

SPECIALS

APPETIZERS		MAINS		DESSERTS	
Smoked Salmon Lyonnaise with Baked Potato and Shallot-Peanut Vinaigrette	95.	Lamb Shoulder Au Jus, Kale, Fried Polenta and Cherry Tomatoes	160.	House-Made Shortbread Cookie with Strawberries, Lemon-Basil Cream and Vanilla Ice Cream	50.
Garden Salad with Apple, Beet, Tomato and Parmesan-Oregano Vinaigrette	60.	Pan-Seared Dory, Scallop and Prawn with Crispy Baked Potato and Wakame Cream Sauce	150.	Valrhona Dark Chocolate French Pudding with Orange Tuile and Chantilly Crème	60.
		Chicken Palm Fruit Curry with Cassava Leaves, Carrot and Jasmine Rice	95.		

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 Anchovy 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.

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GRILLED

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*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)	
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, Vigneron, 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.

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MAINS

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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.
Roast N.Z. Lamb Chops and Creamy Polenta with Cherry Tomato and Basil Sauce	220.

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.

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MAINS

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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	140.
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.

## 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	

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TAPAS

Honey-Lemon and Sesame Roast Chicken Wings	55.
Crispy Calamari with Salsa Brava	50.
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)	65.
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*