

· · · APPETIZER · · ·

Mediterranean Bean Salad \$118 Cucumber, Tomato, Red Onions, Celery, Herbs, Feta, Citrus Dressing Escargot \$120 Garlic Parsley Butter and includes 6 pcs Beetroot Blood Orange Salad \$128

Pine Nut, Herb Dressing

Seared Red Ahi Tuna \$138 Mango Salad and Ponzu Dressing

Caeser Salade la Maison \$148
Romaine, Anchovies, Bacon, Croutons

Italian Seafood Salad \$158 Octopus, Prawns, Squid, Citrus Mint Dressing

Classic Beef Tartar \$158

Raw Quail Egg, Raw Tenderloin Beef

Chilled Angel Hair Truffle \$188 Pasta

· · · MAIN COURSE · · ·

Linguine Pomodoro Sun-dried Tomatoes and Parmesan	\$188	
Add Tiger Prawns	\$268	
Spicy Vodka Fusilli	\$188	
Tomato, Onion, Calabrian Chili		
Linguine alla Vongole	\$218	
Fresh Clams, White Wine, Garlic, P	arsley	
Truffle Mushroom Risotto	\$238	
White Wine and Parmesan		
Whole Roasted Spring Chicken	\$268	
Choose: Cajun or Lemon Oregano		
Served with Salad		
8oz Beef Tenderloin	\$318	
Served with Peppercorn Sauce and Fries		
Whole Grilled Seabass	\$380	
Served with Sauteed Spinach. Goo	d for 2	

DESSERTS AND SIDES

Ice Cream: Chocolate, Strawbe and Coconut (2 scoops)	erry \$98	French Fries add \$20 for Truffle Seasoning	\$68
Vanilla Cheescake	\$110	Sauteed Garlic Spinach	\$78
Chocolate Fondant with Ice	\$120	Sauteed Mushrooms	\$78
Cream		Buttered Long Beans	\$78