

Main Course

Garoupa

\$238

*Cooked with fresh green herbs sauce or creamy green sauce
(Sorrel, watercress, chervil, thyme, tarragon)*

Lobster

\$298

Live Boston Lobster cooked in light creamy lobster sauce served with risotto and salad

Roasted Chicken

Aromatic roast chicken served with roast potato and mushroom, Rosemary red wine sauce.

- Half

\$158

- Full

\$298

Venison

\$198

Pan-fried game meat served with Belgian stoemp with sauerkraut, Wild berry wine sauce.

Stew Beer Beef

\$148

Slow cooked tender New Zealand beef in Brune Leffe beer sauce served with mash potatoes

Seafood Waterzooi

\$188

Traditional Belgium stew dishes from Flanders .Soup based on egg yolk, cream and vegetables broth Combination of seafood (Prawn, Mussel, Calamari) served with bread and lemon wedges

Portobello Mushroom Burger(v)

\$128

Vegetarian mushroom based burger with ratatouille serve with salad and frites.

Pasta & Risotto

Spicy Marinara

\$158

Fresh seafood (prawn, scallop, mussel and calamari) in spicy chunky tomato

Aglio Olio

\$158

Prawn pasta tosses with chili slice, anchovies garlic and extra virgin olive oil

Carbonara

\$138

Smoked Bacon, mushroom in creamy sauce and egg yolk.

Mushroom risotto with truffle oil

\$148

Mixed forest mushroom risotto with black truffle oil

(Vegetarian available choices of tomato, cream sauce or aglio olio) -zucchini, carrot, mushroom

Fresh Baby Blue Mussel (France)

*(Belgian Beer Sauce / White Wine Cream Sauce / Spicy Tomato Sauce
Served with Frites or Bread Roll)*

\$198 / 300g

\$398 / 1 kg

*"C'est Dieu qui crea l'eau, mais l'homme fit le vin."
"God made water, but man made wine."
Victor Hugo*

Wine by the Bottle

*"Je ne peux vivre sans Champagne, en cas de victoire, je le merite; en cas de defaite, j'en ai besoin."
"I drink Champagne when I win, to celebrate; and I drink Champagne when I lose, to console myself."
Napoleon Bonaparte*

Champagne	<i>Herve Dubois Brut Reserve Grand Cru NV, Epernay</i>
\$790	
	<i>Andre Clouet Rose Brut NV, Bouzy</i>
\$890	
	<i>Andre Clouet 2002, Bouzy</i>
\$1,280	
White	<i>Dr. Buerklin-Wolf, Riesling Trocken, Germany Pfalz</i>
\$450	
	<i>La Tour Coste Cotes du Rhone Blanc 2012, Rhone Valley</i>
\$470	
	<i>Domaine Gaston & Pierre Ravaut Bourgogne</i>
\$570	
	<i>Chardonnary 2011, Burgundy</i>
	<i>Domaine du Pre Semele 2011, Sancerre</i>
\$750	
Red	<i>Chateau Marjosse Rouge 2009, Entre-Deux-Mers - Bordeaux</i>
\$450	
	<i>La Tour Coste Cotes du Rhone Rouge 2012, Rhone Valley</i>
\$470	
	<i>Domaine Moissenet-Bonnard Pommard 1er Cru</i>
\$1,090	
	<i>"Les Epenots" 2008, Burgundy</i>

*Dinner Menu is available from 19:00 to 22:00
All food & drink purchased are subjected to a 10% service charge*

Dessert

Poached Beer pear

\$108

Warm poached in Lindermans Kriek (cherry beer) and cinnamon pear with almond flake and vanilla ice cream.

Waffles

\$88

Waffles served with Belgium chocolate sauce and vanilla ice cream.

Cheese Platter

accompanied with dried fruit and port wine sauce

- 3 choices

\$128

- 5 choices

\$168

Fresh Oyster

<i>Fine de Claire (France)</i>	\$58/pc
<i>Special de France</i>	\$58/pc
<i>Gigas (Irish)</i>	\$48/pc
<i>Oyster Platter (2pcs of Each)</i>	\$298

36 month Iberico Ham

\$188 / 60g

\$288/ 100g

Fresh Baby Blue Mussel (France)

(Belgian Beer Sauce / White Wine Cream Sauce / Spicy Tomato Sauce
Served with Frites or Bread Roll)

\$198 / 300g

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