

SPECIALS					
APPETIZERS		MAINS		DESSERTS	
Warm Barley and Cumin Salad	65.	House-Made Gigli with Pork Chorizo, Kale and Parmesan Cream Sauce	100.	Classic Fresh Peach Melba with Vanilla Ice Cream and Red Currant	70.
		Grilled King Prawns with Sautéed Green Beans, Garlic Rice and Sambal	130.	Tropical Pineapple Crumble with Coconut Ice Cream	55.
		AUS Wagyu Grade 5 Flank Steak (200 GR) with Mixed Green Salad	180.		
		Please see grilled section for choices of potatoes and sauces			

EUROPEAN					
APPETIZERS			PASTA		
Mushroom Cream Soup with Puff Pastry		70.	House-Made Beef Lasagna with Tomato Cream Sauce		90.
Classic Caesar Salad with Anchoviy or Beef Bacon or Grilled Chicken		95.	Gnocchi with Creamy Vodka Sauce, Crispy Beef Bacon and Basil		95.
Snails in Puff Pastry with Creamy Garlic Sauce		65.	House-Made Truffled Mac and Cheese with Gruyère and Smoked Beef		95.
Prosciutto Garden Salad with Parmesan Vinaigrette		95.	Jumbo Prawn Linguine with Garlic, Tomato and Basil		125.
Goat Cheese and Roast Beet Salad with Walnut, Baby Spinach and Sherry-Shallot Dressing		70.	House-Made Salmon Ravioli with Spinach and Anchovy Butter		85.
House-Made Foie Gras Ravioli and Shimeji Mushroom with Brown Butter and Sage		130.	Spaghetti Aglio Olio with Dry Cured Beef		95.
Roast Scallops with Charred Corn, Zucchini and Truffled Corn Vinaigrette		120.	Pesto Whole Wheat Tagliatelle with Chicken Confit, Pine Nuts, Fennel and Parmesan		95.
Pan-Seared Brussels Sprout with Crispy Soft Boiled Egg and Dried Cherry Tomato		110.	House-Made Ricotta Ravioli with Spinach Cream Sauce and Parmesan		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)		160.	
AUS CHATEAUBRIAND (300 GR)		WAGYU GRADE 4 RIB EYE (200 GR)	
250.		425.	
PRIME US TENDERLOIN (180 GR)		BEEF/CHEESE BURGER (150 GR)	
390.		(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			

TAPAS	
Single Malt Garlic Prawns	130.
Grilled Portobello with Feta	55.
Salmon and Gin Croquetas with Mango Relish	70.
Five-Spice Baby Pork Ribs	75.
Shiitake Pizzetta	65.
Prosciutto Pizzetta	135.
Honey-Lemon and Sesame Roast Chicken Wings	55.
Tenderloin Quesadilla with Homemade Avocado Sour Cream	95.
Breadfruit Chips with Fried Shrimps	50.
Roast Scallops with Grilled Asparagus and Asparagus Cream	110.
Crispy Calamari with Salsa Brava	55.
Grilled Tenderloin and Foie Gras Pinchos	175.
Pork Belly Tacos Additional Cheddar and Guacamole (+10)	75.
Roast French Brie with Sautéed Onions and Sliced Apple on Baguette	75.

MAINS	
Organic Roast Chicken with Roast Vegetables and Potato	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.
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	175.
Lamb Shoulder Au Jus, Kale, Fried Polenta and Roast Cherry Tomato	160.

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 Fried Chicken and Beef Steak Satay	90.
Oxtail Soup with Steamed Rice	140.
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) 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.

All prices subject prevailing government tax and services