

## K I T C H E N

<u>APPETIZERS</u>		PASTA	
TUNA TATAKI DELICIOUSLY, GRILLED ONION & SPICY PONZU SAUCE	17	TAGLIATELLE TRUFFLE CREAM & CHEESE SAUCE	16
HAMACHI "YELLOW FIN" CHERVIL, VINAIGRETTE, BERRIES, PARSNIP & PEAS	15	LINGUINI "LANGOSTINO" CREAM & CHILLI	21
PEPPER CRUSTED WAGYU TATAKI TARRAGON MUSTARD & TRUFFLE	19	PRIME MEAT CUTS	<u>S</u>
		RIB – EYE / 350G US NEBRASKA BEEF	42
SALADS & SOUPS		FILET DRY AGED / 200G US NEBRASKA BEEF	36
LEMONGRASS THAI CURRY SHOT HERBS	8	ROASTBEEF / 250G US BEEF	34
POKE BOWL "VEGGI" AVOCADO, BEETROOT, BERRIES & RICE	14	PLEASE LET US KNOW HOW YOU LIKE YOUR MEAT, RARE / MEDIUM RARE / MEDIUM OR MEDIUM WELL WE SERVE OUR PRIME MEAT WITH TWO KIND OF SAUCES – HOME MADE JUS & BLACK SZECHUAN PEPPER SAUCE	
COUS-COUS SALAD DATE, PISTACHIO, OLIVE OIL, CHILLI & LOBSTER	18		
		<u>SIDES</u>	
MAINS		BELGIAN FRIES	5
WILD		CAULIFLOWER & WILD BROCCOLI	5
DUCK BEETROOT, BERRIES, NUTS, PUMKIN, & PORT WINE JUS	27	CARROTS & PEA PUREE	5
MEAT		FRIED KALE	5
WAGYU BEEF		ROASTED PEPPER	5
BUTTERNUT, PEAR, PEANUT, PUMPERNICKEL & JUS	29	GREEN HOUSE SALAD	5
FISH			
KARIDES GRILLED, MARINATED PRAWNS IN CHILLI BUTTER WITH ROASTED PEPPER & MINT LEMON OIL	27	<u>D E S S E R T</u>	
SALTED, GRILLED TUNA COVERED IN SESAME SERVED WITH SOY SAUCE	29	CHOCO ICE CREAM, BROWNIE, BERRIES & CRUMBLE	9
SALMON SESAME, SOY, PEAR, AVOCADO & PAK CHOI	28	LEMON SORBET, CREAM, CRUMBLE & CHOCO	9

## CHEF'S RECOMMENDATION

## PRAWNS

PUMPKIN, SESAME, HERBS

13

COD

AVOCADO, KALE, SOY SAUCE, VEGETABLES

27

ASIA "VEGGI" PAN

VEGETABLES, SOY, RICE & HERBS

17