SALAD & APPETIZERS



Ceasar Salad \$16 Romaine lettuce, anchovies Ceasar dressing, hard boiled eggs, tomatoes, olives, croutons, and parmesan cheese



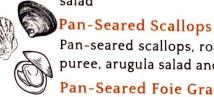
Add grilled chicken breast \$5 Add poached prawn \$4

Creamy White Clams 🚳 \$18 White clams cooked in spicy garlic cream and garlic toast Burrata Cheese 🚳



\$16 Burrata cheese, pesto sauce, tomatoes, arugula salad and balsamic glaze

Escargot (16) \$19 Escargot infused in Italian red wine sauce, garlic butter brioche and mixed salad



Pan-seared scallops, roasted cauliflower puree, arugula salad and caviar

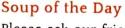
\$19

Pan-Seared Foie Gras \$22 Pan-seared foie gras, sous vide garlic butter brioche and mushroom veal jus

SOUPS

French Onion Soup

Caramelized onions cooked in broth topped with toast and provolone cheese



Please ask our friendly staff for the daily special



Bread Basket (4 pcs)

\$4

Garlic Toast (4 pcs)

\$6

Main Menu



Signature Fish and Chips (a)

\$20

Beer battered snapper coated with cajun spices, mesclun salad and french fries, mayonnaise

Chicken Roulade

\$22

Pan-seared chicken roulade stuffed with wild mushroom and foie gras served with mashed potato and brown jus

Iberico Pork Ribs

\$24

Iberico pork ribs with cajun BBQ sauce served with fries and homemade coleslaw

Duck Confit (16)

\$32

French style Confit of duck, mashed potato and sauteéd spinach with red wine jus

Kurobuta Pork Jowl and Sausage

Crispy skin Kurobuta pork jowl, pork bratwurst sausage, sauerkraut, beans and caramelised pineapple



Wagyu Beef Burger 🚳

Grilled wagyu beef patty, caramelised onions, provolone cheese, tomato, mixed salad and truffle fries

Beef Rossini Burger

\$32

Grilled wagyu beef patty, pan seared foie gras, caramelised onions, provolone cheese, tomato, mixed salad, truffle mayo and truffle fries

Pulled Pork Burger

Pulled pork with honey BBQ sauce, mixed salad, tomato and truffle fries

Signature Lobster Roll

Boston lobster meat with mustard mayonnaise, cucumber, onions, caviar and truffle fries

Grilled Tenderloin

\$38

Grilled Angus tenderloin (220G), mixed salad and garlic butter

Seafood Cioppino

Stew with barramundi, clams, king prawns, squid in tomato sauce and shellfish broth served with bread toast (Available for dinner)

Angus Ribeye Steak

\$34

Grilled US Angus ribeye, pomme puree, asparagus and red wine jus

Red Snapper Steak

\$24

Pan seared snapper fillet, asparagus, pepper coulis, roasted corn salsa

Braised Lamb

\$32

Slow cooked braised lamb in tomato sauce, mashed potato, root vegetables served with bread toast (Available for dinner)



Creamy Truffle Mushroom (6)



\$16

Spaghetti, assorted mushroom in creamy and rich sauce, truffle oil and parmesan cheese

Scallop and Prawn Aglio Olio

Spaghetti with Canadian scallops, sea prawn, tomatoes, capsicum, sous vide egg and parmesan

Vongole Linguine

\$20

Flower clams infused with white wine, clam stocks and spices

Beef Bolognese (A)

\$20

Slow cooked minced beef in tomato herb sauce, sous vide egg and parmesan cheese

Squid Ink Risotto

\$22

Prawn and clams cooked with Italian short grain rice, shellfish broth and squid ink

\$16

Creamy and rich risotto with peas topped with parmesan cheese



SWEETS & DESSERTS

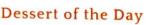


Chocolate Fondant \$14 chocolate "lava" cake, berries sauce, fruits, crumble and



vanilla ice cream Classic Italian Tiramisu 🚳 \$14

Elegant and rich layered Italian dessert topped with cocoa powder and berries sauce



Please ask our friendly staff for the daily special



Bomb Alaska 🚳

\$22

Classic bomb Alaska with vanilla sponge cake, vanilla ice cream and flambè with calvados (Available for dinner)



Fluffy passionfruit soufflé, berries sauce and crumble served with coconut ice cream (Available for dinner)



KIDS MEAL

Spaghetti Pomodoro

Chicken Nuggets and Chips (6)

Fish Burger and Chips

Add scoop of ice cream +\$3

Add juice +\$2



\$11

\$12

