

TAPAS

Cassava chips, guacamole & tzatziki sauce 1500

French fries 1200

Truffle & Parmigiano Reggiano French fries 2000

Fried cashew nuts 1800

Prawn tempura, sweet chili sauce 2400

Calamari «a la Romaine», tartar sauce 2000

Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast 2100

Chicken tenders, sriracha sauce 2000

Moroccan Kefta (Australian beef), white dip 2900

Ham Croquetas : Iberian Ham, bechamel sauce 2500

Iberian ham (Spain), on «pan con tomate» 2500

POKE BOWLS

VEGGIE : Falafels, radish, carrots, avocado, cucumber, cabbage, sesame, dressing 2400

TUNA : avocado, vermicelli, carrots, cabbage, cherry tomatoes & coriander, dressing 3200

CHICKEN : salad, cherry tomatoes, avocado, cucumber, egg, parmesan, dressing 2700

GOURMET BURGERS

FRENCH FRIES OR SALAD

VEGETARIAN : Potato cake, herb cream, grilled vegetable, tomato confit 1900

CRISPY & CHIC : Crispy Chicken, spicy mayonnaise, tomato, emmental, salad 2900

CLASSIC : Australian beef, tartar sauce, onion, tomato, emmental, salad 5300

CAPRESE : Australian beef, balsamic aioli, tomato, double mozzarella, basil 5300

BBQ : Australian beef, BBQ sauce, onion, tomato, smoked mozzarella, salad 5500

BAKE : Australian beef, spicy sauce, bacon, tomato, onion, emmental, salad 6300

KIDS

Pasta Paccheri al pomodoro, basil, Parmigiano 1900

Chicken skewers (Organic Chicken), French fries 1800

Beef Cheese Burger (Australian beef), French fries 3000

All the prices are subject to service charge 10%

STARTERS

Vegetarian mango ceviche 1300

Crispy tomato tart, burrata (75gr), basil & honey 2700

Baramundi ceviche, leche de tigre 3500

Tuna tartare, sundried tomatoes, coriander, avocado guacamole 2600

Tuna crudo, citrus & extra virgin olive oil, capers and piment d'Espelette 1900

Clams «mariniere» : garlic, parsley and white wine 2200

Octopus Carpaccio, citrus marinade 2500

Beef carpaccio (Australian beef), Parmigiano Reggiano 18M, pesto, salad 4900

Escargots de Bourgogne (Burgundy X6) with garlic butter and parsley 2500

Homemade terrine of foie gras, mango chutney, toasted bread 7000

MAIN-COURSES

Pasta Paccheri al pomodoro, basil, Parmigiano Reggiano, virgin olive oil 2700

Gnocchi with a creamy parmesan and truffle sauce 2000

Seafood Linguine, prawns, calamari, clams, shellfish juice 3300

Grilled Octopus with grilled lime, oregano, smoked paprika, olive oil & aioli 4000

Glilled Barramundi, young vegetables, eggplant caviar, hollandaise sauce 5200

Yellowfin tuna steak, vegetables, spicy tomato jam, pol sambol, emulsion 4000

Jumbo prawn «a l'armoricaine», rouille foam, spring onions 3900

Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3000

Beef tartare (Australian beef - 150gr), French fries 6100

Beef tenderloin (Australian beef - 200gr), fried potato cake, eggplant caviar 10500

Sauce : Black pepper, Bearnaise, red wine 1500

DESSERTS

Vanilla crème brûlée 1500

Pavlova, exotic fruits 1500

Mango Panna cotta 1500

Lemon tart and meringue 1500

Apple tart, salted caramel & vanilla ice cream 2000