

Soups & Salads

Creamy Truffled Mushroom Soup	200
king oyster mushroom, shitake, onion, white wine, parsley, white truffle	
Caramalized Onion Soup	200
thyme, cheese tartine, parsley	
Mediterranean Seafood Soup	280
prawn, crab meat, scallop, garlic bread	
Grilled Pumpkin Soup	200
ginger cream, pumpkin seeds	
Caprese Salad	420
mozzarella di bufala bocconcini , fresh beef tomato , cherry tomatoes, thai basil , olive oil, balsamic glaze, bread stick	
Smoked Salmon & Avocado Salad	390
pickled beetroot, beef tomato, mixed salad, honey dill vinaigrette	
Nicoise Salad	340
sesame seed crust-seared tuna, white anchovies, boiled egg, olive, tomato, snow peas & potato	
Grilled Chicken Caesar Salad & Soft Boiled Egg	320
grilled chicken, romaine cos, white anchovy, parmesan cheese, crouton, caesar dressing	
+ change to citrus marinated grilled shrimp	+50
+ change to smoked salmon	+90
Prawns and Avocado Salad	290
lettuce, tomato, pomegranate, spicy-sour thai sauce	

Something to start

Cheese & Charcuterie Platter	680
jamón ibérico, iberian chorizo, spicy chorizo, comte cheese, whole wheat toast spreaded, olives	
Beef Carpaccio	390
sliced stuffing AUS beef tenderloin with foie gras terine, arucola, parmesan, truffle oil	
Pinky Prawns	320
grilled prawns, pink peppercorn, white wine, garlic, rosemary	
Crispy Panko Calamari	280
served with house made caper lemon tartar sauce	
Seared Tuna	340
grilled romaine, shredded dried squid, spicy wasabi sauce	
White Wine New Zealand Mussel	320
lemongrass, kaffir lime leave, basil, garlic, chili, cherry tomatoes	

Eggs & Sandwiches

Smoked Salmon and Spinach Benedict <i>(Half/Full)</i>	230/320
on house made english muffin served with garden salad and dill hollandaise	
Bacon & Tomato Benedict <i>(Half/Full)</i>	220/290
mushroom, onion confit , on house made english muffin served with garden salad , hollandaise	
Chorizo Omelette	330
bell pepper, grana cheese, home made potato fries, grilled beef tomato, toast & homemade jam	
Ham & Cheese Omelette	280
cheddar cheese, parmigiano regiano, ham, potato fries, grilled beef tomato, toast & homemade jam	
Spinach & Mushroom Omelette	250
chanterelle, king oyster & shitake, parmesan, potato fries, grilled beef tomato, toast & homemade jam	
Pork Ribs Quesadilla	330
jalapeno, cheddar and mozzarella cheese, tomato salsa, avocado guacamole	
Banger & Mash	320
homade grilled sausage, mash potato, garden peas, calamalized onion gravy	

Meat Dishes

120-Day Beef Tenderloin (200g)	980
roasted beef tenderloin, parsnip, shimeji mushroom, baby carrot, green pea, confit red onion in red wine – balsamic, served with red wine sauce and béarnaise sauce	
Grilled 150-Day AUS Rib Eye Steak (200g)	980
celeriac & mash potato, mushroom emulsion, pak choi, red wine beef jus	
AUS Wagyu Beef Cheek	850
sous vide 20 hours, red wine sauce, truffle mash potato, baby carrot, asparagus	
Roasted Rack Of Lamb	850
butternut squash, chinese broccoli, red radish, garlic & herb cheese ravioli, lamb natural jus	
Salmon Trout	460
crispy skin salmon trout, champagne sauce braised romaine, poached potatoes & peas	
Roasted Snow Fish	730
sautéed red & yellow bell pepper, carrot confit, lobster bisque sauce, micro green	
Seared Barramundi Fish	460
grilled asparagus, baby carrot, celeriac puree, truffled mushroom sauce	
Roasted Kurobuta Pork Rack	460
jerusalem artichoke, rosemary, chili, garlic, confit onion, baby carrot, mustard sauce	
Espresso BBQ Pork Ribs (Half/Full)	490/950
marinated 18 hours pork rib with herbs, espresso essence and slowed roasted 5 hours at 150°F, served with homemade potato fries & coleslaw	
3.5 Hours Duck Leg Confit	420
stewed red wine green lentil, carrot, onion, italian parsley, hoisin sauce	

Pastas & Pizzas

Spaghetti Prawn Aglio Olio	350
fresh cheery tomatoes, white wine, dry chili, garlic, olive oil	
Spaghetti Carbonara with Iberico Ham	380
iberico ham, parmigiano reggiano, egg yolk, crispy bacon, parsley	
Fettuccini Truffle	350
black truffle & white truffle cream sauce, parmigiano reggiano	
Mushroom Risotto & Truffle Oil	350
king oyster mushroom and shitake mushroom , “ 24 months ” parmigiano reggiano , truffle essence	
Spinach Ravioli Pink Sauce	350
cashew nut paste, homemade tomato sauce, parmigiano reggiano	
Spaghetti & Meat Ball	350
herbed beef & pork minced, raisin, parmigiano reggiano, homemade tomato sauce	
Drunken Spaghetti Seafood	390
crab meat, prawns, mussels, thai basil, garlic, chili	
Angel Hair Crab Meat	480
spicy tomato sauce, garlic, dried chili, parsley	
Smoked Salmon Penne	350
tomato cream sauce	
Beef Cheek Pappardelle	480
red wine, shitake mushroom, parmesan cheese	
Margherita Pizza	370
olive oil marinara , fresh mozzarella , fresh tomato & basil + smoked salmon & dill +120 + iberico ham & mascarpone cheese +120	
Spicy Chorizo Pizza	430
caramelized onion, marinara sauce, mozzarella cheese, rocket	
Hawaiian Pizza	450
honey ham, mozzarella cheese, pineapple, onion	
Mushroom & Onion Pizza	450
chanterelles , shiitake , king oyster mushroom , onion confit , mozzarella & buffala cheese , marinara , parsley	

all prices are subjected to 7% government tax and 10% service charge

Kids Menu

Cheese Sticks	180
Breaded-fried mozzarella cheese served with cocktail sauce	
Smoked Salmon Penne	190
tomato cream sauce	
Fish & Chips	190
breaded fried pangasius dory served with french fries, tartar sauce and ketchup	
Spaghetti & Meat Ball	190
herbed beef & pork minced, raisin, parmigiano reggiano, homemade tomato sauce	

Dessert

Chocolate Lava	240
warm callebaut chocolate served with vanilla ice cream	
Chocolate Mousse Dome	210
chocolate fleuille ting, hazelnut praline, white chocolate, milk crumb	
Tiramisu	240
coffee liquer, lady finger, mascarpone, cocoa powder	
New York Cheesecake & Rum Pineapple	210
baked new york style cheesecake with rum pineapple on topped, crispy coconut stick	
Cherry/Blueberry Cheesecake	210
baked cheesecake topped with blueberry or cherry filling	
Coconut Cake	210
coconut sponge, coconut cream, coconut sauce, coconut meat, dry coconut	
Apple Crumble	240
almond tart, apple filling, brown sugar crumble, vanilla sauce served with vanilla ice cream	
Italian Gelato	1 scoop-60, 2 scoop-110
chocolate, vanilla, strawberry, lemon sherbet	