

MAIN COURSES

Each dish is served when ready

HOMEMADE GNOCCHI Cherry Tomatoes and Parmesan Cheese	27
HOMEMADE RIGATONI Cream and Mushrooms	31
HOMEMADE RIGATONI* Perigord Winter Black Truffle	78
LOBSTER RISOTTO Mushrooms	84
HOMEMADE PAPPARDELLE PASTA Beef Ragout and Mushrooms	35
SALT BAKED SEA BASS Artichokes and Tomatoes	52
WHOLE SEA BREAM Baked with Provençal Herbs and Lemon	65
GRILLED CHILEAN BASS Chili and Lemon Confit	59
GRILLED TIGER PRAWNS Marinated with Green Chili and Coriander	57
GRILLED CHICKEN Marinated with Lemon and Green Chili	46
CHARCOAL GRILLED RIB EYE STEAK* (16oz) Tarragon Mustard and Pickled Shallots	79
CHARCOAL GRILLED WAGYU FILET MIGNON* (7oz) Sweet Harissa and Chimichurri	89
LAMB CUTLETS* Marinated with Olive, Aubergine Caviar and Pine Nuts	68
SLOW COOKED DUCK Orange Glaze and Charred Endive	52
CHARCOAL GRILLED JAPANESE WAGYU SIRLOIN* (8oz) Tarragon Mustard and Pickled Shallots	160
FRENCH FRIES Garlic Rosemary	12
POTATO GRATIN Cream and Nutmeg	16
BROCCOLINI Chili and Ginger	14
GREEN BEANS Garlic Oil	14
LARGE DISHES TO SHARE	Subject to availability
WHOLE GRILLED SEA BASS Lemon and Olive Oil Dressing	115
BONE-IN RIB EYE * (36oz) Potato Galette and Bordelaise Sauce	195
WHOLE ROASTED CHICKEN Foie Gras, topped with Thyme and Chives	145

Seasonal dishes

*The consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.