, Tomato and Basil	125.
Goat Cheese and Roast Beet Salad with Walnut, Baby Spinach and Sherry-Shallot Dressing	70.	House-Made Salmon Ravioli with Spinach and Anchovy Butter	85.
House-Made Foie Gras Ravioli and Shimeji Mushroom with Brown Butter and Sage	130.	Spaghetti Aglio Olio with Dry Cured Beef	95.
Roast Scallops with Charred Corn, Zucchini and Truffled Corn Vinaigrette	120.	Pesto Whole Wheat Tagliatelle with Chicken Confit, Pine Nuts, Fennel and Parmesan	95.
Pan-Seared Brussels Sprout with Crispy Soft Boiled Egg and Dried Cherry Tomato	110.	House-Made Ricotta Ravioli with Spinach Cream Sauce and Parmesan	90.
Quinoa Mediterranean Salad	65.		

GRILLED				MAINS	
Flame grilled to your liking, served with simple salad and a choice of French Fries, Wedges, Mashed, Roast or Baked Potatoes. Potato Gratin (additional 20)				Organic Roast Chicken with Roast Vegetables and Potato	95.
				Duck Confit with Green Bean, Beef Bacon and Potato	135.
				Mediterranean Pan-Seared Dory with Grilled Eggplant, Potato, Tomato and Tahini Yoghurt	110.
				Pan-Seared Salmon with Crispy Quinoa and Charred Vegetables	150.
				Pan-Seared Organic Half Chicken with Four-Mushroom Cream Sauce and Potato Croquettes	120.
				Grilled Veal Tongue with Voronoff Sauce and Vegetable Mash	125.
				Grilled Beef Tagliata with Arugula and Parmesan	175.
				Lamb Shoulder Au Jus, Kale, Fried Polenta and Roast Cherry Tomato	160.
				ASIAN	
				APPETIZERS	
				Crispy Roast Duck Spring Roll with Hoisin	85.
				Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette	60.
				Shrimp Wonton Soup	45.
				Crispy Calamari Salad with Vinegar Dressing	55.
				Jumbo Prawn and Scallion Fried Wontons with Garlic Chili Sauce and Asian Slaw	95.
				MAINS	
				Chicken Betutu with Garlic Rice and Sambal Matah	120.
				Nasi Campur with Fried Chicken and Beef Steak Satay	90.
				Oxtail Soup with Steamed Rice	165.
				Fried or Poached Hainanese Chicken Rice	75.
				Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables	75.
				Indonesian Grilled Short Ribs with Jasmine Rice and Sambal	90.
				Asiatique Fried Gurame with Steamed Rice	90.
				Grilled King Prawns with Sautéed Green Beans, Garlic Rice and Sambal	130.
				CHEESE AND CHARCUTERIE	
				Cheese Platter (Choice of 3 Cheeses) Served with Sliced Apples, Dried Apricots, Onion Jam, Grapes, Walnuts, Honey and Crackers	185.
				Charcuterie Platter (kindly ask our server for today's selection) Served with French Country Loaf, Melon, Gherkins and Mustard	195.

TAPAS	
Single Malt Garlic Prawns	130.
Grilled Portobello with Feta	55.
Salmon and Gin Croquetas with Mango Relish	70.
Five-Spice Baby Pork Ribs	75.
Shiitake Pizzetta	65.
Prosciutto Pizzetta	135.
Honey-Lemon and Sesame Roast Chicken Wings	55.
Tenderloin Quesadilla with Homemade Avocado Sour Cream	95.
Breadfruit Chips with Fried Shrimps	50.
Roast Scallops with Grilled Asparagus and Asparagus Cream	110.
Crispy Calamari with Salsa Brava	55.
Grilled Tenderloin and Foie Gras Pinchos	175.
Pork Belly Tacos Additional Cheddar and Guacamole (+10)	75.
Roast French Brie with Sautéed Onions and Sliced Apple on Baguette	75.

All prices subject prevailing government tax and services