

# DINNER

## menu 1

### STARTERS

<b>LOBSTER BISQUE</b>	<b>15</b>
lobster terrine, cognac cream, fried leek	
<b>ROASTED BEET SALAD</b>	<b>17</b>
truffle goat's cheese, cured tomato, asparagus, walnut dressing	
<b>TUNA TARTARE</b>	<b>19</b>
avocado, onion, caper, sesame seed, ponzu, herb salad	
<b>PAN SEARED FOIE GRAS</b>	<b>21</b>
matcha coated salmon, wasabi mayo sweet and sour vinaigrette	
<b>HERB CRUSTED SCALLOPS</b> ★	<b>23</b>
minted green pea purée, tomato caper salsa, parmesan foam	

### MAIN COURSE

<b>SOUS VIDE SIRLOIN STEAK</b>	<b>45</b>
salted caramel onion, potato fondant, grilled corn, red wine jus	
<b>BRAISED LAMB LEG</b>	<b>43</b>
creamy polenta, grilled asparagus, gremolata, lamb jus	
<b>SNAPPER</b>	<b>40</b>
squid ink pasta, sautéed leek, cauliflower, shrimp sauce	
<b>FIVE SPICE CHICKEN</b>	<b>32</b>
sautéed spinach, chicken liver mousse, peppercorn sauce	
<b>PAN SEARED TOFU</b>	<b>28</b>
spiced couscous, sweetcorn puree, basil oil	

### SIMPLY GRILL

*served with grilled vegetable, mash potato, and choice of sauce*

<b>COTE DE BOEUF</b> ★	<b>BEEF TENDERLOIN</b> ★	<b>WHOLE LOBSTER TAIL</b> ★
<b>120</b>	<b>65</b>	<b>60</b>
<b>RACK OF LAMB</b> ★	<b>HALF LOBSTER TAIL</b> ★	<b>CHICKEN BREAST</b>
<b>55</b>	<b>40</b>	<b>30</b>

SAUCES - CHIMICHURRI / RED WINE / PEPPERCORN / MUSHROOM / LEMON BUTTER

★ fully chargeable for guest on meal plan

### PASTA

<b>LAMB RAVIOLI</b>	<b>30</b>
crushed minted green peas, lamb consommé, parmesan foam	
<b>BASIL SHRIMP SPAGHETTI</b>	<b>35</b>
pan seared shrimp, caper, caviar, butter, herb salad	

### SIDES

<b>GREEN BEANS</b>	<b>7</b>
<b>FRENCH FRIES</b>	<b>7</b>
<b>GRILLED VEGETABLE</b>	<b>7</b>
<b>STEAMED RICE</b>	<b>7</b>
<b>MASHED POTATO</b>	<b>7</b>
<b>MIXED GREEN SALAD</b>	<b>7</b>

please inform your server should you have any allergies or intolerances  
stated prices are in US dollar and subject to 15% government tax and 10% service charge