

## Delicacies

**Caviar royal oscietra 15 g** 1,490  
Spring onion, shallots, diced eggs, blinis, Crème Fraiche

## Cold cuts and cheese

**Jamón Iberico 50 g** 890  
Premium jamón iberico ham

**Charcuterie board** 390  
Coppa di Parma, chorizo, salami Milano

**Cheese & cold cuts platter** 590  
Bleu d’auvergne, emmental, brie maubert

## Appetizer

**Beef tartare** 370  
Mustard, capers, shallots, quail egg yolk, crispy lotus root

**Fries calamari** 240  
Served with paprika aioli sauce

**Fries chicken wings** 190  
Served with sriracha mayo

**Fries potato** 190  
Served with truffle mayo

**Cheesy garlic bread** 190  
Baked bread topped with cheese, garlic and parsley

**Foie gras ravioli** 250  
Served with parmesan foam

**Seared Foie gras** 490  
Port wine reduction sauce with arugula and fresh raspberry

## Soup

**French onion soup** 190  
Topped with french baguette and cheese

**Champignon soup with truffle** 220  
champignon mushroom , truffle oil

## Salad

**Classic Caesar** 240  
Romaine lettuce, anchovy, spring onion, crispy bacon, croutons and parmesan cheese

**Tomato burrata** 260  
Arugula heirloom cherry tomato, fresh basil oil and balsamic

**Lobster salad** 590  
Yuzu cream, radicchio, asparagus, micro herb

## Pasta

**Al pomodoro** 240  
Tomato sauce, olive oil, basil and parmesan cheese

**Carbonara** 260  
Cream, Smoked pork, egg yolk, and parmesan cheese

**Gnocchi** 260  
Smoked pork, cheese sauce, kaiware

**Conti Seafood pasta** 420  
Prawns, scallops, calamari with olive oil, garlic and chili

## Seafood

**Pan-Seared Hokkaido scallops** 590  
Beetroot puree, Jerusalem artichoke, radish, pea shoots

**Pan-Seared lobster** Half 890 /Full 1,390  
Northern Atlantic Lobster, aligot foam, crispy potato and organic fresh herbs

**Grilled barramundi fish** 390  
Northern Australian barramundi with citrus salsa

**Mussels in white wine sauce** 280  
Breton mussels, garlic, white wine, fancy tomato, lemon butter sauce and parsley

## Meat

**Jack’s creek farm rib eye / tenderloin** 990/1,290  
Served with mashed potato, garlic confit, sautéed mushroom

**Steak flambé** 1,590  
Jack’s creek tenderloin, pan fried foie gras, cognac, beef jus

**Roasted chicken** 490  
Served with sweet potato, onion, leek, carrot, chili oil

**Crispy Duck leg** 390  
Served with mashed potato, tomato confit with fresh herbs and Sauté Chinese Spinach

**Rack of Lamb** 990  
Seared Australian lamb ribs ,crescent shallot ,grilled zucchini and pink herb sauce

## Side dish

**Mac n’ cheese** 190  
Macaroni and cheese topped with parsley

**Mashed potato** 210

**Cauliflower risotto** 190

## Dessert

**Panna cotta raspberry** 275

**Kao Cab vanilla ice cream** 295  
Two kind crumbles , apple compote, vanilla ice cream on top with apricot