

SPECIALS							
APPETIZERS		:	MAINS		:	DESSERTS	
Prosciutto Salad with Parmesan Vinaigrette	120.		Roasted New Zealand Lamb Chops and Creamy Polenta with Cherry Tomatoes and Basil Sauce	220.		Classic Tiramisu	65.
Crispy Roast Duck Spring Rolls with Hoisin Sauce	85.		House-Made Beef Ravioli and Cherry Tomatoes with Blue Cheese Sauce	95.			
		:					
			Classic Tiramisu				

EUROPEAN	
APPETIZERS	
Mushroom Cream Soup with Puff Pastry	70.
Classic Caesar Salad with Anchovies or Beef Bacon or Grilled Chicken	95.
Snails in Puff Pastry with Creamy Garlic Sauce	65.
Salmon Broth and Cauliflower Soup with Smoked Salmon Toast	60.
Goat Cheese and Roasted Beets Salad with Walnuts, Baby Spinach and Sherry-Shallot Dressing	70.
NEW House-Made Foie Gras Ravioli and Shimeji Mushrooms with Brown Butter and Sage	130.
Roasted Scallops with Charred Corn, Zucchini and Truffled Corn Vinaigrette	120.
Grilled Brussels Sprouts and Crispy Beef Bacon with Roasted Cherry Tomatoes and Chestnut Purée	90.
Quinoa Mediterranean Salad	65.
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)	
	150.
CHATEAUBRIAND (300 GR)	240.
PRIME US TENDERLOIN (180 GR)	340.
GRAIN-FED AUSTRALIAN RIB EYE (220 GR)	235.
WAGYU GRADE 4 RIB EYE (200 GR)	425.
BEEF/CHEESE BURGER (150 GR) (115/130.)	
GRAIN-FED AUSTRALIAN SIRLOIN (200 GR)	235.

Choice of Sauces: Black Pepper, Mushroom, Vigneron, Blue Cheese, Barbeque, Bearnaise or Rosemary	
PASTA	
Braised Tenderloin Ragu with House-Made Tagliatelle	110.
Gnocchi with Creamy Vodka Sauce, Crispy Beef Bacon and Basil	95.
House-Made Truffled Mac and Cheese with Gruyère and Smoked Beef	95.
Jumbo Prawn Linguine with Garlic, Tomato and Basil	125.
House-Made Salmon Ravioli with Spinach and Anchovy Butter	80.
Spaghetti Aglio Olio with Dry Cured Beef	95.
House-Made Pesto Rigatoni with Chicken Confit, Pine Nuts, Fennel and Parmesan	95.
MAINS	
Organic Roast Chicken Served with Roast Vegetables and Potatoes	95.
Duck Confit with Green Beans, Beef Bacon and Potatoes	125.
Mediterranean Pan-Seared Dory with Grilled Eggplant, Potatoes, Tomatoes and Tahini Yoghurt	110.
Pan-Seared Salmon with Couscous and Charred Vegetables	150.
Half Chicken Braised with Red Wine "Coq au Vin"	125.
Grilled Veal Tongue with Voronoff Sauce and Vegetable Mash	125.

ASIAN	
APPETIZERS	
Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette	60.
Shrimp Wonton Soup	45.
Crispy Calamari Salad with Vinegar Dressing	55.
NEW Crispy Jumbo Prawn and Scallion Wontons with Garlic Chili Sauce and Asian Slaw	95.
Seafood and Rice Vermicelli Spring Rolls	80.
MAINS	
Chicken Betutu with Garlic Rice and Sambal Matah	120.
Nasi Campur with Shredded Chicken and Beef Steak Satay	90.
Oxtail Soup Served with Steamed Rice	130.
Fried or Poached Hainanese Chicken Rice	75.
Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables	75.
NEW 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.

TAPAS	
Single Malt Garlic Prawns	130.
Grilled Portobello with Feta	50.
Salmon and Gin Croquetas with Mango Relish	70.
Five-Spice Baby Pork Ribs	75.
Shiitake Pizzetta	50.
Prosciutto Pizzetta	135.
Pandan Chicken with Kangkung Sambal	50.
Tenderloin Quesadilla with Homemade Avocado Sour Cream	95.
Breadfruit Chips with Fried Shrimps	50.
Roast Scallops with Parmesan Cream and Ikura	140.
Crispy Calamari with Salsa Brava	50.
Foie Gras with Truffled Potato Soufflé and Apple Purée	140.
Pork Belly Tacos Additional Cheddar and Guacamole (+10)	65.
NEW Roasted French Brie with Sautéed Onions and Sliced Apple on Baguette	65.

All prices subject prevailing government tax and services