

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.

EUROPEAN	
APPETIZERS	
Spinach Cream Soup	60.
Mushroom Cream Soup with Puff Pastry	70.
Snails in Puff Pastry with Creamy Garlic Sauce	65.
Classic Caesar Salad with Anchoviy or Beef Bacon or Grilled Chicken	95.
Quinoa Mediterranean Salad	65.
Salmon Belly Carpaccio over Brioche, Arugula and Sour Cream	80.
Duck Confit Salad with Oyster Mushroom, Beef Bacon and Almond	95.
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)	WAGYU GRADE 5 FLANK (200GR)
160.	180.
AUS CHATEAUBRIAND (300 GR)	WAGYU GRADE 4 RIB EYE (200 GR)
250.	450.
PRIME US TENDERLOIN (180 GR)	BEEF/CHEESE BURGER (150 GR)
450.	(115/130.)
GRAIN-FED AUSTRALIAN RIB EYE (220 GR)	GRAIN-FED AUSTRALIAN SIRLOIN (200 GR)
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	95.
Pork Chorizo Spaghetti with Brown Butter and Sage	105.
Truffled Baby Lobster with Fettucine	120.
House-Made Salmon Ravioli with Salmon Cream Sauce	80.
Spaghetti Aglio Olio with Dry Cured Beef	95.
Beef Lasagna with Tomato Cream Sauce	90.
House-Made Truffled Mac and Cheese with Portobello	95.
MAINS	
Organic Roast Chicken with Roast Vegetables and Potatoes	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.
Grilled Beef Tagliata with Arugula and Parmesan	175.
Beef Sirloin Bourguignon with Beef Bacon Truffled Mashed Potato	190.
Lamb Shoulder Au Jus, Kale, Fried Polenta and Roast Cherry Tomato	160.

ASIAN	
APPETIZERS	
Shrimp Wonton Soup	45.
Jumbo Prawn and Scallion Fried Wontons with Garlic Chili Sauce and Asian Slaw	95.
Crispy Calamari Salad with Vinegar Dressing	55.
Asian Sesame Salad with Grilled Chicken	80.
Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette	60.
Crispy Roast Duck Spring Roll with Hoisin	85.
MAINS	
Chicken Betutu with Garlic Rice and Sambal Matah	120.
Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables	75.
Nasi Campur with Fried Chicken and Beef Steak Satay	90.
Oxtail Soup with Steamed Rice	165.
Fried or Poached Hainanese Chicken Rice	75.
Tom Yam Goong with Flat Rice Noodles	80.
Indonesian Grilled Short Ribs with Jasmine Rice and Sambal	90.
Grilled King Prawns with Sauteed Green Beans, Garlic Rice and Sambal	130.
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	
TAPAS	
Honey-Lemon and Sesame Roast Chicken Wings	55.
Crispy Calamari with Salsa Brava	55.
Roast French Brie with Sautéed Onions and Sliced Apple on Baguette	75.
Tenderloin Quesadilla with House-Made Avocado Sour Cream	95.
Pork Belly Tacos (Additional Cheddar and Guacamole +10)	75.
Single Malt Garlic Prawns	130.
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	