



TAPAS

Paper thin slices of Spanish Wild Boar
Iberico Ham
\$ 190.00

Mixed Olives with Herbs
\$ 57.00

Fried Spanish Sausage
with Garlic & Parsley
\$ 87.00

Grilled Argentine Beef Sausage
\$ 85.00

Mushrooms sautéed with Garlic
& White Wine Sauce
\$ 72.00

Fried Potato in Spicy Tomato Sauce
\$ 52.00

Deep-fried Squid Ring with Aioli Sauce
\$ 75.00

Sizzling Prawns
\$ 95.00

Ham & Chicken Croquettes
\$ 68.00

Grilled fresh Asparagus, Serrano Ham
& shredded Parmesan
\$ 89.00

Deep-fried Manchego Cheese
\$ 88.00

Beef Tenderloin Tips in Garlic
and Sherry
\$ 98.00

Lamb Meatballs in Brandy
& Demi Glace
\$ 72.00

Sautéed Artichoke Heart
in Olive Oil and Garlic
\$ 76.00

Fresh Asparagus Au Gratin
with Butter & Parmesan Cheese
\$ 89.00

Fresh Prawn stuffed with Cheese &
wrapped with Bacon
\$ 95.00

Fresh Mozzarella and Cherry Tomato
in fused Basil Oil
\$72.00

Grilled Portobello Mushroom
with Garlic and Olive Oil
\$ 78.00

Crispy assorted Vegetables Patties
with Tomato Salsa
\$ 58.00

Deep-fried Eggplant Fritters
with Garlic Mayonnaise
\$ 58.00

STARTER

TUNA

Spicy Crust Fresh Tuna
in Nicoise style
\$ 78.00

PRAWN & GRAPEFRUIT

Fresh Prawns and Grapefruit
with Freese, Citrus Dressing
\$ 88.00

CRAB CAKE

Crispy Crab Cake
with Garlic Mayonnaise and Gourmet Greens
\$ 98.00

SMOKED SALMON

Smoked Salmon
with Apple and Celery, Wasabi Mayonnaise
\$ 98.00

KING PRAWN & ENDIVE

Roasted King Prawns and Warm Endive Salad
in Crayfish Dressing
\$ 95.00

SCALLOPS

Pan-seared Scallops
with Spicy Salsa, Mango Coulis
\$ 108.00

PEPPERED BEEF

Smoked Peppered Beef Fillet with
Arugula, Shredded Parmesan and Garlic Chips
\$ 98.00

FOIE GRAS

Homemade Duck Liver Terrine
with Onion Confit, Toasted Brioche
\$ 95.00

SALAD

CAESAR SALAD

Classic Caesar Salad
with Cajun Prawns, Crispy Croutons
& Shredded Parmesan
\$ 88.00

COMIDA SALAD

Serrano Ham & Goat Cheese
with Baby Spinach, Sherry Vinaigrette
\$ 78.00

GRILLED VEGETABLE

Grilled Assorted Vegetable
with Garden Greens, Pesto Vinaigrette
\$ 78.00

GOURMET GREEN SALAD

Organic Baby Green with Mushroom &
Oven-dried Tomato, Balsamic Dressing
\$ 75.00

SOUP

SEAFOOD SOUP

Fresh Seafood Soup as like Bouillabaisse
\$ 68.00

CHICKEN CONSOMME

Wild Mushrooms Ravioli in a Chicken Consommé
\$ 58.00

SOUP OF THE DAY

Chef's Recommend Daily Soup
\$ 48.00

FROM OUR GRILL

SURF & TURF

200 gm Argentine Beef Tenderloin and Fresh King Prawn
\$ 278.00

SIRLOIN

Argentine Beef Sirloin Steaks
250 gm \$ 185.00

TENDERLOIN

Argentine Beef Tenderloin Steak
250 gm \$ 248.00

RIB-EYE

U.S. Beef Rib-eye Steak
250 gm \$ 195.00

WAGYU BEEF

Australian Wagyu Chuck Steak
250 gm \$ 380.00

VEAL CHOP

Australian Veal Chop
250 gm \$ 238.00

SERVED WITH

Béarnaise Sauce /Port Wine Gravy / Chasseur Sauce /Green Peppercorn Sauce
&

Roasted Baby Potato /Creamy Mashed Potato / French Fries /Gratin Potatoes
&

Mixed Salad/Sautéed Seasonal Vegetables / Sautéed Mushrooms /Fresh Asparagus /Creamy Spinach

MAIN COURSES

SALMON FILLET

Poached Fresh Salmon Fillet
in White Wine Sauce,
Mashed Potato and Sautéed Baby Spinach
\$ 165.00

WHOLE LOBSTER TAIL

Grilled Whole Australian Lobster Tail
with Herbs Butter,
Roasted Potato and Seasonal Vegetables
\$ 320.00

TUNA FISH

Grilled Tuna Fish Tournedos
with Ratatouille,
Parsley Potato and Green Pepper Vinaigrette
\$ 170.00

CHICKEN BREAST

Oven Roasted Stuffed Chicken Breast
with Smoked Ham & Cheese,
sautéed Potato & Steamed Broccoli
\$ 158.00

SEA BASS

Pan-seared Sea Bass Fillet
in Pancetta and Mushroom,
Creamy Potato and Red Wine Reduction
\$ 162.00

PORK CHOP

Grilled U.S. Pork Chop
on Figs, Creamy Mushrooms,
Mashed Potato and French Beans
\$ 162.00

KING PRAWNS

Grilled Fresh King Prawns
with Crayfish Sauce,
Roasted Potato and Seasonal Vegetables
\$ 198.00

LAMB CHOPS

Grilled Australian Lamb Chops
with Cabbage Confit,
sautéed Potato and Rosemary Jus
\$ 185.00

CHEESE

ASSORTED CHEESE PLATE

Goat Cheese, Camembert, Blue Cheese, Emmental and Manchego
Served with Fresh Grapes and Walnut Bread
\$ 88.00

DESSERT

CREPES SUZETTE

Paper-thin Pancake Flamed and Flavored with Grand Marnier
\$ 78.00

FRENCH APPLE TART

Homemade Crispy Apple Tart
with Macadamia Nut Ice-cream
\$ 55.00

FRESH BERRIES

Fresh Assorted Berries
with Vanilla Ice-cream and Mixed Berries Coulis
\$ 62.00

PINEAPPLE TART TATIN

Tune-oven Caramelized Pineapple Tart
with Mango Ice-cream
\$ 55.00

POACHED PEAR

Poached Pear in White Wine
with Chocolate Ice-cream
\$ 58.00

CHOCOLATE MOUSSE

Rich Chocolate Mousse
with Orange Liqueur
\$ 52.00

CRÈME BRULEE

Almond Flavored Crème Brulee
\$ 52.00

COFFEE/ TEA

COFFEE \$ 28

ESPRESSO \$ 26

CAFÉ ESPAÑOL \$ 75

IRISH COFFEE \$ 75

CAPPUCCINO \$ 30

TEA \$ 26

HERBAL TEA / ICED TEA \$ 28

All prices are subject to a 10% service charge.