

SOUPS & SANDWICHES

FRENCH ONION SOUP \$80
CROUTONS AND CHEESE

CRAB BISQUE \$90
BRANDY AND WHIPPING CREAM

POTAGE "PARMENTIER" \$80
POTATOES, LEEKS AND BACON

TOM YAM KOONG \$95
SOUR AND SPICY PRAWN SOUP

TRADITIONAL CLUB \$170
TOMATO, EGG, TURKEY, SMOKED HAM,
SWISS CHEESE, BACON AND LETTUCE WITH
MINI CAESAR SALAD

NEW YORK, NEW YORK \$155
THIN SLICES OF ROAST BEEF, LETTUCE AND
MUSTARD-MAYONNAISE ON TOASTED RYE BREAD

HOT DOG \$155
FRANKFURTER SAUSAGE IN HOMEMADE BUN AND
CONDIMENT

THE ULTIMATE BEEF BURGER \$190

CHEDDAR	FRIED EGG	ONION RINGS
MOZZARELLA	APPLEWOOD BACON	SAUTÉED MUSHROOMS
EMMENTHAL	SMOKED HAM	GRILLED BELL PEPPERS

CHOOSE YOUR BURGER PLUS ANY 3 OF THE ABOVE

DELUXE VERSION \$260
TOPPED WITH A SLICE OF
PAN-FRIED DUCK FOIE GRAS

BURGERS AND SANDWICHES ARE SERVED WITH
FRENCH FRIES

PASTAS

SPAGHETTI GREEN PESTO (V) \$170
PINE NUTS, BASIL, GARLIC AND
OLIVE OIL TOPPED WITH RICOTTA CHEESE

PENNE CHICKEN ARRABBIATA \$170
OVEN-DRIED TOMATOES,
SHREDDED CHICKEN AND SPICY CHILI

SEAFOOD LINGUINI "VONGOLE" LOBSTER, \$240
SCALLOPS, CLAMS AND SHRIMPS

PIZZAS

BIANCA \$185
FRESH RICOTTA, FINE SLICES OF
DRIED HAM, TOMATO SAUCE TOPPED
WITH ARUGULA SALAD

MARGARITA (V) \$175
CHERRY TOMATOES, OREGANO,
MOZZARELLA AND FRESH BASIL

BOMBAY \$175
MOZZARELLA, TOMATO SAUCE,
TANDOORI CHICKEN, THINLY SLICED
RED ONIONS AND FRESH CORIANDER

CREATE YOUR OWN PIZZA \$170
TWO TOPPINGS

ANY EXTRA TOPPINGS \$20

PARMESAN CHEESE, GORGONZOLA, CHEDDAR,
GOAT CHEESE, MOZZARELLA, RICOTTA,
GRILLED EGGPLANT, MUSHROOMS,
BLACK OLIVES, SUN-DRIED TOMATOES,
ROASTED PEPPERS, GARLIC,

SMOKED SALMON, SHRIMPS, \$30
DRIED SERRANO HAM,
STRIPS OF CHICKEN BREAST AND SMOKED HAM

SALADS & APPETIZERS

CLASSIC CEASAR \$150
FRESH ROMAINE LETTUCE, CEASAR DRESSING,
PARMESAN FLAKES, FOCACCIA CROUTONS AND
HOME CURED ANCHOVIES

WITH GRILLED CHICKEN FILLETS \$170

WITH SMOKED SALMON \$170

WITH CAJUN PRAWNS \$190

COBB \$190

MIXED LETTUCE, SMOKED CHICKEN, BACON,
SMOKED HAM, TOMATOES, AVOCADO, EGGS AND
FRENCH MUSTARD DRESSING

CAPRESE \$190

VINE RIPENED TOMATOES WITH BUFFALO
MOZZARELLA, OLIVE OIL AND
BALSAMIC REDUCTION

MIXED GARDEN GREENS (V) \$150

LONG BEANS, GREEN ASPARAGUS, ARTICHOKE,
CHERRY TOMATOES, BLACK OLIVES "TAPENADE"
CROSTINI

BEEF CARPACCIO \$180

ARUGULA LETTUCE AND SHAVED PARMESAN

GRILLED SCALLOP \$180

MANGO, PAPAYA, LIME AND CORIANDER

WESTERN STYLE

GRILLED AUSTRALIAN STRIPLOIN (10oz) OR \$380
TENDERLOIN (8oz)

ITALIAN CHERRY TOMATO CONFIT,
GREEN ASPARAGUS, SAUTEED MUSHROOMS
AND TRUFFLE SAUCE

GRILLED ATLANTIC SALMON \$300

JADE SPROUTS AND SALMON ROE CREAM

BOSTON LOBSTER "NEWBURG" STYLE \$395

GREEN ASPARAGUS IN COGNAC SAUCE

TRADITIONAL FISH AND CHIPS \$260

BATTERED FILLET OF CHILEAN SEA BASS

ALL OF THE ABOVE MAIN COURSES ARE SERVED WITH
YOUR CHOICE OF:
STEAMED RICE, FRENCH FRIES, MASHED POTATOES OR
GRATINATED POLENTA

ASIAN STYLE

WONTON NOODLE SOUP \$140
PORK AND SHRIMP DUMPLINGS WITH EGG NOODLES

HAINANESE CHICKEN RICE \$195

POACHED CHICKEN WITH
GINGER FLAVOURED RICE AND CHICKEN BROTH

PHAD THAI \$155

THAI STYLE STIR-FRIED NOODLE WITH PRAWNS AND
VEGETABLES

LAMB MARSALA \$225

WITH NAAN BREAD,
MANGO CHUTNEY AND MINT YOGHURT DIP

LAKSA LEMAK \$165

RICE VERMICELLI TOPPED WITH PRAWNS,
SLICED FISH CAKE AND BEAN CURD PUFF IN
SPICY COCONUT GRAVY

JAPANESE STYLE

SUSHI \$180

TUNA, SALMON, SWEET SHRIMP,
YELLOW TAIL, ARK SHELL

SASHIMI \$180

TUNA, SALMON, YELLOW TAIL,
SWEET SHRIMP, SCALLOP

MISO RAMEN \$170

SLICED PORK, BEAN SPROUTS,
SWEET CORN, SEAWEED AND ONION
SERVED WITH JAPANESE NOODLES IN
MISO SOUP

PLUS 10% SERVICE CHARGE