

Riverside Grill

TO START WITH ...

Quinoa and Arugula Salad 320

*Baked goat cheese, pomegranate seeds, citrus
4 flavors. Young coconut, Raspberry vinaigrette,
Basil-Pesto, Aceto Balsamic*

Summer Salad of Grilled Hokkaido scallops 350

*Prosciutto Wrap, Pumpkin- & sunflower seeds,
Raspberry Dressing*

Caesar Pauleta Salad 290

*Romaine leaves, grissini sticks, parmesan,
bacon stripes, Signature dressing*

Beef tartar 'A la Menilmontant'

*Hand cut Black Angus fillet,
traditional condiments*

➤ Appetizer 160 g 420

➤ Main course 250g 590

Vivin's Symphony of Duck and Goat

'Glocal concept' 750

*Duck: sundried Magret and liver as a rillettes.
Goat: creamy Ricotta and herbed petit blanc*

**Beetroot
Booster-Gazpacho 290**
Home-made
kefir-yoghurt,
egg components & dill

liquid's

Duet of Potato Soups 290

Traditional Veloute
and Paprika
scented broth

OSTRICARO FISICO®

Spiced Coral-Oysters ceviche 390

Oysters, chili oil spiced

Half dozen Oyster's Kilpatrick 790

*Bacon, Worcestershire,
Tabasco, lime*

Californian Oysters by the Half dozen 790

Freshly shucked

Rising Sun Sea Scallops 450

*Crusted Maître d'hôtel- butter,
crushed sea-salt, thyme*

MAINS – BBQ'ed

Lamb chops Cedar Farm 990

270 g Australian finest breed

Kurobuta Pork Neck 590

250 g Black pork, Mediterranean herbed

Half Organic Spring Chicken 590

*500 g Bio branded farmed,
Dijon-mustard marinated*

The Mother Load Burger 990

*Pure Wagyu patty, Goose Foie Gras,
Black truffle paste*

Crying Tiger 790

*Kurobuta pork neck
& Australian beef sirloin grilled*

Norwegian Marine Farm Salmon 590

250 g grilled on the bone

S&S 1390

Organic Seabass and Snow fish fillets

Jumbo Tiger Prawns 990

500 g chilled, organic

-MAINS- SOMETHING FISHY

•• Boston Lobster 1200 ••

Maine Live lobster, glazed lemon

Prices are subject to 10% service charge and applicable government tax.

If you have any special dietary needs or restrictions,
please inform the restaurant manager.

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MAINS – THE BEEF

Tenderloin Darling Down Wagyu 2200

250 g filet 180 days grain fed Marble 4

Rib Eye Pristine Ranch Wagyu 1500

280 g steak 240 Days grain fed Marble 4

Striploin 1824 Farm 900

250 g steak Grain fed 150 days

Tenderloin Oakland Farm 990

250 g bacon coated, Grain Fed 120 days

T-bone steak US Mainland 1700

450 g center cut, grass-fed 180 days

Tomahawk Cape Byron Angus 3590

*1000 g master-piece steak,
natural fine marbling*

SIDE ENHANCEMENTS AT 150 EACH

THE VEGIES

Plum tomato Provençale
Trio of Mushroom ragout
Creamed spinach
Green bean bacon wrap
Spiced lentil stew
Cajun style corn on the cob

THE CARBOHYDRATES

Creamed farfalle pasta
Potato gratin Dauphinoise
Mash black truffle potatoes
Sea-salted shoe strings fries
Cheesy skin potato wedges
Jacked potato
Almond croquettes
Sticky Rice –Kao lum Pua

SAUCES & DIPS AT 90 EACH

Béarnaise	Beurre Maitre d'hotel
Green Peppercorn	Herbed capers
French grain-mustard	Saffron mayo-aioli
Demi-glace with thyme	Chardonnay sauce
Tamarin spiced chili	Spiced chili-butter sauce

SWEET TREASURES - CHOCOLATE MANIA

Valrhona Chocolate jar 290

Whipped creamed, biscuit crumble, berries, mint

The Dome of Darkness 290

*Banana gratin, curacao-sabayon,
natural yoghurt ice cream*

The Choco-Cake 290

Chocolate flan in skirt, Vanilla ice cream, Chantilly

Flamed Mozart's ice cream-dome 350

*Nougat, pistachio ice-cream coated
with dark Callebaut-chocolate, Kirsch- flamed*

Chocolate Pralines farandole 290

Cacao powdered designed by Panya

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