

## Appetizer

Leafy Salad with Avocado	\$12
Soup of the Day	\$12
Baby Octopus with Pesto and Sweet Peppers	\$13
Warm Haricot Vert and Mushroom Salad	\$18
Sizzling Canadian Bacon(Extra thick)	\$17
Burrata with Procuitto de Parma	\$26
Cold Cut Platter	\$25

## Side Dishes

Truffle/Wasabi Mashed Potato	\$9
Four Cheese Lorraine	\$16
Grilled Mix Vegetable	\$12
Grilled Asparagus	\$12
Grilled Cinnamon Pineapple	\$10
Truffle Fries	\$12

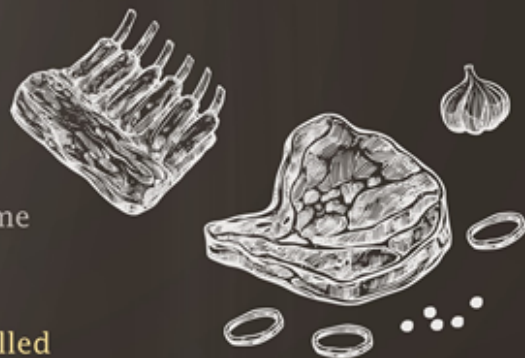


## Grill

Tenderloin with Foie gras (250g, US)	\$53	Herb Crusted Lamb Rack with Mint	\$46
60 days Aged Strip Loin (250g, US)	\$48	Charred Poulet with Potato cheveux	\$38
Rib-eye (300g, US Prime)	\$63	Pan Seared Catch of The Day with Basil Pesto	\$33
Wagyu Ribeye (300g, AU)	\$88		
Wagyu Striploin (300g, Japan)	\$118		
US Tomahawk (1.0kg)	\$128		
T-bone steak (1.0kg)	\$128		

\* 30minutes for Tomahawk and T-bone Steak preparation time

\* All Steaks are Charcoal Grilled



## Pasta

Pomodoro (Fresh Plain Tomato Spaghetti) with Seafood	\$19 +\$8
Aglio-olio with Seafood	\$29
Wild Mushroom Risotto	\$25



## Dessert

Cheese cake	\$12
Chocolate Pistachio Opera	\$12
Pear Tatin	\$12
Tiramisu	\$13
Home made Ice cream (Vanila, Chocolate)	\$6/Scoop
Semi Freddo (Elderflower)	\$15
Cheese Platter	\$28