SPECIALS

APPETIZERS	•	MAINS		DESSERTS	
House-Made Vegetable Samosas with Turmeric Mayo	55.	N.Z. Lamb Mediterranean Stew with Baby Potatoes, Chickpeas and Apricot	140.	Bika Ambon Brûlée with Chocolate Sauce and Vanilla Ice Cream	50.
		Duck Betutu with Garlic Rice and Sambal Matah	120.	Almond and Rose Pastilla with Vanilla Ice Cream	50.
	:	Ketupat Sayur	70.		
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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 with Creamy Garlic Sauce 65. NEW Prosciutto Garden Salad with Parmesan Vinaigrette 95. Goat Cheese and Roast Beets Salad with Walnuts, 70. Baby Spinach and Sherry-Shallot Dressing House-Made Foie Gras Ravioli and Shimeji Mushrooms with 130. Brown Butter and Sage Roast Scallops with Charred Corn, Zucchinis 120. and Truffled Corn Vinaigrette Grilled Brussels Sprouts and Crispy Beef Bacon with Roast 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, Roast or Baked Potatoes. Potato Gratin (additional 20)

TENDERLOIN (220 GR)

150.

CHATEAUBRIAND (300 GR)	WAGYU GRADE 4 RIB EYE (200 GR)
240.	425.
PRIME US TENDERLOIN (180 GR)	BEEF/CHEESE BURGER (150 GR)
340.	(115/130.)
GRAIN-FED AUSTRALIAN	GRAIN-FED AUSTRALIAN
RIB EYE (220 GR)	SIRLOIN (200 GR)
235.	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	50.
	Prosciutto Pizzetta	135.
NEW	Honey-Lemon and Sesame Roast Chicken Wings	55.
	Tenderloin Quesadilla with Homemade Avocado Sour Cream	95.
	Breadfruit Chips with Fried Shrimps	50.
NEW	Roast Scallops with Grilled Asparagus and Asparagus Cream	110.
	Crispy Calamari with Salsa Brava	50.
NEW	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	65.

PASTA

	House-Made Beef Lasagna with Tomato Cream Sauce	90).
	Gnocchi with Creamy Vodka Sauce, Crispy Beef Bacon and Basil	95	5.
	House-Made Truffled Mac and Cheese with Gruyère and Smoked Beef	95	5.
	Jumbo Prawn Linguine with Garlic, Tomato and Basil	125	>.
	House-Made Salmon Ravioli with Spinach and Anchovy Butter	85	j.
	Spaghetti Aglio Olio with Dry Cured Beef	95).
NEW	Pesto Whole Wheat Tagliatelle with Chicken Confit, Pine Nuts, Fennel and Parmesan	95	j.
NEW	House-Made Ricotta Ravioli with Spinach Cream Sauce and Parmesan	85).

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 Crispy Quinoa and Charred Vegetables	150.	
NEW	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	165.	
	Roast N.Z. Lamb Chops and Creamy Polenta with Cherry Tomatoes 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 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.
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)	185.
	Served with Sliced Apples, Dried Apricots, Onion Jam, Grapes, Walnuts, Honey and Crackers	•
(Charcuterie Platter (kindly ask our server for today's selection)	195.
	Served with French Country Loaf, Melon, Gherkins and Mustard	:

All prices subject prevailing government tax and services