

SEAFOOD SPECIALS

SPECIALS

APPETIZERS

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|---|-----|
| Belgian Mussel Soup with White Wine and Croutons | 80. |
| Sea Bass Croquettes with Salsa Brava | 60. |

MAINS

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| Crispy Sea Bass with Soy-Butter Sauce on Rice | 110. |
| Tuna Lasagna with Lemon and Spinach Cream Sauce | 110. |
| Seafood a la Plancha with Garlic Aioli and Spicy Mayonnaise | 180. |

DESSERTS

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| Rhubarb Crumble with Vanilla Ice Cream | 65. |
| Chocolate Bomb | 75. |

EUROPEAN

APPETIZERS

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| Spinach Cream Soup | 75. |
| 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. |
| Smoked Salmon Platter | 145. |
| Kale & Brussels Sprout Salad | 105. |

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)*

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| TENDERLOIN (220 GR) 175. | AUS STRIPLOIN (200GR) 250. |
| AUS CHATEAUBRIAND (300 GR) 275. | WAGYU GRADE 4 RIB EYE (200 GR) 450. |
| BEEF/CHEESE BURGER (150 GR) (115/130.) | |

*Choice of Sauces:
Black Pepper, Mushroom, Tarragon, Blue Cheese, Barbeque, Bearnaise or Rosemary*

PASTA

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| House-Made Squid Ink Spaghettini Aglio Olio with Seafood | 95. |
| Pork Chorizo Spaghetti with Brown Butter and Sage | 115. |
| Truffled Baby Lobster with Fettucine | 140. |
| 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

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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 | 170. |
| Beef Shepherd's Pie | 120. |
| Lamb Shoulder Tandoori | 160. |

ASIAN

APPETIZERS

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| Shrimp Wonton Soup | 45. |
| Chicken & Avocado Salad with Wasabi Dressing | 95. |
| Crispy Calamari Salad with Vinegar Dressing | 70. |
| Asian Sesame Salad with Grilled Chicken | 95. |
| Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette | 60. |
| Crispy Roast Duck Spring Roll with Hoisin | 85. |

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 | 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 | 120. |
| Fried Kwetiau | 80. |
| Gurame Asiatique with Steamed Rice | 90. |
| ● Steamed Tilapia Pepes with Garlic Rice | 95. |

CHEESE AND CHARCUTERIE

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| 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

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| Honey-Lemon and Sesame Roast Chicken Wings | 55. |
| Crispy Calamari with Salsa Brava | 75. |
| Beef and Potato Croquettes with Bravas Sauce, Garlic Aioli and Sriracha | 55. |
| 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. |
| Sizzling Prawns with Garlic, Dried Chili and Olive Oil | 160. |
| Nachos Gratin | 60. |
| Mini Beef Burgers with Brie Cheese, Sautéed Mushrooms and Truffle Aioli | 140. |

● Denotes new items, prices do not include Tax and Service