



SPECIALS

APPETIZERS	MAINS	DESSERTS
Baby Spinach Salad with Marinated Artichokes, Dried Cherry Tomatoes, Fresh Sliced Radish, Goat Cheese and Olive Oil Powder	Jumbo Prawn Linguine with Garlic and Tomatoes	Chocolate Cream with Salted Chocolate Crumble and Caramel Mousse
85.	125.	50.
	General Tso's Crispy Beef with Kailan and White Rice	Almond Milk Pudding with Fresh Raspberries, Raspberry Sauce and Fresh Cream
	105.	50.
	Jumbo Prawn, Squid and Roasted Chicken Paella	
	145.	

EUROPEAN

APPETIZERS

Spinach Cream Soup	60.
Mushroom Cream Soup with Puff Pastry	60.
Snails in Puff Pastry Served in Creamy Garlic Sauce	65.
Classic Caesar Salad with Anchovies or Beef Bacon or Grilled Chicken	90.
Mozzarella Caprese Salad	95.
NEW Salmon Belly Carpaccio over Brioche, Arugula and Sour Cream	70.
Marinated Beef Carpaccio with Rocket, Mushrooms, Parmesan Cheese and Franken Bread	95.
Duck Confit Salad with Oyster Mushrooms, Beef Bacon and Almonds	80.

GRILLED

Flame grilled to your liking, served with simple salad
With a choice of French Fries, Wedges, Mashed, Roasted or Baked Potatoes.
Potato Gratin additional 20

TENDERLOIN (220 GR)

150.

CHATEAUBRIAND (300GR)

180.

GRAIN FED AUSTRALIAN RIB EYE (220GR)

225.

PRIME US TENDERLOIN (180GR)

285.

BEEF/CHEESE BURGER (150 GR)

115/130.

GRAIN-FED AUSTRALIAN SIRLOIN (200 GR)

225.

WAGYU GRADE 4 RIB-EYE (200GR)

410.

Choice of sauces:

Black Pepper, Mushroom, Vigneron, Blue Cheese, Barbecue, Béarnaise or Rosemary

PASTA

Portobello and Truffle Mac and Cheese	80.
Salmon Ravioli	70.
Spaghetti with Tomato and Basil	80.
NEW Pork Chorizo Spaghetti with Brown Butter and Sage	90.
Spaghetti Aglio Olío with Dry Cured Beef	90.
Beef Lasagna with Tomato Cream Sauce	85.
Truffled Baby Lobster Fettucine	120.

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	95.
Pan-Seared Salmon with Couscous and Charred vegetables	150.
Grilled Beef Tagliata with Arugula and Parmesan	165.
Beef Sirloin Bourguignon with Beef Bacon Truffled Mashed Potato	190.
NEW Roasted New Zealand Lamb Chops with Creamy Polenta and Baby Tomato Basil Sauce	220.

ASIAN

APPETIZERS

Wonton Soup	45.
Chicken and Sweet Corn Soup	45.
Seafood Spring Rolls	60.
Crispy Calamari Salad with Vinegar Dressing	55.
Grilled Chicken Breast, Bean Sprouts and Mango Salad with Cashew and Brown Sugar Dressing	55.
Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette	60.

MAINS

Chicken Betutu with Garlic Rice and Sambal Matah	120.
Indonesian Fried Rice with a choice of : Chicken, Lamb, Seafood, or Vegetarian	70.
Nasi Campur with Shredded Chicken and Beef Steak Satay	90.
Oxtail Soup Served with Steamed Rice	110.
Fried or Poached Hainanese Chicken Rice	70.
Tom Yam Goong with Flat Rice Noodles	80.
Miso Marinated Salmon with Miso Mustard Sauce served with Jasmine Rice and Crispy Kailan	130.

CHEESE & CHARCUTERIE

Cheese Platter (Choice of 3 Cheeses)	185.
Served with Sliced Apple, Dried-Apricots, Onion Jam, Grapes, Walnut, Honey and Crackers	
Charchuterie Platter (kindly ask our staff for today's selection)	195.
Served with Country Bread, Melon, Gherkins and Mustard	

DESSERTS

Mille Feuille Thin Layer of Pastry With Cream And Chocolate Filling served with Vanilla Ice Cream	50.
Triple Chocolate Melt with Milk, White and Dark Chocolate *20 Minutes	45.
Apple Pie with Caramel Sauce and Vanilla Ice Cream	50.
Yoghurt Pannacotta with Blueberry Compote	45.
Large Apple Tart *20 Minutes	70.
Large Banana Tart *20 Minutes	65.
Triple Crème Brûlée with Vanilla, Coffee, Grand Marnier and Orange Essence	45.
Traditional Crêpe Ala Minute ~ with Icing Sugar ~ with Mixed Fruits	30. 45.
Peanut Butter Parfait	50.
Seasonal Sorbet (kindly ask our staff for today's flavors)	20.

All prices are subject to prevailing Government Tax and Service Charges.