

TAPAS

- Cassava chips, guacamole & tzatziki sauce 1400
- French fries 1300
- Truffle & Parmigiano Reggiano French fries 2100
- Fried cashew nuts 1800
- Prawn tempura, sweet chili sauce 2300
- Calamari «a la Romaine», tartar sauce 1700
- Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast 1900
- Organic Chicken tenders, sriracha sauce 2000
- Moroccan Kefta (Australian beef), white dip 2800
- Ham Croquetas : Iberian Ham, bechamel sauce 2300
- Iberian ham (Spain), on «pan con tomate» 2100

POKE BOWL

- VERY VEG** : Organic Falafel, sushi rice, radish, carrots, avocado, cucumber, cabbage, mixed Seeds , Sesame dressing 3000
- KREVET** : Lime marinated prawns, sushi rice, red onions, cabbage, cucumber, mango, pomegranate, lime Vinaigrette 3200
- SUNNY TUNA** : Marinated tuna, avocado, vermicelli, carrots, cabbage, cherry tomatoes, coriander, chia seeds. sesame dressing 3500
- KOKOT** : Grilled chicken, salad, vermicelli, cherry tomatoes, avocado, cucumber, cashew nuts, fried onions & Siracha Mayo 3000

GOURMET BURGERS

FRENCH FRIES OR SALAD

- VEGETARIAN** : Potato cake, herb cream, grilled vegetable, tomato confit 2000
- CRISPY & CHIC** : Crispy Chicken, spicy mayonnaise, tomato, emmental, salad 2900
- CLASSIC** : Australian beef, tartar sauce, onion, tomato, emmental, salad 5200
- BAKE** : Australian beef, spicy sauce, bacon, tomato, onion, emmental, salad 6200

KIDS

- Pasta Paccheri al pomodoro, basil, Parmigiano 1900
- Beef Cheese Burger (Australian beef), French fries 3000

All the prices are subject to service charge 10%

STARTERS

- Vegetarian mango ceviche 1500
- Roasted pumpkin, eggplant hummus, goats cheese, coriander, pomegranate 2000
- Crispy tomato tart, burrata (75gr), basil & honey 2700
- Octopus Carpaccio, citrus marinade, piment d’Espelette 3000
- Baramundi ceviche, leche de tigre 3300
- Tuna tartare, sundried tomatoes, coriander, avocado guacamole 2700
- Clams «mariniere» : garlic, parsley and white wine 2100
- Crab ravioli (local crab), leek fondue, crab bisque 3500
- Beef carpaccio (Australian beef), Parmigiano Reggiano 18M, pesto, salad 5200
- Escargots de Bourgogne (Burgundy X6) with garlic butter and parsley 2600

MAIN-COURSES

- Pasta Paccheri al pomodoro, basil, Parmigiano Reggiano, virgin olive oil 2200
- Gnocchi with a creamy parmesan and truffle sauce 2000
- Seafood Linguine, prawns, calamari, clams, shellfish juice 3900
- Grilled Octopus with grilled lime, oregano, carrot puree with cumin, olive oil 3800
- Jumbo prawn «a l’armoricaine», rouille foam, vegetables, spring onions 3500
- Baked Mahi-Mahi in banana leaf, vegetables, curry leaves & coconut milk 3500
- Grilled Barramundi, young vegetables, eggplant caviar, hollandaise sauce 5300
- Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3000
- Beef tartare (Australian beef - 150gr), French fries 6700
- Beef tenderloin (Australian beef - 200gr), fried potato cake, eggplant caviar 10 900
- Sauce : Black pepper, Bearnaise or red wine 1500

DESSERTS

- Vanilla crème brûlée 1500
- Mango Panna cotta 1500
- Lemon tart and meringue 1500
- Pavlova, exotic fruits, vanilla cream 1500
- French chocolate mousse 1500