

# Starters

## *traditional offerings...*

PESTO PRAWNS WITH CARROT FRITTERS, WATERCRESS AND YOGHURT DRESSING	15
SALMON CEVICHE - THIN SLICES OF RAW SALMON MARINATED WITH LEMON, LIME, BASIL AND OLIVE OIL	12
FRENCH ONION SOUP - TRADITIONAL SOUP SERVED UNDER A GOLDEN CHEESE PASTRY	10
SALT-N-BOCA - PORK TENDERLOIN MEDALLIONS SPIKED WITH SAGE AND PROSCIUTTO, PAN FRIED AND FINISHED WITH A ROAST CHERRY TOMATO SALAD	12

## *progressive offerings*

SESAME PRAWN AND SCALLOP LETTUCE CUPS WITH A TANGY TAMARIND DRESSING	16
SEARED KINGFISH ON WILTED WITLOF LETTUCE WITH ROASTED BABY BEETS AND A LEMON CHILI DRESSING	14
CINNAMON AND STAR ANISE INFUSED DUCK AND NASHI PEAR PANCAKES WITH SWEET SOY DIPPING SAUCE	16
BRAISED LAMB SHANK RAVIOLI ON CREAMED PEAS WITH A RED WINE LIQUOR	15

# Mains

## *traditional offerings*

FILLET OF BLUE EYE COD WRAPPED IN PROSCIUTTO AND BAKED 28  
ACCOMPANIED BY A RATATOUILLE TERRINE AND FISH BROTH

CARPET-BAG STEAK - TENDERLOIN OF BEEF FILLED WITH OYSTERS 32  
SERVED WITH FONDANT POTATOES AND MADEIRA WINE SAUCE

CHICKEN STROGANOFF - CHICKEN SUPREME SERVED ON A ROAST FIELD 25  
MUSHROOM WITH A PAPRIKA CREAM SAUCE FINISHED WITH DILL PICKLE  
AND SOUR CREAM

CHATEAU BRIAND - AN OLD CLASSIC. BEEF TENDERLOIN HEAD, COOKED 60  
TO YOUR LIKING AND SERVED WITH SEASONAL VEGETABLES AND ONION  
RINGS, FINISHED WITH A RED WINE SAUCE AND BÉARNAISE SAUCE  
SERVES 2 PEOPLE

## *progressive offerings*

BRAISED BEEF CHEEK AND BEEF RIB WITH SMOKED POTATOES AND A 28  
HICKORY SAUCE

FILLET OF BARRAMUNDI WITH A CHEESE AND ONION CHOUX PASTRY 28  
WITH PAN FRIED PENCIL LEEKS AND FENNEL BROTH

SLOW POACHED PORK BELLY ACCOMPANIED BY CARAMELIZED FIGS, 25  
ONION PUREE AND POMEGRANATE VINEGAR

# *Sides*

STEAMED VEGETABLES	7
HAND CUT CHIPS	7
GARLIC BREAD	6
HERB BREAD	6
BREAD PLATE WITH SALT FLAKES & OLIVE OIL	9
GARDEN SALAD	7

# *Vegetarian Dishes*

FRENCH ONION SOUP MADE FROM A VEGETABLE AND ROSEMARY STOCK UNDER A GOLDEN CHEESE PASTRY	10	
GRILLED HALOUMI WITH WILTED WITLOF, ROAST BABY BEETS AND A LEMON CHILLI DRESSING	12	18
CARROT FRITTERS AND ZUCHINNI FRITTERS WITH WATERCRESS AND A HONEY YOGURT DRESSING	12	18
RATATOUILLE TERRINE WITH A PANACHE OF ROAST FIELD MUSHROOMS AND PENCIL LEEKS FINISHED WITH A VEGETABLE BROTH	12	18

# *Desserts*

## *traditional offerings*

CREPE SUZETTE- THIN FRENCH CREPES IN A GRAND MARNIER AND ORANGE SAUCE CROWNED WITH VANILLA BEAN ICE-CREAM 1 2

LEMON MERINGUE PIE- SWEET PASTRY FILLED WITH A LEMON CURD TOPPED WITH LASHINGS OF GLAZED MERINGUE AND SERVED WITH A SIMPLE RASPBERRY SAUCE 1 2

DOUBLE BAKED RICE PUDDING WITH ORANGE SORBET AND VANILLA ANGLAISE 1 2

MILLE-FUEILLE- PUFF PASTRY LAYERED WITH THICK CARAMEL AND BANANA CUSTARD FINISHED WITH HOT CHOCOLATE SAUCE AND FRESH CREAM 1 2

## *progressive offerings*

LEMONGRASS AND KAFIR LIME LEAF PANACOTTA WITH A KIWI CAPRIOSKA 1 2

SPICED PAW-PAW SAMOSAS WITH PISTACHIO ICE-CREAM AND MANGO LASSI 1 2

LIQUORICE PARFAIT WITH AN AFAGATO 1 2