

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

Spinach Cream Soup (v)	75.
Mushroom Cream Soup with Puff Pastry (v)	70.
Snails in Puff Pastry with Creamy Garlic Sauce	65.
Classic Caesar Salad with Beef Bacon or Grilled Chicken	125.
Quinoa Mediterranean Salad (v)	65.
Lobster Bisque	150.
Duck Pâté with Shallot Chutney and Rustique Bread	70.
• Buratta & Tomato Salad (v)	175.
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, Roasted 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

PASTA

House-Made Squid Ink Spaghettini Aglio Olio with Seafood	95.
• Homemade Tagliatelle with Beef Sausage and Mountain Cheese	135.
Truffled Baby Lobster with Fettucine	140.
House-Made Salmon Ravioli with Salmon Cream Sauce	105.
Spaghetti Aglio Olio with Dry Cured Beef	95.
Beef Lasagna with Tomato Cream Sauce	90.
House-Made Truffled Mac and Cheese with Portobello	95.

MAINS

Organic Roast Chicken with Roast Vegetables and Potatoes	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.
Smoked Wagyu Shank Stew with French Fries	150.
• Duck Breast with Portobello Mushroom Sauce and French Fries	225.
• Grilled Sea Bass with Steamed Potatoes and Mousseline Sauce	160.

ASIAN

APPETIZERS

Shrimp Wonton Soup	45.
Chicken & Avocado Salad with Wasabi Dressing	95.
Crispy Calamari Salad with Vinegar Dressing	70.
• Grilled Beef Salad with Vietnamese Dressing	120.
Fried Tofu Salad with Sweet and Spicy Lemon Vinaigrette (v)	60.
Crispy Roast Duck Spring Roll with Hoisin	85.

MAINS

Chicken Betutu with Garlic Rice and Sambal Matah	130.
Indonesian Fried Rice with a choice of: Chicken, Lamb, Seafood or Vegetables (v)	75.
Nasi Campur with Fried Chicken and Beef Steak Satay	105.
Oxtail Soup with Steamed Rice	185.
Fried or Poached Hainanese Chicken Rice	75.
Tom Yam Goong with Flat Rice Noodles	80.
Indonesian Grilled Short Ribs with Jasmine Rice and Sambal	130.
Crispy Duck with Nasi Liwet and Gado Gado	120.
Gurame Asiatique with Steamed Rice	90.
Grilled Tilapia with Nasi Bakar	120.
• Tongseng 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.

TAPAS

Honey-Lemon and Sesame Roast Chicken Wings	55.
Crispy Calamari with Salsa Brava	75.
Beef and Potato Croquettes with Bravas Sauce, Garlic Aioli and Sriracha	55.
Tenderloin Quesadilla with House-Made Avocado Sour Cream	115.
Pork Belly Tacos (Additional Cheddar and Guacamole +10)	75.
Truffle French Fries (v)	50.
Battered Enoki (v)	45.
Sizzling Prawns with Garlic, Dried Chili and Olive Oil	160.
Nachos Gratin	60.
Mini Beef Burgers with Brie Cheese, Sautéed Mushrooms and Truffle Aioli	140.
Sea Bass Croquettes with Salsa Brava	60.
• Burrata Pizzetta with Sun-Dried Tomatoes and Walnuts (v)	95.

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