

## SPECIALS

### APPETIZERS

Shrimp Ravioli with Crab Sauce	70.
Romaine Lettuce Salad with Charred Broccoli, Pecans and Honey Lemon Dressing	65.

### MAINS

Ayam 'Geprek' with Garlic Fried Rice	110.
Grilled Salmon with Shallot & White Wine Cream Sauce and Hazelnut Mashed Potatoes	165.
Pan-Seared Scallops with Leek and Port Wine Cream Sauce	190.

### DESSERTS

Coconut Panna Cotta with Candied Pineapples	50.
Walnut Cake with Chocolate Cream	55.

## EUROPEAN

### APPETIZERS

Mushroom Cream Soup with Puff Pastry (v)	70.
Classic Caesar Salad with Beef Bacon or Grilled Chicken	125.
Snails in Puff Pastry with Creamy Garlic Sauce	65.
Goat Cheese and Roast Beet Salad with Walnut, Baby Spinach and Sherry-Shallot Dressing (v)	70.
Roast Scallops with Charred Corn, Zucchini and Truffled Corn Vinaigrette	130.
Quinoa Mediterranean Salad (v)	65.
Lobster Bisque	125.
Duck Pâté with Shallot Chutney and Rustique Bread	70.
• Salmon Mango Tartare with French Baguette	95.

### GRILLED

Flame grilled to your liking, served with simple salad and a choice of French Fries, Wedges, Mashed, Roast or Baked Potatoes. Potato Gratin (additional 20)

TENDERLOIN (220 GR) 185.	AUS STRIPLOIN (200GR) 250.
AUS CHATEAUBRIAND (300 GR) 285.	WAGYU GRADE 4 RIB EYE (200 GR) 450.
BEEF/CHEESE BURGER (150 GR) 115/130.	WAGYU FLANK STEAK (200 GR) 170.

Choice of Sauces:  
Black Pepper, Mushroom, Tarragon, Blue Cheese, Barbeque, Bearnaise or Rosemary

### TAPAS

Beef and Potato Croquettes with Bravas Sauce, Garlic Aioli and Sriracha	55.
Pork Gyoza with Ponzu Sauce	60.
Truffled Grilled Cheese Sandwich with Prosciutto	135.
Sizzling Prawns with Garlic, Dried Chili and Olive Oil	160.
Balinese Chicken Skewers with Crunchy Coconut and Sambal Kecombang	75.
Prosciutto Pizzetta	135.
Honey-Lemon and Sesame Roast Chicken Wings	55.
Tenderloin Quesadilla with Homemade Avocado Sour Cream	115.
Porcini Mushroom Croquettes with Truffle Aioli and Onion Jam (v)	70.
Sesame Tuna Tataki with Crispy Nori	115.
Crispy Calamari with Salsa Brava	75.
Pork Belly Tacos Additional Cheddar and Guacamole (+10)	75.
Mini Beef Burgers with Brie Cheese, Sautéed Mushrooms and Truffle Aioli	140.
Crispy Pita with Truffled Mushroom, Gruyere and Apple (v)	125.

• Denotes new items, prices do not include Tax and Service

### PASTA

House-Made Beef Lasagna with Tomato Cream Sauce	90.
• Homemade Tagliatelle with Beef Sausage and Mountain Cheese	135.
House-Made Truffled Mac and Cheese with Gruyère and Smoked Beef	95.
Jumbo Prawn Linguine with Garlic, Tomato and Basil	135.
House-Made Salmon Ravioli with Spinach and Anchovy Butter	105.
Spaghetti Aglio Olio with Dry Cured Beef	95.
Pesto Whole Wheat Tagliatelle with Chicken Confit, Pine Nuts, Fennel and Parmesan	95.
House-Made Ricotta Ravioli with Spinach Cream Sauce and Parmesan (v)	90.

### MAINS

Organic Roast Chicken with Roast Vegetables and Potato	115.
Duck Confit with Green Bean, Beef Bacon and Potato	135.
Mediterranean Pan-Seared Dory with Grilled Eggplant, Potato, Tomato and Tahini Yoghurt	110.
Pan-Seared Salmon with Crispy Quinoa and Charred Vegetables	180.
Pan-Seared Organic Half Chicken with Four-Mushroom Cream Sauce and Potato Croquettes	125.
Grilled Veal Tongue with Voronoff Sauce and Vegetable Mash	155.
Smoked Wagyu Shank Stew with French Fries	150.
• Duck Breast with Portobello Mushroom Sauce and French Fries	225.

## ASIAN

### APPETIZERS

Crispy Roast Duck Spring Roll with Hoisin	85.
Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette (v)	60.
Shrimp Wonton Soup	45.
Crispy Calamari Salad with Vinegar Dressing	70.
Chicken & Avocado Salad with Wasabi Dressing	95.

### MAINS

Chicken Betutu with Garlic Rice and Sambal Matah	130.
Nasi Campur with Fried Chicken and Beef Steak Satay	105.
Oxtail Soup with Steamed Rice	185.
Fried or Poached Hainanese Chicken Rice	75.
Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables (v)	75.
Indonesian Grilled Short Ribs with Jasmine Rice and Sambal	130.
Gurame Asiatique with Steamed Rice	90.
Crispy Duck with Nasi Liwet and Gado Gado	120.
Grilled Tilapia with Nasi Bakar	120.
• Tongsenng Kambing with Steamed Rice	150.

## CHEESE AND CHARCUTERIE

Cheese Platter (Choice of 3 Cheeses) Served with Sliced Apples, Dried Apricots, Onion Jam, Grapes, Walnuts, Honey and Crackers	185.
Charcuterie Platter (kindly ask our server for today's selection) Served with Toasted Brioche, Balsamic Baby Onion, Gherkins and Mustard	195.