

# Starters

<b>SOUP OF THE DAY</b> <i>The Chef's Daily Concoction</i>	14.00
<b>TUNA TARTARE</b> <i>With Avruga Caviar and Lemon Soy Citronette</i>	32.00
<b>BEEF CARPACCIO (RAW)</b> <i>Thinly Sliced Angus Beef with Rocket, Parmesan Shavings &amp; Truffle Oil</i>	26.00
<b>STUFFED SQUID</b> <i>Filled with King Fish, Capers and Kalamata Olives, in Fresh Tomato &amp; Basil</i>	28.00
<b>OX TAIL</b> <i>Pulled ox tail off the bone with Gorgonzola cheese, Grilled red onion and parsnip crisp</i>	30.00
<b>PARMIGIANA</b> <i>Layers of Zucchini with Mozzarella, Parmesan cheese and Tomato Sauce</i>	25.00
<b>TIGER PRAWN KATAIFI</b> <i>With Mirin-Soy Dipping</i>	26.00
<b>DUCK &amp; FOIE GRAS TERRINE</b> <i>Wrapped in Leek, with Apple chutney and pomegranate-balsamic reduction</i>	32.00
<b>BISON TATAKI</b> <i>Thinly sliced bison (RAW) with Miso sauce and Bok-Choy</i>	45.00

# Fresh Pasta

<b>LOBSTER RAVIOLI</b> <i>Lobster and sweet potato parcel with a creamy Lobster bisque</i>	34.00   64.00
<b>FETTUCCINE</b> <i>Ribbon Pasta with Shrimp &amp; Cuttlefish, Tomato-Basil, garlic &amp; Green peas</i>	28.00   52.00
<b>SPAGHETTI MARE</b> <i>Mussels, Clams and grated wind-dried tuna with Garlic, Chili, White Wine &amp; Grape Tomatoes</i>	28.00   52.00
<b>GNOCCHI ZOLA</b> <i>Potato and roasted peppers dumpling, with Gorgonzola Cheese &amp; Walnut Pesto</i>	24.00   45.00
<b>PAPPARDELLE</b> <i>Large Ribbons of Pasta with Shredded Chicken and liver, with Brandy Beurre Blanc sauce</i>	24.00   45.00
<b>TORTELLONI</b> <i>Asparagus and Ricotta-Goat cheese parcel with butter &amp; Parmesan Crust</i>	26.00   48.00

# Seafood

<b>MUSSELS PROVENCAL</b> <i>In Garlic, Fresh Tomato &amp; White Wine</i>	28.00   52.00
<b>OYSTERS</b> <i>1/2 Dozen Natural Oysters, lemon, Coriander &amp; Tabasco sauce</i>	66.00
<b>SEARED TUNA (RAW)</b> <i>Stir fried vegetables and bok Choy, with pickled ginger &amp; Soy wasabi emulsion</i>	48.00
<b>SPICE RUBBED OR GRILLED CATCH OF THE DAY</b> <i>With Sweet Potato &amp; Plantain Tart, Coriander dressing &amp; Pineapple salsa</i>	48.00
<b>PARMESAN GLAZED SNAPPER</b> <i>In parmesan crust with Basil mash, sautéed Rocket and cheese sauce</i>	60.00
<b>JUMBO SHRIMP</b> <i>Seafood Risotto with Cherry tomatoes, topped with Jumbo Shrimp</i>	64.00
<b>THAI GREEN SEAFOOD CURRY</b> <i>Coconut Based Curry, with Shrimp, Mussels Clams and Catch of the day; Broccoli, Bok Choy &amp; Steamed Rice</i>	56.00
<b>SEARED KING SCALLOP</b> <i>With Black Tagliolini &amp; Cherry tomatoes, basil and Garlic</i>	68.00
<b>GRILL SEA FOOD MIX</b> <i>Grilled Fish of the Day, Jumbo Shrimp, King Scallop, Cuttlefish, &amp; Green Mussels on mix leaves salad</i>	90.00

## Side Order

<b>FRENCH FRIES   MASH POTATO   BROCCOLI   SPINACH</b>	10.00
<b>RATATOUILLE   MIX SALAD   ROCKET &amp; PARMESAN</b>	12.00

# Meat

<b>CHICKEN KATSU</b> <i>(Cordon Bleu Style)</i> <i>In Panko crust, filled with Ham &amp; Mozzarella cheese, with Garlic mash &amp; roasted vegetables</i>	<b>48.00</b>
<b>PORK LOIN</b> <i>Stuffed with leeks, served with braised Onion, Sweet Peas &amp; Cauliflower puree</i>	<b>64.00</b>
<b>ANGUS FILLET OF BEEF (8OZ)</b> <i>With Truffle-Parmesan Potato Wedges, Mushroom duxelle &amp; Peppercorn sauce</i>	<b>82.00</b>
<b>STINCOTTO OF LAMB (NZ SHANK)</b> <i>With cannellini and Parma ham stew, Pumpkin Gratin</i>	<b>52.00</b>
<b>CALVES LIVER</b> <i>(Served Pink)</i> <i>With Gorgonzola Cheese corn meal cake, Crispy Bacon and Balsamic onion compote</i>	<b>52.00</b>
<b>BRAISED DUCK LEG</b> <i>With Porcini Mushroom and Truffle Risotto, acid Butter</i>	<b>62.00</b>
<b>VEAL LOIN &amp; SWEETBREADS</b> <i>Roasted loin of veal with crispy sweetbreads, cumin scented carrot puree, citrus and coriander fregola</i>	<b>70.00</b>
<b>PORK BELLY</b> <i>Braised with cannellini and Parma ham stew, onion rings</i>	<b>60.00</b>
<b>LOCAL RABBIT</b> <i>Confit of rabbit wrapped in Parma ham with three onion mash and wild mushroom demi glace</i>	<b>60.00</b>
<b>KOBE RIBEYE</b> <i>Pumpkin Gratin and Asparagus, with Peppercorn sauce</i>	<b>130.00</b>