

EAT & MEAT

SHARING PLATTERS

FLAT BREAD

Pesto, bresaola, balsamic, parmesan (N) - 55
Sundried tomato, burrata, rocket leaves (V) - 55

CHEF'S SELECTION PLATTER

Cold cuts, artichoke, olives, pickled onion, toasted baguette - 80
Artisanal cheese, fig jam, manuka honey, pane carasau, grapes (N) - 70

STARTERS

Battered Fried Prawn (N) - 95

Romesco, caviar tomatoes, almond, squid ink, cress

Angus Beef Carpaccio - 85

Pickled shrimps, confit yolk, rocket, truffle salt, sour dough croutons

Tuna Tartare - 90

Daikon cress, crispy wonton, citrus salad, avocado, horse radish

Burrata (V) - 85

Heirloom tomatoes, fresh fig, basil, arebequina olive oil

Caesar Salad - 65

Baby gem lettuce, crispy bacon, parmesan cheese, anchovies and traditional Caesar dressing
Add grilled chicken - 15 | Add grilled prawns - 25

Pan Seared Hokkaido Scallop - 110

Cauliflower puree, caramelized cauliflower, golden raisin, espelette chili

Organic Kale Salad (V) - 75

Greek feta, jalapeno, caviar tomatoes, crispy pita, citrus dressing

Crab Croquette - 80

green peas veloute, fennel shaving, old bay

SOUPS

Seafood and Corn Chowder (A) - 75

Lobster tortellini, brandy cream fraiche, brioche

Grean Peas Veloute - 70

Poached duck egg, cream fraise, fried oyster, peas shoot

Wild Mushroom Soup (V) - 65

Truffle oil, chervil, cream fraise, Porcini dust

MAINS

Seabass - 140

Spinach puree, kale, white asparagus, quinoa, water cress

Wagyu Beef Burger - 110

Home smoked cheddar, onion rings, lettuce, tomatoes, brioche

Braised short ribs (A) - 125

Heirloom root vegetables, potato foam, red wine jus

Steak sandwich - 95

Cajun beef steak, caramelized onion, sautéed mushrooms, smoked cheddar, jalapeño baguette

Salmon(N) - 125

Confit salsify, pumpkin, greens, salicornia, almond flakes

Roasted Baby Chicken Spatchcock - 115

Baby vegetables, mash potato, chicken jus

In-house Smoked Lamb Spare Ribs - 120

BBQ sauce, sweet potato fries, smoked paprika

Homemade Sweet Potato Gnocchi (V) - 65

Cherry tomato sauce, pecorino, chives

Chicken Burger - 90

Brioche bun, lettuce tomatoes, Chipotle mayo, Emmental

White Bass Papillote - 95

Red curry, pak choy, baby corn, eringi, basil, jasmine rice

Slow Cooked Colorado lamb rack (A) - 140

Parsnip puree, broccolini, disiree foam, pickled cabbage mint jus, fried garlic

Risotto Carnaroli (N) (V) - 70

Pumpkin puree, roasted pumpkin, pumpkin seed oil, pine nuts, blue cheese

SIDES

Baked Potato - 35 | Mash potato - 35 | French fries - 35 | Sweet potato fries - 35 | Onion rings - 35 | Buttered Corn - 35 | Buttered asparagus - 40 | Mac & Cheese - 40 | Sautéed Mushroom - 40 | Sautéed Broccolini - 40

DESSERTS

Hazelnut Praline (N) - 40

Hazelnut paste, chocolate cream, milk chocolate glaze

Dulce Chocolate Tart - 40

Dulce de leche, baked chocolate, chocolate spray

Baked Alaska (A) - 40

Rum & raisin ice cream, sponge, meringue

Raspberry Trifle - 35

Raspberry cream, Chantilly cream, berries compote, vanilla cream fresh berries

Lime Cheese Cake - 40

Citrus meringue, berries compote, orange sorbet

Mixed berries Millefeuille - 35

Madagascar vanilla cream, puff pastry, wild berries

Selection of Homemade Ice Creams and Sorbets - 20

EAT & MEAT

STRAIGHT FROM THE GRILL

Served with a selection of one side dish and one sauce

T-bone Steak 500gm - 210

Rib Eye 300gm - 190

Striploin 300gm - 180

Lamb Chop (4 pcs) - 165

King Prawn (3 pcs) - 160

SIGNATURE STEAK STONE GRILL

This unique dining experience features a succulent steaks is cooked on a 400 degree celsius volcanic stone, accompanied with a variety of enticing dipping sauces and sides. Each diner is presented with a hot individual stone grill where they can grill their steak and seafood to perfection. Served with a selection of two side dishes and one sauce

Sirloin Steak 300gm - 200

Angus Beef Tenderloin 220 gm - 210

Tuna Steak 200 gm - 150

SIDES

Mashed Potato (*plain | truffle | garlic*) - 35

French Fries (*plain | truffle and parmesan*) - 35

Sweet Potato Fries - 35

Baked Potato - 35

Onion Rings - 35

Buttered Corn - 35

Sautéed Mushroom - 40

Sautéed Broccolini - 40

Buttered Asparagus - 40

SAUCES

Bordelaise - 10

Mushroom - 10

Pepper Corn - 10

Béarnaise - 10

Blue Cheese - 10

Lemon Butter - 10

Chimichurri - 10

BBQ - 10