

SPECIALS									
APPETIZERS			MAINS			DESSERTS			
Warm Barley and Cumin Salad		65.	House-Made Gigli with Pork Chorizo, Kale and Parmesan Cream Sauce		100.	Classic Fresh Peach Melba with Vanilla Ice Cream and Red Currant		70.	
			Grilled King Prawns with Sautéed Green Beans, Garlic Rice and Sambal		130.	Tropical Pineapple Crumble with Coconut Ice Cream		55.	
			AUS Wagyu Grade 5 Flank Steak (200 GR) with Mixed Green Salad		180.				
			Please see grilled section for choices of potatoes and sauces						
EUROPEAN									
APPETIZERS									
Spinach Cream Soup						Shrimp Wonton Soup			45.
Mushroom Cream Soup with Puff Pastry						Jumbo Prawn and Scallion Fried Wontons with Garlic Chili Sauce and Asian Slaw			95.
Snails in Puff Pastry with Creamy Garlic Sauce						Crispy Calamari Salad with Vinegar Dressing			55.
Classic Caesar Salad with Anchoviy or Beef Bacon or Grilled Chicken						Asian Sesame Salad with Grilled Chicken			80.
Quinoa Mediterranean Salad						Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette			60.
Salmon Belly Carpaccio over Brioche, Arugula and Sour Cream						Crispy Roast Duck Spring Roll with Hoisin			85.
Duck Confit Salad with Oyster Mushroom, Beef Bacon and Almond									
GRILLED									
Flame grilled to your liking, served with simple salad and a choice of French Fries, Wedges, Mashed, Roasted or Baked Potatoes. Potato Gratin (additional 20)									
TENDERLOIN (220 GR)						Chicken Betutu with Garlic Rice and Sambal Matah			120.
		160.				Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables			75.
AUS CHATEAUBRIAND (300 GR)			WAGYU GRADE 4 RIB EYE (200 GR)			Nasi Campur with Fried Chicken and Beef Steak Satay			90.
		250.			425.	Oxtail Soup with Steamed Rice			140.
PRIME US TENDERLOIN (180 GR)			BEEF/CHEESE BURGER (150 GR)			Fried or Poached Hainanese Chicken Rice			75.
		390.	(115/130.)			Tom Yam Goong with Flat Rice Noodles			80.
GRAIN-FED AUSTRALIAN RIB EYE (220 GR)			GRAIN-FED AUSTRALIAN SIRLOIN (200 GR)			Indonesian Grilled Short Ribs with Jasmine Rice and Sambal			90.
		235.			235.				
Choice of Sauces: Black Pepper, Mushroom, Tarragon, Blue Cheese, Barbeque, Bearnaise or Rosemary									
PASTA									
House-Made Squid Ink Spaghettini Aglio Olio with Seafood						Cheese Platter (Choice of 3 Cheeses)			185.
Pork Chorizo Spaghetti with Brown Butter and Sage						Served with Sliced Apples, Dried Apricots, Onion Jam, Grapes, Walnuts, Honey and Crackers			
Truffled Baby Lobster with Fettucine						Charcuterie Platter (kindly ask our server for today's selection)			195.
House-Made Salmon Ravioli with Salmon Cream Sauce						Served with French Country Loaf, Melon, Gherkins and Mustard			
Spaghetti Aglio Olio with Dry Cured Beef									
Beef Lasagna with Tomato Cream Sauce									
House-Made Truffled Mac and Cheese with Portobello									
MAINS									
Organic Roast Chicken with Roast Vegetables and Potatoes						Honey-Lemon and Sesame Roast Chicken Wings			55.
Duck Confit with Green Bean, Beef Bacon and Potato						Crispy Calamari with Salsa Brava			55.
Mediterranean Pan-Seared Dory with Grilled Eggplant, Potato, Tomato and Tahini Yoghurt						Roast French Brie with Sautéed Onions and Sliced Apple on Baguette			75.
Pan-Seared Salmon with Crispy Quinoa and Charred Vegetables						Tenderloin Quesadilla with House-Made Avocado Sour Cream			95.
Grilled Beef Tagliata with Arugula and Parmesan						Pork Belly Tacos (Additional Cheddar and Guacamole +10)			75.
Beef Sirloin Bourguignon with Beef Bacon Truffled Mashed Potato						Single Malt Garlic Prawns			130.
Lamb Shoulder Au Jus, Kale, Fried Polenta and Roast Cherry Tomato						Five-Spice Baby Pork Ribs			75.
						Truffle French Fries			40.
						Battered Enoki			45.
						Crab Croquettes			50.
						Nachos Gratin			60.
All Prices Are Subject to Government and Service Charges									