

SPECIALS	
With Suggested Wine Pairings	
APPETIZERS	
BABY SPINACH SALAD WITH MARINATED ARTICHOKES, DRIED CHERRY TOMATOES, FRESH SLICED RADISH, GOAT CHEESE AND OLIVE OIL POWDER NEW ZEALAND SAUVIGNON BLANC	85.
MAINS	
JUMBO PRAWN LINGUINE WITH GARLIC AND TOMATOES GERMAN RIESLING TROCKEN	125.
GENERAL TSO'S CRISPY BEEF WITH KAILAN AND WHITE RICE SPANISH TEMPRANILLO	105.
JUMBO PRAWN, SQUID AND ROASTED CHICKEN PAELLA CALIFORNIAN CHARDONNAY	145.
DESSERT	
CHOCOLATE CREAM WITH SALTED CHOCOLATE CRUMBLE AND CARAMEL MOUSSE CANADIAN ICE WINE	50.
ALMOND MILK PUDDING WITH FRESH RASPBERRIES, RASPBERRY SAUCE AND FRESH CREAM SAUTERNES	50.

STEAKS			
Flame Grilled To Your Liking, Served with Watercress and Our Famous French Fries			
GRAIN FED AUSTRALIAN RIB EYE (220GR)	225.	WAGYU GRADE 4 RIB-EYE (200G)	390.
GRAIN FED AUSTRALIAN TENDERLOIN (180GR)	285.	BEEF BURGER (150gr) with additional cheese	115. 130.
TENDERLOIN (220gr)	150.	CLASSIC BEEF TARTARE	150.
GRAIN FED AUSTRALIAN SIRLOIN (200GR)	225.		

SIDE DISHES			
CREAMED SPINACH	20.	MASHED POTATOES	30.
CREAMED CORN	20.	FRENCH FRIES	20.
YORKSHIRE PUDDING	20.	POTATO GRATIN	35.

PÂTÉ SELECTIONS	
DUCK PÂTÉ WITH HAZELNUT	75.
CHICKEN PÂTÉ WITH BAGUETTE	50.

All prices are subject to Government Tax and Service Charges.

FAVOURITES			
APPETIZERS			
CLASSIC CLAM CHOWDER	65.	GREEK SALAD	85.
MARINATED BEEF CARPACCIO with rocket, mushrooms, parmesan cheese and franken bread	95.	TOMATO SOUP served in a bread bowl	50.
SMOKED SALAD WITH GRILLED SALMON, MANGO & SWEET POTATOES	85.	CLASSIC CAESAR SALAD WITH ANCHOVIES OR BEEF BACON OR GRILLED CHICKEN	90.
CHEESE SOUFFLÉ with tomato mousseline sauce	70.	ASPARAGUS SOUP	50.
		DUCK CONFIT SALAD with mushrooms, roasted almonds, and dried beef bacon	80.
SHRIMP AVOCADO SALAD with wasabi sauce	55.	ORIENTAL CHICKEN SALAD with crispy rice paper	60.
FRIED TOFU SALAD with sweet and spicy lemon vinaigrette	60.	VIETNAMESE DUCK RICE ROLL	55.
CRAB EGGDROP SOUP	50.	COCONUT SHRIMP TEMPURA	45.
MAINS			
MISO MARINATED ROAST CHICKEN BREAST served with potato wedges	80.	GRILLED VEAL TOUNGE with voronov sauce	85.
AUSTRALIAN LAMB SHANK served moroccan style	170.	SALMON FILLET with mousseline sauce, baby kailan, and potatoes with additional asparagus	140. 150.
DORI GRATIN with potatoes, mozzarella, and spinach	95.	TENDERLOIN WITH MUSHROOM AND TRUFFLE OIL SAUCE	165.
DUCK CONFIT with green beans, beef bacon, and potatoes	125.	SPAGHETTI AGLIO OLIO with a choice of dry cured beef, chicken or tuna	85.
BEEF LASAGNA	85.	LINGUINE WITH FRESH WATER SHRIMPS	75.
PAN-FRIED STINGRAY WITH VINEGAR SAUCE	85.	AUSTRALIAN LAMB LOIN WITH SAUTEED GENJER, POTATO GRATIN AND TOMATO BASIL SAUCE	175.
LINGUINE WITH MUSHROOMS AND SHAVED BLACK TRUFFLES	90.	BEEF SIRLOIN BOURGUIGNON WITH BEEF BACON TRUFFLED MASHED POTATO	190.
ROAST BEEF with truffled mashed potatoes	120.		
DORI À LA MEUNIÈRE WITH ASPARAGUS	95.		
KING PRAWNS WITH FERMENTED SOYBEAN SAUCE	120.	BROCCOLI WITH LIGHT OYSTER SAUCE with a choice of beef, tofu or shitake mushrooms	75.
OXTAIL SOUP	110.	ASIAN BLACK PEPPER BEEF	90.
HAINAN RICE with chicken with duck	70. 90.	NASI CAMPUR	90.
PAD THAI thai fried noodles with shrimps	60.	INDONESIAN FRIED RICE with a choice of chicken, lamb, seafood, salted fish or vegetables (served with prawn crackers and fried egg)	70.
TOM YUM GOONG with flat rice noodles	65.		

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