

Seasonal Menu

5 Course Set Menu \$78⁺⁺
Please Inform us of dietary restriction

ENTRÉE

FOIE GRAS 60 Grams Pan Fried Coated with Polenta Corn Flour, Slow Cooked Onion and Bruschetta Bread

Or

COD Smoked Loin In Carpaccio Style with Sour Crème, Avruga Caviar, Lemon Zest

Or

CAVIAR OSCIETRA 10 Gram add \$21⁺⁺

Russia Sturgeon Served with Sour Crème, Blinis, Sliced Cucumber

STARTER

BURRATA 120 Grams Cow Milk Cheese, Cherry Tomatoes, Hot Garlic-Oil, Chilli Comfit (v)

Or

SOUP Green Asparagus-Spinach Thick Creamy, Cooked Crab Eggs and Spicy Olive Oil

Or

HALF BOSTON LOBSTER IN 2 WAYS add \$18⁺⁺

Poached Served Cold With Spicy Mayonnaise And Its' Own Hot Broth

PASTA

LASAGNA Baked Homemade with Crab Meat, Its Own Bisque Béchamel and Pink Pepper

Or

TAGLIOLINI SQUID INK PASTA, Smoked Salmon, Vodka Liquor Pink Creamy Sauce

MAIN

SEABASS Pan Fried with Tomatoes and Served with Basil Pesto

Or

CHICKEN "CORDON BLEU" Leg Deboned Breaded, Filled With Toma Cheese and Pancetta Ham In Mashed Potato

Or

BEEF TENDERLOIN add \$16⁺⁺

120 Grams "Fillet Mignon" Pan Fried with Coffee, Hazelnut-Rosemary, Carrots as Garnish

DESSERT

CHEESE "WHY NOT" Toma Cow Milk, Oak Wood Baked with Black Pepper, Served with Italian Acacia Flower Honey [v]

Or

PURE 85% Venezuelan Dark Chocolate 'Ugly', Liquor Rum-Raisin [v]

Or

CAKE Baked Almond and Orange with Confit Zest

Or

AFFOGATO 'MY WAY' Mascarpone Mousse with Candied Fruits, Hot Vanilla Sauce [v]

WINE PAIRING add \$39⁺⁺ [Please ask our staff]

3 seasonal wines – Sparkling, white and red selected to complement your dining experience.

All prices are subject to 10% service charge & the prevailing taxes.