



Appetizers

Duck foie gras and smoked duck breast sampler, 980

A combination of duck foie gras terrine, seared duck foie gras with warm brioche, foie gras ice cream and home smoked French duck breast, served with mesclun greens, tossed in a raspberry dressing.

Crab meat salad 680

With mango and papaya jellied crab consommé, salmon roe and pan fried crab cake on curried apple sauce, accompanied by salad greens in passion fruit dressing.

Carpaccio of Australian beef tenderloin 680

Pickled beet root and watermelon with Brie cheese fondue, truffle oil, micro arugula, pine nuts, kalamata olives and balsamic reduction

Pan seared scallops and braised veal cheek hash 650

Served on celeriac crème brûlée, topped with shaved black truffle

Pan seared duck foie gras 950

Served on black cherry compote with brioche and a bouquet of petite salad leaves, tossed in walnut – sherry vinaigrette

Smoked Norwegian salmon on warm potato snow 490

With chive crème fraîche, salmon roe and sauce vierge

Escargots gratinated with herb butter, 580

Served with garlic bread and salad greens in pumpkin seed oil dressing

Caesar salad with Cointreau - infused gravlax 490

Served with croûtons, wax boiled egg and shaved Grana Padano cheese

Assorted salad greens with your choice of dressing 380

(Balsamic dressing, passion fruit dressing, raspberry - truffle dressing, walnut – sherry vinaigrette, yogurt dressing)

Additional items for the salad: Prawns 190

Home smoked duck breast 250

½ dozen baked oysters 520

With wilted spinach and crispy bacon in Champagne sauce

½ dozen fresh oysters 420

Served with condiments

Asian spiced tuna tartar 490

Served with mango – papaya relish and seared sesame coated tuna loin with Ponzu sauce accompanied by garden greens in passion fruit dressing

Buffalo mozzarella, sliced Parma ham and cantaloupe melon 480

Served with arugula and assorted summer leaves, tossed in balsamic dressing



Soups

Oxtail clear 320

With aged sherry, oxtail terrine and home smoked US Wagyu beef top blade

Cream of pumpkin 320

With roasted walnuts and seared scallop

King prawn bisque 320

With lobster-leek ravioli and Champagne froth

Cream of wild mushroom 320

With croûtons, black truffle shavings and truffle espuma

Fish and Seafood

Pan fried Norwegian salmon 840

Served with prawn risotto sauce vierge and saffron cream

Aubergine Seafood medley 1,250

Chilean sea bass, Norwegian salmon, prawn, scallop and lobster tail, served with saffron potatoes and vegetables in bouillabaisse nage, accompanied by sauce Rouille and croûtons

Grilled fillet of Chilean sea bass 1,280

With tomato fondue, sautéed spinach, potato gnocchi and mustard seed-dill Velouté

Pan seared fillet of Greenland halibut 1,100

Wrapped in Parma ham, served with scallop tortelloni, porcini-leek fondue and tomato jam

Grilled lobster tail and pan fried scallops 1,350

Served on tagliolini pasta and sautéed spinach with chives-lime beurre blanc and green asparagus

Meat and Poultry

Trio of grilled US Angus beef tenderloin 1,450

braised veal cheek and pan seared duck foie gras with Port wine glace, served with Mousseline potato and vegetable cassoulette

Roasted Australian lamb rack with mustard-herb crust 1,450

Served on olive jus, creamy basil polenta, garlic confit and French beans

French duck confit 980

With creamed Brussels sprouts and parsley marble potatoes

Honey glazed French duck breast 950

With Curaçao sauce, served with pink pepper – potato gnocchi set on cranberry – Port wine braised red cabbage

(Meat and Poultry continued next page)



(Meat and Poultry continued)

Aubergine surf and turf 1,650

Grilled lobster tail and roasted US Angus beef tenderloin with sautéed mushrooms and seared duck foie gras, Béarnaise sauce and Madeira jus, rosemary – potato gratin and assorted vegetables

Roasted US Wagyu beef tri tip 1,180

With pan fried duck foie gras, Port wine sauce, glazed vegetables and Pommery mustard mashed potato

Red wine braised Australian lamb shank 820

Served on garlic and sun dried tomato – risoni pasta with market vegetables

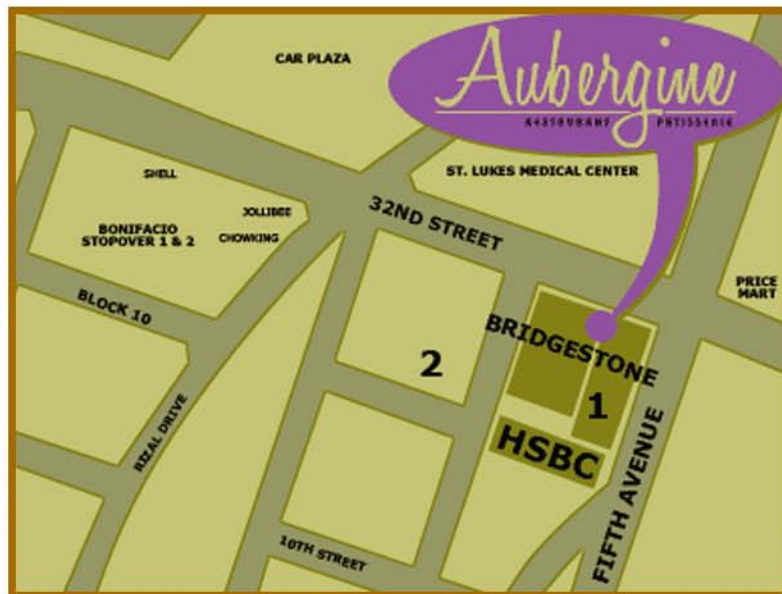
Grills

US Angus beef rib – eye steak (330 grams) 1,750

Australian lamb chops (250 grams) 1,350

US certified Angus beef tenderloin steak (250 grams) 1,600

US Wagyu beef striploin steak (entrecôte) (330 grams) 1,850



Venue Location Map