

SPECIALS					
APPETIZERS		MAINS		DESSERTS	
Crispy Jumbo Prawn and Scallion Wontons with Garlic Chili Sauce and Asian Slaw	95.	Asiatique Fried Gurame with Steamed Rice	90.	Caramelized Pears with Vanilla Ice Cream and Chocolate	50.
House-Made Macaroni Salad with Seared Salmon, Cherry Tomatoes, Arugula and Parmesan	75.	Pan-Fried Salmon with Beurre Blanc, Beef Bacon and Vegetable Mash	150.	Galette des Rois (King's Pastry Cake with Vanilla Ice Cream)	50.

EUROPEAN	
APPETIZERS	
Mushroom Cream Soup with Puff Pastry	70.
Classic Caesar Salad with Anchovies or Beef Bacon or Grilled Chicken	95.
Snails in Puff Pastry Served in Creamy Garlic Sauce	65.
Cauliflower Soup with Smoked Salmon Toast	60.
Goat Cheese and Roasted Beets Salad with Walnuts, Baby Spinach and Sherry-Shallot Dressing	70.
Pan-Fried Gnocchi and Grilled Oyster Mushrooms with Parmesan Cream and Truffle Oil	110.
Roasted Scallops with Charred Corn, Zucchini and Truffled Corn Vinaigrette	120.
Grilled Brussels Sprouts and Crispy Beef Bacon with Roasted Cherry Tomatoes and Chestnut Purée	90.
Quinoa Mediterranean Salad	65.

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)	150.
CHATEAUBRIAND (300 GR)	240.
PRIME US TENDERLOIN (180 GR)	340.
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	

PASTA	
Braised Tenderloin Ragu with House-Made Tagliatelle	110.
Gnocchi with Creamy Vodka Sauce, Crispy Beef Bacon and Basil	95.
House-Made Truffled Mac and Cheese with Gruyère and Smoked Beef	95.
Jumbo Prawn Linguine with Garlic, Tomato and Basil	125.
House-Made Salmon Ravioli with Spinach and Anchovy Butter	80.
Spaghetti Aglio Olio with Dry Cured Beef	95.
House-Made Pesto Rigatoni with Chicken Confit, Pine Nuts, Fennel and Parmesan	95.
MAINS	
Organic Roast Chicken Served with Roast Vegetables and Potatoes	95.
Duck Confit with Green Beans, Beef Bacon and Potatoes	125.
Mediterranean Pan-Seared Dory with Grilled Eggplant, Potatoes, Tomatoes and Tahini Yoghurt	110.
Pan-Seared Salmon with Couscous and Charred Vegetables	150.
Traditional Coq au Vin	125.
Grilled Veal Tongue with Voronoff Sauce and Vegetable Mash	125.

ASIAN	
APPETIZERS	
Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette	60.
Shrimp Wonton Soup	45.
Crispy Calamari Salad with Vinegar Dressing	55.
Mushroom and Jumbo Prawn Tom Yum Soup	85.
Seafood and Rice Vermicelli Spring Rolls	80.
MAINS	
Chicken Betutu with Garlic Rice and Sambal Matah	120.
Nasi Campur with Shredded Chicken and Beef Steak Satay	90.
Oxtail Soup Served with Steamed Rice	130.
Fried or Poached Hainanese Chicken Rice	75.
Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables	75.
Spicy Sichuan Lamb Chop with House-Made Pickles and Garlic Cilantro Rice	175.
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.

TAPAS	
Single Malt Garlic Prawns	95.
Grilled Portobello with Feta	50.
Salmon and Gin Croquetas with Mango Relish	50.
Five-Spice Baby Pork Ribs	75.
Shiitake Pizzetta	50.
Prosciutto Pizzetta	135.
Pandan Chicken with Kangkung Sambal	50.
Tenderloin Quesadilla with Homemade Avocado Sour Cream	95.
Breadfruit Chips with Fried Shrimps	50.
Roast Scallops with Parmesan Cream and Ikura	140.
Crispy Calamari with Salsa Brava	50.
Foie Gras with Truffled Potato Soufflé and Apple Purée	120.
Pork Belly Tacos	50.
Churros with Dark Chocolate Dip	45.
Chocolate Coconut Tart with Curry Chip	50.

All prices subject prevailing government tax and services

DESSERTS			
Mille Feuille Thin Layers of Pastry with Cream and Chocolate Filling Served with Vanilla Ice Cream	50.	Valrhona Chocolate Soufflé *20 Minutes	75.
Triple Chocolate Melt with Milk, White and Dark Chocolate *20 Minutes	45.	Orange and Grapefruit Sorbet with Candied Chocolate Orange	50.
Large Apple Tart *20 Minutes	70.	Almond Panna Cotta with Blueberry Compote	60.
Large Banana Tart *20 Minutes	65.	Pavlova with Raspberry Sorbet and Blue Cheese Ice Cream	50.
Chestnut Lava Cake with Vanilla Ice Cream	50.	Nutella Ice Cream with Homemade Hazelnut Cookie	50.
		Chocolate Truffles Cake	60.

COFFEE	
Espresso (Con Panna , Macchiato)	30.
Black Coffee	
Cappuccino	
Latte	
TEA	
Organic Loose Leaf Tea (Jasmine, Breakfast, Earl Grey, Green Mint)	30.
Tea Bags (Citronelle, Chamomile, 4 Fruits, L'Oriental)	30.
Flavoured Ice Tea (Lychee, Apple, Raspberry, Peach, Strawberry)	30.

FRESH JUICES	
Strawberry, Honeydew, Watermelon, Kiwi, Apple	40.
Mixed Juice	45.
Freshly Squeezed Orange	55.
FRESH SHAKEN JUICES	
MORNING BOOSTER Apple Juice, Ginger Root, Fresh Lemon Juice	45.
WAKE UP CALL Espresso, Coconut Milk, Coconut Jelly, Vanilla Flavor, Homemade Vanilla Syrup	45.
BACK TO THE ROOTS Carrot Juice, Orange Juice, Yakult	45.
ALL GREENS Kiwi Fruit, Cucumber, Celery Juice, Kiwi Syrup	45.
SPICED DRAGON FRUIT Dragon Fruit, Pineapple Juice, Lemon Juice, Cinnamon Syrup	45.

SIGNATURE COCKTAILS			
ORANGE SORBET BELLINI	110.	CHAMPAGNE HEMINGWAY	180.
Mandrin Vodka, Peach Vodka, Homemade Orange Sorbet, Peach Nectar, Sparkling Wine		Champagne, Jamaican Rum, Grapefruit Juice, Maraschino Liqueur	
PLUM & APPLE SHRUB	110.	CLASSIC BERRY	120.
Jamaican Rum, Homemade Plum & Apple Shrub, Sweet & Sour		Gin, Pinot Noir, Chambord, Herb Liqueur	
LADY GERMAIN	140.	SUMMER BLOSSOM	140.
London Dry Gin, Elderflower Liqueur, Lemon Juice, Sparkling Wine		Gin, Aperol, Bianco Vermouth, Sauvignon Blanc, Peychaud's Bitters	
WHISKY COFFEE SOUR	100.	ICE WINE APPLE MARTINI	130.
Canadian Whisky, Coffee Liqueur, Sweet & Sour		Vodka, Dessert Wine, Apple Rum, Fuji Apple, Apple Syrup	
SPARKLING SUMMER	100.	FROSTING MOJITO	90.
Light Rum, Sparkling Wine, Fruity Popsicle, Sweet & Sour		Light Rum, Sparkling Wine, Fresh Mint Leaves, Lime, Mint Syrup, Passion Fruit Syrup	
LONDON CALLING	120.	PISTACHIO LEMON SORBET	90.
Gin, Cucumber Juice, Apple Purée, Sweet & Sour		Limoncello, Pistachio Infused Vermouth, Basil Leaves, Homemade Lemon Sorbet	
MINT GINGER FLOAT	110.	TIRAMISCREW	90.
Light Rum, Homemade Mint Ginger Sorbet, Fresh Lime Juice, Sugarcane Syrup		Vanilla Vodka, Brandy, Coffee Liqueur, Baileys, Espresso	
RHUBARB MARGARITA	110.	MINT & BERRY	90.
Silver Tequila, Rhubarb Liqueur, Sweet & Sour		Light Rum, Absinthe, Lemon Juice, Strawberries, Blueberries, Mint Leaves, Blueberry Syrup	
LAVENDER COLLINS	110.	NEGRONI BLANC	100.
London Dry Gin, Lemon Juice, Lavender Syrup, Soda Water		London Dry Gin, Sauvignon Blanc, Aperol, Elderflower Liqueur	
ROSES ARE RED	180.	PASSION DREAMS	90.
Champagne, Lychee Liqueur, Raspberry Purée, Rose Syrup		Vodka, Sparkling Wine, Fresh Lime, Lemon, Orange, Mint, Basil Leaves, Passion Fruit Syrup	