

SPECIALS					
APPETIZERS		MAINS		DESSERTS	
Smoked Salmon Lyonnaise with Baked Potato and Shallot-Peanut Vinaigrette	95.	Lamb Shoulder Au Jus, Kale, Fried Polenta and Cherry Tomatoes	160.	House-Made Shortbread Cookie with Strawberries, Lemon-Basil Cream and Vanilla Ice Cream	50.
Garden Salad with Apple, Beet, Tomato and Parmesan-Oregano Vinaigrette	60.	Pan-Seared Dory, Scallop and Prawn with Crispy Baked Potato and Wakame Cream Sauce	150.	Valrhona Dark Chocolate French Pudding with Orange Tuile and Chantilly Crème	60.
		Chicken Palm Fruit Curry with Cassava Leaves, Carrot and Jasmine Rice	95.		

## EUROPEAN

APPETIZERS		PASTA	
Mushroom Cream Soup with Puff Pastry	70.	House-Made Beef Lasagna with Tomato Cream Sauce	90.
Classic Caesar Salad with Anchoviy 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.
Grilled Brussels Sprout and Crispy Beef Bacon with Roast Cherry Tomato and Chestnut Purée	90.	House-Made Ricotta Ravioli with Spinach Cream Sauce and Parmesan	85.
Quinoa Mediterranean Salad	65.		

GRILLED	
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)	
TENDERLOIN (220 GR)	160.
AUS CHATEAUBRIAND (300 GR)	250.
PRIME US TENDERLOIN (180 GR)	390.
GRAIN-FED AUSTRALIAN RIB EYE (220 GR)	235.
WAGYU GRADE 4 RIB EYE (200 GR)	425.
BEEF/CHEESE BURGER (150 GR)	(115/130.)
GRAIN-FED AUSTRALIAN SIRLOIN (200 GR)	235.
Choice of Sauces: Black Pepper, Mushroom, Vigneron, Blue Cheese, Barbeque, Bearnaise or Rosemary	

TAPAS	
Single Malt Garlic Prawns	130.
Grilled Portobello with Feta	50.
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	50.
Grilled Tenderloin and Foie Gras Pinchos	175.
Pork Belly Tacos Additional Cheddar and Guacamole (+10)	65.
Roast French Brie with Sautéed Onions and Sliced Apple on Baguette	75.

MAINS	
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.
Roast N.Z. Lamb Chops and Creamy Polenta with Cherry Tomato and Basil Sauce	220.

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	140.
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.

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.

All prices subject prevailing government tax and services