SPECIALS

APPETIZERS	:			MAINS			DESSERTS		
House-Made Vegetable Samosas with Turmeric Mayo	55.	N.Z. Lamb Me Baby Potatoes Duck Betutu v Ketupat Sayur	, Chickpo	eas and A		140. 120. 70.	Bika Ambon Brûlée with Chocolate Sauce and Vanilla Ice Cream Almond and Rose Pastilla with Vanilla Ice Cream		50. 50.
EUROPEAN							ASIAN		
APPETI	ZERS						APPETIZERS		
Spinach Cream Soup		•	60.	-	Shrimp Wont	on Soup		:	45
Mushroom Cream Soup with Puff Pastry			70.		Jumbo Prawn and Scallion Fried Wontons with Garlic Chili Sauce and Asian Slaw			•	95.
Snails in Puff Pastry with Creamy Garlic Sauce	•	65.		Crispy Calamari Salad with Vinegar Dressing					
Classic Caesar Salad with Anchovies or Beef Bacon or Grilled Chicken		•	95.		.,		Grilled Chicken		55. 80.
Quinoa Mediterranean Salad		65.		Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette				60	
Salmon Belly Carpaccio over Brioche, Arugula		80.		Crispy Roast Duck Spring Roll with Hoisin				85.	
Duck Confit Salad with Oyster Mushrooms,			95.		.,			:	
Beef Bacon and Almonds								:	
						MAINS			
GRILLED					Chicken Betutu with Garlic Rice and Sambal Matah				120.
Flame grilled to your liking, served with simple salad and a choice of French Fries, Wedges, Mashed, Roasted or Baked Potatoes.			-	Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables				75.	
Potato Gratin (a	dditional 20)						Chicken and Beef Steak Satay	:	90.
TENDERLOIN (220 GR) 150.				Oxtail Soup Served with Steamed Rice				130	
•				Fried or Poached Hainanese Chicken Rice				75.	
CHATEAUBRIAND (300 GR) WAGYU GRADE 4 RIB EYE (200 GR)				Tom Yam Goong with Flat Rice Noodles				80.	
240.		425.			Indonesian G	rilled Short	Ribs with Jasmine Rice and Sambal	:	90.
PRIME US TENDERLOIN (180 GR) 340.		E BURGER (15 115/130.)	0 GR)					•	
GRAIN-FED AUSTRALIAN RIB EYE (220 GR) GRAIN-FED AUSTRALIAN SIRLOIN (200 GR)						CHEE	SE AND CHARCUTERIE		
235.		235.			Cheese Platte	er (Choice c	of 3 Cheeses)	:	185
Choice of			• • • • • • •				pples, Dried Apricots, Onion Jam, oney and Crackers		
Black Pepper, Mushroom, Vigneron, Blue Cheese, Barbeque, Bearnaise or Rosemary PASTA					Charcuterie Platter (kindly ask our server for today's selection) Served with French Country Loaf, Melon, Gherkins and Mustard				195
House-Made Squid Ink Spaghettini Aglio Olio	with Seafood	:	95.	-			TAPAS		
Pork Chorizo Spaghetti with Brown Butter an	•	90.				.,,			
Truffled Baby Lobster with Fettucine	•	120.		Honey-Lemo	n and Sesam	ne Roast Chicken Wings	:	55.	
House-Made Salmon Ravioli with Salmon Crea	:	80.		Crispy Calamari with Salsa Brava				50.	
Spaghetti Aglio Olio with Dry Cured Beef			95.		Roast French Brie with Sautéed Onions and Sliced Apple on Baguette				65.
Beef Lasagna with Tomato Cream Sauce			90.		Tenderloin Quesadilla with House-Made Avocado Sour Cream				95.
House-Made Truffled Mac and Cheese with Portobello			95.		Pork Belly Tacos (Additional Cheddar and Guacamole +10)		onal Cheddar and Guacamole +10)		65.
		:			Single Malt G	arlic Prawns	S		130.
MAII	NS				Five-Spice Ba	by Pork Rib	s	i	75.
				-	Truffle Frenc			:	40.
Organic Roast Chicken Served with Roast Vegetables and Potatoes			95.		Battered Eno			•	45.
Duck Confit with Green Beans, Beef Bacon and Potatoes			135.		Crab Croque				50.
Mediterranean Pan-Seared Dory with Grilled Potatoes, Tomatoes and Tahini Yoghurt	Eggpiant,	•	110.		Nachos Grati	in		:	60.
Pan-Seared Salmon with Crispy Quinoa and C	harred Vegetables	•	150.						
Grilled Beef Tagliata with Arugula and Parmes	an	•	165.						
Beef Sirloin Bourguignon with Beef Bacon Tru	ffled Mashed Potato		190.						

220.

All Prices Are Subject to Government and Service Charges

Roast N.Z. Lamb Chops and Creamy Polenta with Cherry Tomatoes and Basil Sauce