



APPETIZERS

COLD CARROT AND ORANGE SOUP
80.00

LOBSTER BISQUE
WITH CRISPY OKRA
150.00

SALAD OF MIXED GREENS AND GRILLED MUSHROOMS
HERB CROUTONS, PARMESAN BALSAMIC VINAIGRETTE
110.00

CHIVE GNOCCHI
WITH LEEKS IN A SAFFRON CREAM
120.00

FLAN OF WILD MUSHROOMS
WITH A LEMON MUSHROOM SAUCE
120.00

RATATOUILLE AND OLIVE RISOTTO
WITH PARMESAN AND BASIL OIL
140.00

ROASTED LOBSTER SALAD
TOMATOES, BLACK BEANS AND GREENS IN A BALSAMIC VINAIGRETTE
180.00

PRAWN "RAVIOLO" IN A WHITE WINE NAGE
ROASTED PUMPKIN, PEAS AND ROASTED TOMATO PESTO
160.00

GRILLED CINNAMON QUAIL
POMEGRANATE AND PICKLED CARROT SALAD
145.00

DINNER ENTREES

POTATO CRUSTED RAWAS

GINGER CARROT PUREE, SESAME CRISPY SPINACH AND "KAIRI CURRY"
260.00

BLACK PEPPER CRUSTED TUNA

CAPONATA, WHITE BEANS AND WARM CORIANDER RED WINE VINAIGRETTE
260.00

GRILLED TIGER PRAWNS

BEETROOT COUSCOUS, PAK CHOI AND LOBSTER BUTTER
525.00

SEARED FILET MIGNON

GRILLED AND ROASTED VEGETABLES, MUSTARD MASH POTATOES AND PORT DEMI-GLACE
240.00

BRAISED, STUFFED LEG OF LAMB

ROOT VEGETABLES, PERSIAN RICE AND PRUNE CHUTNEY
260.00

GRILLED HOUSE-SMOKED CHICKEN

MUSHROOM RAGOUT AND CORN AND SPINACH CUSTARD
260.00

CRISP-ROASTED LEMON-PEPPER CHICKEN

COUSCOUS, PAK CHOI AND ROSEMARY JUS
260.00

ROASTED PUMPKIN AND PINE NUT, GRAM-FLOUR TORTELLINI

OVEN-ROASTED TOMATO SAGE CREAM
220.00

PENNE WITH ROAST CORN, MORELS AND GREEN PEAS

MOREL SAUCE
245.00

FUSILLI WITH EGGPLANT AND OLIVES

ROASTED RED BELL PEPPER SAUCE
220.00

SEASONAL FLAME-GRILLED, ROASTED AND SAUTÉED VEGETABLES

WARM FRISÉE SALAD, MOONG DAAL PANCAKES, ASSORTED DIPPING SAUCES
220.00

BAKED, STUFFED SWEET PEPPERS

GRILLED ASPARAGUS, MASCARPONE AND SPINACH RISOTTO
235.00

BAR SNACKS

BRUSCHETTA

OLIVE TAPENADE, MARINATED TOMATOES
140.00

CASHEW-CRUSTED POTATO AND CHEESE "TRUFFLES"

SWEET CHILI SAUCE
115.00

MARINATED SMOKED SCARAMOZA

MELBA CRISPS
120.00

SLIGHTLY GOAN FRIED CALAMARI

SPICY REMOULADE
140.00

FROM OUR TANDOOR

JERK CHICKEN DRUMSTICKS

145.00

PRAWNS

180.00

CHIMICHURI MARINATED LAMB CHOPS

145.00

BEEF SATAY

145.00

BALSAMIC MARINATED MUSHROOMS

115.00

SPINACH SEEKH KABAB

115.00

DESSERTS

TIRAMISU

ESPRESSO COFFEE AND RUM REDUCTION

WARM BANANA, WALNUT, CHOCOLATE "STRUDEL"

BANANA HONEY ICE-CREAM, CARAMEL SAUCE

HAZELNUT MERINGUE

COFFEE CREAM

WARM TARTE TATIN

VANILLA ICE-CREAM, OVEN-DRIED APPLES

WHITE AND DARK CHOCOLATE TERRINE

COLLAPSED CHOCOLATE SOUFFLE

BOURBON CREAM

MANGO WHITE CHOCOLATE MOUSSE

ASSORTED FRESH FRUIT SORBETS

LUNCH

SOUPS AND SALADS

COLD CARROT AND ORANGE SOUP

CRAB BISQUE

MOZZARELLA, PICKLED MUSTARD CARROTS, SWEET PEPPERS, FRENCH BEANS, MIXED
GREENS, BASIL

SMOKED SALMON, BACON AND SPINACH SALAD
SESAME SCALLION PANCAKE

TUNA SALAD