

SPECIALS

APPETIZERS

Tuna Carpaccio with Kaffir Lime Aioli and Arugula	70.
Chicken & Avocado Salad with Wasabi Dressing	95.
Bourbon Pulled Pork Sliders with Cheddar Cheese	130.

MAINS

Roasted Duck with Hoisin Sauce and Steamed Rice	110.
Brisket Sandwich with Caramelized Onions, Horseradish Aioli and French Fries	150.
Lamb Fricassee with Braised Potatoes, Carrots and Peas	180.

DESSERT

Cotton Cheese Cake with Blueberry Compote and Lemon Cream	70.
Pot de Crème with Chocolate and Caramel Custard, Chocolate Ganache and Crumble	55.

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	110.
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.

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) 170.	BLACK ANGUS STRIPLOIN (200GR) 250.
AUS CHATEAUBRIAND (300 GR) 250.	WAGYU GRADE 4 RIB EYE (200 GR) 450.
PRIME US TENDERLOIN (180 GR) 395.	BEEF/CHEESE BURGER (150 GR) (115/130.)

Choice of Sauces:

Black Pepper, Mushroom, Tarragon, 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	115.
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.

MAINS

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	160.
Grilled Beef Tagliata with Arugula and Parmesan	175.
Beef Sirloin Bourguignon with Beef Bacon Truffled Mashed Potato	190.
Lamb Shoulder Au Jus, Kale, Fried Polenta and Roast Cherry Tomato	170.

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	70.
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.

MAINS

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	105.
Oxtail Soup with Steamed Rice	165.
Fried or Poached Hainanese Chicken Rice	75.
Tom Yam Goong with Flat Rice Noodles	80.
Indonesian Grilled Short Ribs with Jasmine Rice and Sambal	95.
Grilled King Prawns with Sauteed Green Beans, Garlic Rice and Sambal	135.

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 Toasted Brioche, Balsamic Baby Onion, Gherkins and Mustard	195.

TAPAS

Honey-Lemon and Sesame Roast Chicken Wings	55.
Crispy Calamari with Salsa Brava	75.
Roast French Brie with Sautéed Onions and Sliced Apple on Baguette	75.
Tenderloin Quesadilla with House-Made Avocado Sour Cream	105.
Pork Belly Tacos (Additional Cheddar and Guacamole +10)	75.
Truffle French Fries	50.
Battered Enoki	45.
Crab Croquettes	50.
Nachos Gratin	60.
Patatas Cremosas	65.

All Prices Are Subject to Government and Service Charges