



Appetizer

Fresh Scottish Oyster	\$6.00	Panfried Fresh Goose Liver	\$33.00
Scottish Smoked Salmon Traditional	\$28.00	Alaskan King Crab Claw Salad	\$32.00
Hokkaido Scallop	\$34.00	Escargot Madagasy	half doz \$16.50
Cesar Salad with Traditional Garnishes	\$18.00		per doz \$32.00
French Farm Raised Caviar (20 gm)	\$130.00	Raclette Cheese	\$12.00
Mozzarella Cheese and Tomato Salad	\$18.00	Raclette Cheese with Airdried Beef	\$19.50
White Asparagus	\$18.00	Squid Ink Spaghetti with Crabmeat	\$18.50
Mango Prawn Salad	\$24.00	Iberico Ham and Melon	\$28.00
Home-made Fresh Goose Liver Terrine	\$25.00	Daily Soup	\$11.00



Main Course

Australian Wagyu Rib-Eye (Kobe Style)	per 100gm	\$45.00	Veal Wiener schnitzel	\$32.00
U.S. Prime Rib-Eye Steak	per 100gm	\$39.00	Baked Cod Fillet	\$41.00
Fillet Steak with Fresh Gooseliver		\$45.00	Angel Hair with Half Lobster	\$44.00
Roast Rack of Baby Lamb		\$39.00	Fresh Whole Seasonal Dover Sole	\$85.00
Fillet Pepper Steak		\$33.00	Alaskan Crabmeat Mornay	\$52.00
Whole Maine Lobster		\$65.00	Chateaubriand	\$110.00
Veal Cordon Bleu		\$30.00	Tenderloin Morel	\$38.00
Iberico Pork Rack		\$45.00	Jumbo Prawn	\$38.00
Slice Veal Zurich		\$32.00	Roast Wagyu Prime Rib On The Wagon (only on Fridays for Dinner)	\$75.00