





SUMMER  
MENU  
2020 – 2021



## TO SHARE

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 Pickled palmheart samoussas, curry leaves pesto	210.00
Tagliatelle style crispy calamari, tartar sauce	385.00
 Crispy cauliflower, tamarind sauce	200.00
Duck breast nems, spicy teriyaki sauce	230.00



## STARTERS

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Crab au gratin	515.00
Traditionnal grilled octopus salad, crunchy vegetables & preserved lemon	410.00
 Braised palmheart	630.00
Palmheart and prawns soufflé	700.00
Grapefruit & passion fruit scallops carpaccio, citrus supremes	650.00
Seared foie gras, stewed papaya & mango	590.00
 Palmheart salad, citronella & mango dressing	400.00
Tuna tartar, ginger confit, avocado & yuzu	370.00
Beef tataki, asiatic style sauce	500.00




## PANCAKES / SALADS

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 Mushroom & spinach pancakes*	350.00
*Add on : Prawns 130.00      Chicken 50.00      Bacon 90.00	
Prawn cocktail salad	580.00
Mixed green salad, cucumber & pineapple.	
Slow cooked honey & mustard salad	535.00
Lettuce, rocket salad, slow cooked honey & mustard chicken, butternut, sunflower seeds, smoked ricotta cheese, roasted tomato	
 Grilled vegetables espetada (skewer) & saffron rice	260.00

## MAIN COURSE

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Beef dry curry	460.00
Chicken & prawns curry	520.00
Palmheart and prawns soufflé	990.00
Spanish style mussels and spicy chorizo, saffron infused rice and bok choy	670.00
 Asparagus tempura, grilled broccoli & zucchini, mousseline or chimichurri sauce	555.00
 Button mushrooms & ceps vol au vent	500.00
 Grilled artichoke, sundried tomato, asparagus and black olive linguine	360.00

## A LA PLANCHA OR PAN FRIED

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Sugarcane juice duck breast, roasted pineapple	960.00
Black Angus Rib Eye, chimichurri sauce	1,600.00
Tournedos Rossini & beef mushroom jus, baked potatoes & glazed carrots	1,550.00
Honey & rosemary leg of lamb, carrot puree, roasted chayote and crispy cassava	530.00
BBQ style pork ribs	840.00
Panko crusted salmon filet, roasted zucchini, grilled capsicum & tomato	915.00
Blacktip grouper, stewed napa cabbage, potato purée, lime & coriander sauce	900.00
Seared tuna, eggplant confit, grilled bok choy, peanuts, green capsicum & lemon zest sauce	660.00

## DESSERTS / DESERTS

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Bougrement bon & vanilla custard	185.00
Vanilla crème brûlée	185.00
Papaya confit, papaya confit samoussas & vanilla ice cream	220.00
Greedy coffee	220.00
Honey panna cotta & honeycomb	185.00
Chocolate mousse & grilled pistachio	185.00
Lemon & yuzu meringue pie	185.00
Profiterole, homemade coffee ice cream, grilled almond, lukewarm salted caramel sauce	220.00
Lime, mint & coriander pineapple carpaccio, basil sorbet	185.00
Homemade sorbet	185.00



may contain eggs and milk **TVA included**

# KIDS MENU

## PLATS

Fish & chips	210.00
Honey & mustard chicken & mash potato	220.00
Bolognaise style linguine	270.00
Cheese linguine  veg	180.00
Hamburger steak	260.00
Cheese omelette & chips  veg	150.00

# KIDS MENU

## DESSERTS

Bougrement bon & vanilla custard 185.00

Pancake – Nutella & Chantilly cream 100.00

Vanilla ice cream, salted caramel  
sauce 150.00