### Salads

		<b>⊕</b>
P CBG's Caesar Salad crispy pork bacon. herb croutons. ag	<b>1,900</b> ged	89
parmesan. caesar dressing Grilled chicken Grilled prawn	2,200 2,800	103 131
NV Green Salad caramelized walnuts. white balsamic vinaigrette	1,900	89
V Local Honey Roasted Pumpkin Salad pumpkin seeds. feta cheese.	2,600	122
garden greens		

## Soups

		$\otimes$
PRustic Clam and Bacon Chowder celery. potato. parsley	2,900	136
S Bouillabaisse with Sauce Rouille shrimp. salmon. calamari. barramundi. garlic baguette	7,800	366
Asparagus Velouté rustic bread croutons	2,600	122
CBG's Famous Traditional French Onion Soup gruyere cheese toast	1,900	89

Appetisers		<b>⊕</b>
Tuna Tatar avocado. sour crème. caviar	3,900	183
Thinly Sliced Octopus sardine aioli. baby rocket. herb-infus extra virgin olive oil. citrus gel. dill	<b>3,500</b> ed	164
Chicken Liver Parfait red onion jam. fig confit. butter briock	<b>3,700</b> he	173
Herb-infused Angus Beef Carpaccio arugula. shaved parmesan. aged bals extra virgin olive oil	<b>5,900</b> samic.	277
rs Crab Cake mango salsa. lime aioli	4,900	230
<b>V Caprese</b> buffalo mozzarella. tomato. basil	4,900	230

# Oyster Bar - Set of 3

		<b>⊗</b>	
** Freshly Chucked Oysters red wine shallot. vinegar. lemon. tabasco sauce	1,900	89	
* Rockefeller Oysters	2,200	103	

# **Mains**

s Lobster Thermidor mushroom cream sauce. gruyere chees steamed jasmine rice	<b>12,500</b> se.	586
P Bourbon Glazed BBQ Pork Back Ribs sweet corn. cajun butter	5,900	277
P Pork Scaloppini mustard – herb potato salad. lemon	5,600	263
NP CBG's Signature Beef Burger brioche bun. onion jam. sautéed mushr aged cheddar. crispy bacon	<b>6,800</b> room.	319
Sizzling Chicken Tenders forest mushroom. fondant potato. broc	<b>4,200</b> coli	197
V Mushroom Spaghetti truffle essence. scallions. parmesan	3,900	183
Braised Lamb Shank garlic mashed potato. glazed carrots	8,900	417
Butternut Squash Ravioli walnut. parmesan. spinach	4,200	197
Hanging Chicken Skewer homemade wedges. freshly baked flat mixed greens. garlic sauce	<b>4,800</b> bread.	225

# Rustic Specialities choose one side and one sauce

CBG's Grilled to Perfection Tomahawk Steak (900 - 1400gm) per 100g	4,900
Grilled Seafood Tower	19,500
lobster. lagoon prawn. fried calamari.	
tuna skewers. baked oysters.	
harramundi astanua	

# **Butcher's Block**

Salt Crusted Sri Lankan Garoupa

180g	24Ug	35Ug
14,900	18,900	24,900
12,500	15,900	19,900
9,500	12,900	16,900
	12,500	14.900 18.900 12.500 15.900

Other Grilled Meat		
Pork Chops	4,900	230
Australian Lamb Chops	19,000	891
Spring Chicken (Half)	4,300	202

Froi	m ine Sea		
Tuna Stea	k	5,500	258
Char-gril	led Lobster	12,500	586
Lagoon P	rawns (2 pcs)	5,500	258
Crispy Sk	in Salmon	9,500	445
* Herb Crus	sted Barramundi Filet	9,500	277

### Sides

	=	<b>⊕</b>
Classic Mashed Potatoes	1,200	56
Truffle Mashed Potatoes	1,500	70
<ul> <li>Truffle Fries with Parmesan and Parsley</li> </ul>	1,900	89
<sup>v</sup> Buttered Grilled Asparagus	2,500	117
NV Steamed Broccoli with Shaved Almonds	1,900	89
<sup>v</sup> Roast Baby Potatoes	900	42
V Garlic Bread	900	42
Mac & Cheese	1,900	89

#### Sauces

<sup>∨</sup>lemon butter | <sup>S</sup>white wine velouté crustacean | <sup>∨</sup>chimichurri black pepper | mushroom | herb jus | bourbon barbecue mint | béarnaise

# **Sweet Endings**

Gucumber and Lemon Sorbet ginger foam. cucumber caviar. candied ginger. dill	2,200	103
www.Modern Black Forrest Tart marinated cherries. chocolate. whipped co	<b>2,900</b> ream	136
VN Sticky Toffee Pudding salted caramel sauce, vanilla ice cream	2,900	136
v N Baked Alaska chocolate. peanut butter. meringue. sponge cake	2,400	113
Seasonal Local Fruit Platter	2,200	103
VN International Cheese Selection crackers. nuts. dry fruits	5,900	277

CAPITAL

BAR & GRILL

P - Contains Pork | V - Vegetarian | S - Shellfish | N - Contains Nuts | Tour produce and cuisine are Rooted in Nature, featuring the finest ethically sourced ingredients. Please let your server know should you have any food allergies or other dietary restrictions.

9,900 464



