

SPECIALS

APPETIZERS

Homemade Smoked Brisket Salad with Avocado and Shallot Chutney	95.
Smoked Salmon Mousseline with Potatoes and Sautéed Baby Spinach	95.

MAINS

Dory Meunière with Baby Potatoes	110.
Lamb Tandoori Fried Rice	75.
Bebek Goreng with Sambal and Steamed Rice	120.

DESSERTS

Flourless Chocolate Quinoa Cake with Hazelnut Ice Cream	65.
Orange Tart with Almond Ice Cream	50.

EUROPEAN

APPETIZERS

Mushroom Cream Soup with Puff Pastry	70.
Classic Caesar Salad with Anchovy or Beef Bacon or Grilled Chicken	110.
Snails in Puff Pastry with Creamy Garlic Sauce	65.
Prosciutto Garden Salad with Parmesan Vinaigrette	95.
Goat Cheese and Roast Beet Salad with Walnut, Baby Spinach and Sherry-Shallot Dressing	70.
Roast Scallops with Charred Corn, Zucchini and Truffled Corn Vinaigrette	120.
Pan-Seared Brussels Sprout with Crispy Soft Boiled Egg and Dried Cherry Tomato	110.
Quinoa Mediterranean Salad	65.

GRILLED

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

TENDERLOIN (220 GR) 170.	BLACK ANGUS STRIPLOIN (200GR) 250.
AUS SIRLOIN CHATEAUBRIAND (300 GR) 275.	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

TAPAS

Crispy Coconut Prawns with Kaffir Lime Aioli	125
Patatas Cremosas	65.
Seafood Paella Balls	80.
Five-Spice Baby Pork Ribs	75.
Shiitake Pizzetta	65.
Prosciutto Pizzetta	135.
Honey-Lemon and Sesame Roast Chicken Wings	55.
Tenderloin Quesadilla with Homemade Avocado Sour Cream	105.
Breadfruit Chips with Fried Shrimps	50.
Sesame Tuna Tataki with Crispy Nori	115.
Crispy Calamari with Salsa Brava	75.
Pork Belly Tacos Additional Cheddar and Guacamole (+10)	75.
Roast French Brie with Sautéed Onions and Sliced Apple on Baguette	75.

PASTA

House-Made Beef Lasagna with Tomato Cream Sauce	90.
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	135.
House-Made Salmon Ravioli with Spinach and Anchovy Butter	85.
Spaghetti Aglio Olio with Dry Cured Beef	95.
Pesto Whole Wheat Tagliatelle with Chicken Confit, Pine Nuts, Fennel and Parmesan	95.
House-Made Ricotta Ravioli with Spinach Cream Sauce and Parmesan	90.

MAINS

Organic Roast Chicken with Roast Vegetables and Potato	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.
Pan-Seared Organic Half Chicken with Four-Mushroom Cream Sauce and Potato Croquettes	125.
Grilled Veal Tongue with Voronoff Sauce and Vegetable Mash	155.
Grilled Beef Tagliata with Arugula and Parmesan	175.
Lamb Shoulder Au Jus, Kale, Fried Polenta and Roast Cherry Tomato	190.

ASIAN

APPETIZERS

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

MAINS

Chicken Betutu with Garlic Rice and Sambal Matah	120.
Nasi Campur with Fried Chicken and Beef Steak Satay	105.
Oxtail Soup with Steamed Rice	165.
Fried or Poached Hainanese Chicken Rice	75.
Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables	75.
Indonesian Grilled Short Ribs with Jasmine Rice and Sambal	120.
Asiatique Fried Gurame with Steamed Rice	90.
Grilled King Prawns with Sautéed 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.

All prices subject prevailing government tax and services