



## GREEN

### RAW

<b>YELLOW FIN TUNA AND SEARED SCALLOP</b>	208
<i>With Papaya Salsa</i>	
<b>SALMON CARPACCIO</b>	198
<i>Rucola Salad and Calamansi Olive Oil Dressing</i>	
<b>BLACK ANGUS BEEF TARTARE</b>	248
<i>Raw Egg Yolk, Mix Salad, Toast</i>	
<b>PROSCIUTTO HAM WITH SEASONAL MELON</b>	198

### SALAD

<b>GREEN SALAD</b>	158
<i>Ibérico Ham, Shrimp, Goat Cheese, Avocado, Creamy Peach Dressing</i>	
<b>CAESAR SALAD</b>	138
<i>Bacon, Anchovy, Parmesan, Quail Egg, Croutons, Caesar Dressing</i>	
<b>Add</b>	48
<i>Smoked Salmon or Chicken or Shrimps</i>	
<b>BEETS &amp; GOAT CHEESE</b>	148
<i>Roasted Beetroot, Goat Cheese, Mix Salad, Balsamic, Olive Oil</i>	

### STARTER

<b>PAN-SEARED FOIE GRAS</b>	238
<i>Goose Liver with Apple Confit, Balsamic Glaze</i>	
<b>GALICIAN OCTOPUS</b>	168
<i>Smoked Paprika, Corn Puree</i>	
<b>BONE MARROW</b>	178
<i>Anchovy, Butter, Tarragon, Breadcrumbs</i>	
<b>SAUTÉED CLAMS</b>	228
<i>Parsley, Garlic &amp; Sauvignon Blanc</i>	

### SOUP

<b>ONION SOUP</b>	98
<i>Slow Cooked Onion, Gruyère Croutons</i>	
<b>MUSHROOM SOUP</b>	98
<i>Wild Mushroom, Cream</i>	
<b>SOUP OF THE DAY</b>	98
<i>Please Ask Your Server for Today's Soup</i>	

### SEAFOOD PLATTER (FOR 2)

<b>SEAFOOD PLATTER (FOR 2)</b>	488
<i>Live Canadian Lobster (whole)</i>	
<i>Canadian Snow Crab Leg (2pcs)</i>	
<i>French Sea Snails (4pcs)</i>	
<i>South China Sea King Prawns (2pcs)</i>	
<i>Sake-marinated Abalone (2pcs)</i>	
<i>Pan-seared Hokkaido Scallop (2pcs)</i>	
<i>Spanish Mussel (4pcs)</i>	
<i>Caviar Bruschetta</i>	
<i>Sashimi (Tuna, Salmon, Shrimp)</i>	

### SMALL PLATES

<b>THAI CHICKEN WINGS</b>	158
<i>Lemongrass, Lemon, Basil</i>	
<b>MALAYSIAN SATAY</b>	158
<i>Chicken or Beef, Peanut Dip</i>	

### SANDWICHES

<i>Served with French Fries or Green Salad</i>	
<b>CLUB SANDWICH</b>	158
<i>Turkey, Avocado, Bacon, Cheese, Mayonnaise</i>	
<b>ITALIAN SANDWICH</b>	158
<i>Salami, Prosciutto, Tomato, Mozzarella, Balsamic Vinaigrette</i>	

### BURGERS

<i>Served with French Fries or Green Salad</i>	
<b>ICONIC BURGER</b>	198
<i>Grass-fed Beef Pattie, Bacon, Cheese</i>	
<b>VEGGIE BURGER</b>	168
<i>Grilled Portobello Mushroom, Cucumber, Raita, Falafel</i>	

### JOSPER COAL GRILL OVEN

*Served with French Fries or Green Salad*

### DESSERTS

<b>PRIME BLACK ANGUS BEEF TENDERLOIN</b>	80Z	120Z	160Z
	320	420	520
<b>USDA CEDAR RIVER FARM PRIME (NATURAL) STRIPLOIN</b>	260	360	480
<b>USDA CEDAR RIVER FARM PRIME (NATURAL) BEEF RIB EYE</b>	260	360	480
<b>TOMAHAWK (900G SERVING FOR TWO PERSON)</b>			880
<i>All Grill Dishes served with Béarnaise, Peppercorn Sauce or Red Wine Sauce</i>			
<b>TROPICAL FRUIT PLATTER</b>			138
<b>WARM APPLE CRUMBLE AND VANILLA ICE-CREAM</b>			98
<b>CHOCOLATE MOELLEUX AND VANILLA ICE-CREAM</b>			98
<b>SOUR CREAM BLUE BERRY CHEESE CAKE</b>			98

### THE IMPOSSIBLE BURGER

*A delicious burger made entirely from plants for people who love meat.*

*No more compromises.*

*Ready for an introduction?*

<b>IMPOSSIBLE BURGER</b>	148
<i>Served with Special Sauce &amp; Sweet Potato Fries</i>	
<b>Add</b>	
<i>Fried Egg</i>	15
<i>Avocado</i>	20
<i>American or Smoked Gouda</i>	20
<i>IMPOSSIBLE Meat Pattie</i>	60

*IMPOSSIBLE meat is made completely from plants and contains wheat, potato, coconut oil and soy*

### PASTA, RISOTTO AND PIES

<b>CAPELLINI WITH FRESH SHRIMPS IN LOBSTER SAUCE</b>	198
<b>LINGUINE VONGOLE</b>	228
<i>U.S. Manila Clams, Crispy Garlic, White Wine &amp; Parsley</i>	
<b>SPAGHETTI BOLOGNAISE OR CARBONARA</b>	188
<b>PESTO FETTUCCINE</b>	168
<b>GLUTEN FREE SPAGHETTI ARRABIATA OR POMODORO</b>	168
<b>ASPARAGUS RISOTTO</b>	168
<b>GRILLED SEAFOOD RISOTTO</b>	268
<b>SHEPHERD'S PIE</b>	168
<i>Minced Beef, Carrot, Onion, Celery, Mashed Potato, Baked in Casserole</i>	
<b>SEAFOOD MORNAY POT PIES</b>	188
<i>Seafood Filling, Golden Pastry Lid</i>	
<b>PÂTÉ EN CROÛTE</b>	148
<i>Pork Pate Puff Pastry, Mixed Salad</i>	

### SEAFOOD AND MEAT

<b>BOUILLABAISSÉ (FOR 2)</b>	388
<i>French Seafood Stew with King Prawn, Scallops, Cod Fish and Clams</i>	
<b>PAN-ROASTED CHILEAN SEA BASS</b>	238
<i>With Wild Mushrooms and Miso Soy Glaze</i>	
<b>FISH AND CHIPS</b>	198
<i>Sustainable Cod Fillet, Mushy Peas, Chunky Fries</i>	
<b>GRILLED AUSTRALIAN LAMB CHOPS</b>	320
<i>Served with Garden Vegetable, Lamb Jus</i>	
<b>ROASTED FRENCH SPRING CHICKEN</b>	228
<i>Served with Daily Vegetables and Liver Gravy</i>	

### ASIAN SIGNATURE DISHES

<b>LAKSA LEMAK (SINGAPOREAN SEAFOOD NOODLES)</b>	178
<i>In Mild Curry Soup</i>	
<b>THAI RED CURRY CHICKEN</b>	178
<i>With Bell Peppers, Eggplants &amp; Rice</i>	
<b>HAINANESE CHICKEN</b>	208
<i>Served with Flavoured Rice</i>	

### SIDE DISHES

<b>FRIES (GIANT/THIN) WITH TRUFFLE MAYO</b>	48
<b>MASHED POTATOES WITH BUTTER</b>	
<b>MIXED VEGETABLES WITH HERB CREAMY SPINACH</b>	
<b>GARLIC MUSHROOMS</b>	
<b>SAUTÉED BROCCOLI</b>	