



## CHOOSE THE CLASSIC OR THE SUPER SALAD



**CHEF CREATION** | GRANNY SMITH | CANDIED WALNUT | FETA | STRAWBERRY | HONEY MUSTARD DRIZZLE 650

**MESCLUN MIX** | GARLIC CROUTON | PARMESAN CHEESE | HOMEMADE CAESAR DRESSING 650

**ORGANIC SALAD** | CUCUMBER | CHERRY TOMATO | AVOCADO | FRESH ORANGE DRESSING 650

*Signature*

ADD ROASTED BREAST OF **CHICKEN** 200

ADD YELLOW FIN **TUNA** 350

ADD GRILLED JUMBO **PRAWNS** 395

## GRILL PLATES STARTER



**BAKED CAMEMBERT** | HONEY GARLIC REDUCTION 600

**SWEET POTATO GALLETS** | TOMATO FONDUE | SWEET POTATO CRISP 600

**MINT FALAFEL** | MESCLUN GREENS | BEETROOT HUMMUS | PITA CHIPS 600

**EMPANADAS** | SUMMER VEGETABLES | BLACK BEAN SALSA 600

## SOUP PLATE OF THE DAY

CHEF CHOICE OF DAILY FRESH PICKED INGREDIENTS 595

## MAIN COURSE



**HOMEMADE TORTELLINI** | WATER CHESTNUT | SAUTÉED SPINACH | PUMPKIN & SAGE | TOMATO SAUCE 1195

**PITHIVIER** | MUSHROOM | LEEKS | SQUASH | CREAM CHEESE | PEPPER COULIS 1195

**MEXICAN ACAPULCO ENCHILADAS** | SOUR CREAM | GUACAMOLE | SWEET PEPPER SALSA 1195

**OPEN LASAGNA** | AUBERGINE | CRUSH TOMATO | SWEET BASIL PARMESAN FOAM 1195

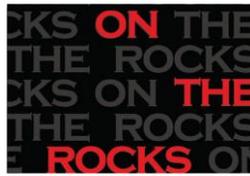
**ROASTED BEETROOT RISOTTO** | MASCARPONE | FETA CRUMBLE | THYME OIL 1195

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, FOOD INTOLERANCE, DIETARY REQUIREMENTS OR RELIGIOUS INTEREST THAT YOU OR YOUR PARTY MAY HAVE.

OUR CHEFS WILL BE DELIGHTED TO CREATE YOUR MEAL WITHOUT THE USE OF THOSE INGREDIENTS.

REFINED OIL / BUTTER USED IN PREPARATION

MENU ITEMS ARE SUBJECT TO CHANGE DUE TO FRESHNESS AND AVAILABILITY OF THE INGREDIENTS



## GRILL PLATES STARTER



<b>SEARED SCALLOPS</b>   PUMPKIN PUREE   HOMEMADE TOMATO JAM	<i>Signature</i>	750
<b>ANDALUSIAN STYLE FRIED SQUID</b>   SCALLION AIOLI		750
<b>CONFIT CHICKEN WINGS</b>   BUTTERED ASPARAGUS   PAN JUS		650
<b>ROASTED QUAILS BREAST</b>   ONION PUREE   BRAISED QUAIL SANDWICH   ROASTED ALMONDS   AUSTRALIAN GRAPES		650

## SOUP PLATE OF THE DAY



CHEF CHOICE OF DAILY FRESH PICKED INGREDIENTS		595
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## MAINS COURSE



<b>GRILLED JUMBO PRAWNS</b>   COLCANNON MASH   SAUTÉED HARICOT BEANS   CHILI GARLIC TOMATO SAUCE		2100
<b>PAN FRIED JOHN DORY FISH</b>   POTATO TARTARE   CREAMY SPINACH   HONEY BALSAMIC   CARAMELIZED LEMON		2050
<b>PAN ROASTED CHICKEN</b>   ROSEMARY POTATO   GREEN ASPARAGUS   BABY CARROT   RED WINE JUS		1850
<b>LAMB BOURGUIGNON</b>   GRILLED MUSHROOMS   ROOT VEGETABLES   SHALLOTS   CRISPY BACON	<i>Signature</i>	2050
<b>SLOW ROASTED PORK BELLY</b>   POTATO FONDUE   FIG MOSTARDA   RED CABBAGE		2050

## STEAK CUTS

CUTS OF MEAT SERVED WITH MASH, CHOICE OF TWO SAUCE AND CHOICE OF ONE VEGETABLE FROM THE SIDES	<i>Signature</i>	2199
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**CHOICE OF SAUCES**  
BÉARNAISE,  
PEPPER CORN  
RED WINE SAUCE  
MUSHROOM SAUCE  
GARLIC BUTTER

**CHOICE OF STEAK CUTS**  
**TENDERLOIN STEAK 10 OZ**

**CHOICE OF SIDES**  
GREEN VEGETABLES WITH CHILLI  
SAUTÉED WILD MUSHROOM  
BUTTERED ASPARAGUS  
SKINNY FRIES  
GREEN BEANS AND SHALLOT

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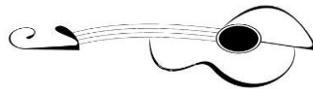
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## DESSERTS

### THE SWEET NOTES



<b>CHOCOLATE DELICIOUS   VANILLA ICE CREAM</b>	<b>700</b>
<b>RECOMMENDED WITH – 2006 VIDAL ICE WINE</b>	<b>1100</b>
<b>COCOA PASSION   LEMON CROSS AND COCONUT ICE CREAM</b>	<b>700</b>
<b>RECOMMENDED WITH – 2008 OEREMUS TOKAJI</b>	<b>1100</b>
<b>PRALINE GIANDUJA   ROASTED ALMOND ICE CREAM</b>	<b>700</b>
<b>RECOMMENDED WITH – 2006 VIDAL ICE WINE</b>	<b>1100</b>
<b>BAILANA   NUTMEG ICE CREAM</b>	<b>700</b>
<b>RECOMMENDED WITH – 2006 VIDAL ICE WINE</b>	<b>1100</b>
<b>ESPRESSO CREME BRULEE   ALMOND BISCOTTI</b>	<b>700</b>
<b>RECOMMENDED WITH – 2006 VIDAL ICE WINE</b>	<b>1100</b>
<b>SORBET</b>	<b>650</b>
<b>(CHEF CHOICE OF THE DAY)</b>	

*Signature*

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