

## Soup & Salad

- Truffle and mix Mushroom Cappuccino Soup (V.)	390
- Canadian Lobster Bisque	490
- French Onion Soup	270
- Smoked Duck Breast with mix Salad	320
- Classic Caesar Salad	300
- Japanese Style Crab Salad with Miso Crab Dressing	520
- Rocket Salad with Tomato Confit (V.)	290

## Starter

- Smoked Salmon	390
- Serrano Ham Melon	390
- Salmon tartar in the Smoke	390
- Beef Carpaccio	390
- Escargots à la Bourguignon	6 for 490, 12 for 890
- Date with Foie gras	590
- Frog Legs in Garlic Butter	490
- Hokkaido Scallop Miso Sauce	450
- Scallop with Foie Gras Sweet Balsamic Sauce	690

## From Sea

- Pan fried Sea Bass Bercy Sauce	490
- Pan fried Scottish Salmon with Lemon Cream Sauce	650
- Snow Fish Spicy Miso Sauce	790
- Canadian Lobster Thermidor	1090

## From land

- Tournedos Rossini (Tenderloin Top Foie gras)	1,990
- Wagyu Ribeye Steak	1,490
- Beef Cheek de Bourguignon	690
- Magert Duck Breast with Duck Jus Heering	990
- Pork Chop Pepper Sauce	590
- Grilled Lamb Rack with Lamb Jus	1,190, Full 1,990
- Duck Confit Orange Sauce	690
- Pan-fried Chicken with Shallot Chicken Jus	490
- American-Style Spare Rib BBQ	490/Half 790/Full 1490

## Pasta & Risotto

- Spaghetti Foie gras and Truffle cream Sauce	690
- Spaghetti Tiger prawn Tomato and Basil Sauce	490
- Angel Hair Crab with Black Olive	490
- Spaghetti Bacon Olio	290
- Spaghetti Carbonara	290
-Risotto Mix Mushroom with Truffle (V.)	490
-Risotto Seafood Paella Style	550
-Lobster Risotto	Half590 /Whole 1090

## Dessert

- Crepe Suzette	320
- Warm Chocolate Fondant	290
- Home-made Apple tart	290
- Crème Brulee	190
- Panna Cotta	190

This price is not include service charge 10% and VAT 7 %