



TAPAS

Paper thin slices of Spanish Wild Boar Iberico Ham	\$ 190
Mixed Olives with Herbs	\$ 57
Fried Spanish Sausage with Garlic & Parsley	\$ 87
Grilled Argentine Beef Sausage	\$ 85
Mushrooms sautéed with Garlic & White Wine Sauce	\$ 72
Fried Potato in Spicy Tomato Sauce	\$ 52
Deep-fried Squid Ring with Aioli Sauce	\$ 75
Sizzling Prawns	\$ 95
Ham & Chicken Croquettes	\$ 68
Grilled fresh Asparagus, Serrano Ham & shredded Parmesan	\$ 89
Deep-fried Manchego Cheese	\$ 88
Beef Tenderloin Tips in Garlic and Sherry	\$ 98
Lamb Meatballs in Brandy & Demi Glace	\$ 72
Sautéed Artichoke Heart in Olive Oil and Garlic	\$ 76
Fresh Asparagus Au Gratin with Butter & Parmesan Cheese	\$ 89
Fresh Prawn stuffed with Cheese & wrapped with Bacon	\$ 95
Fresh Mozzarella & Cherry Tomato infused Basil Oil	\$ 72
Grilled Portobello Mushroom with Garlic and Olive Oil	\$ 78
Crispy assorted Vegetables Patties with Tomato Salsa	\$ 58
Deep-fried Eggplant Fritters with Garlic Mayonnaise	\$ 58

STARTER

DUCK LIVER TERRINE Homemade Duck Liver Terrine with Onion Confit, Toasted Brioche	\$ 128
CRAB CAKE Crispy Crab Cake with Garlic Mayonnaise & Gourmet Greens	\$ 98
SMOKED SALMON Smoked Salmon with Apple and Celery, Wasabi Mayonnaise	\$ 98
GREY SHRIMP Stuffed fresh Tomato with Grey Shrimp, Spicy Cocktail Dressing	\$ 95
SCALLOPS Pan-seared Scallops with Spicy Salsa, Mango Coulis	\$ 108
KING PRAWN & ENDIVE Roasted King Prawns & Warm Endive Salad in Crayfish Dressing	\$ 95
TUNA Spicy Crust Fresh Tuna in Nicoise style	\$ 78
WILD MUSHROOMS Sautéed Wild Mushroom on grilled Asparagus, Basil Dressing	\$ 95
PEPPERED BEEF Smoked Peppered Beef Fillet with Arugula, Shredded Parmesan & Garlic Chips	\$ 98



SALAD

- CAESAR SALAD** \$ 88
Classic Caesar Salad with Cajun Prawns, Crispy Croutons & Shredded Parmesan
- COMIDA SALAD** \$ 78
Serrano Ham & Goat Cheese with Baby Spinach, Sherry Vinaigrette
- GRILLED VEGETABLES** \$ 78
Grilled Assorted Vegetable with Garden Greens, Pesto Vinaigrette
- GOURMET GREEN SALAD** \$ 75
Organic Baby Green with Mushroom & Oven-dried Tomato, Balsamic Dressing

SOUP

- SEAFOOD SOUP** \$ 68
Fresh Seafood Soup as like Bouillabaisse
- SOUP OF THE DAY** \$ 52
Chef's Recommend Daily Soup
- CHICKEN CONSOMME** \$ 58
Wild Mushrooms Ravioli in a Chicken Consommé

GRILLED

ALL SERVED WITH
Béarnaise Sauce/Port Wine Gravy/Chasseur Sauce/
Green Peppercorn Sauce
&
Roasted Baby Potato/Creamy Mashed Potato/French Fries/
Gratin Potatoes/Baked Potato
&
Mixed Salad/Sautéed Vegetables/Sautéed Mushrooms/
Fresh Asparagus/Creamy Spinach

- SURF & TURF** \$ 278
200 gm Argentine Beef Tenderloin and Fresh King Prawn
- SIRLOIN** 250 gm - \$195 / 350 gm - \$ 273
Argentine Beef Sirloin Steaks
- RIB-EYE** 250 gm - \$195 / 350 gm - \$ 273
U.S. Beef Rib-eye Steak
- VEAL CHOP** 250 gm - \$ 258
Australian Veal Chop



CHATEAU BRIAND \$ 420
U.S. Beef Fillet (Good for Two)

TENDERLOIN 250 gm - \$ 258 / 350 gm - \$ 361
Argentine Beef Tenderloin Steak

WAGYU BEEF 250 gm - \$ 380
Australian Wagyu Chuck Steak

T-BONE 500 gm - \$ 380
Australian T-Bone Steak

MAIN COURSES

BAKED KING CRAB \$ 280
Baked King Crab with Herb Crust, Parsley Potato, Seasonal Vegetables and Hollandaise Sauce

SALMON FILLET \$ 165
Poached Fresh Salmon Fillet
in White Wine Sauce, Mashed Potato and Sautéed Baby Spinach

TUNA FISH \$ 170
Grilled Tuna Fish Tournedos with Ratatouille, Parsley Potato
and Green Pepper Vinaigrette

SEA BASS \$ 162
Pan-seared Sea Bass Fillet in Pancetta and Mushroom,
Creamy Potato and Red Wine Reduction

KING PRAWNS \$ 198
Grilled Fresh King Prawns with Crayfish Sauce,
Roasted Potato and Seasonal Vegetables

CHICKEN BREAST \$ 158
Oven Roasted Stuffed Chicken Breast with Smoked Ham
& Cheese, sautéed Potato & Steamed Broccoli

CHICKEN BROCHETTE \$ 165
Chicken, Mushrooms, Onions & Capsicum Skewer on
Saffron Butter Rice, sautéed French Beans and Mushroom Sauce

PORK CHOP \$ 162
Grilled U.S. Pork Chop on Figs, Creamy Mushrooms,
Mashed Potato and French Beans

LAMB CHOPS \$ 195
Grilled Australian Lamb Chops
with Cabbage Confit, sautéed Potato and Rosemary Jus



CHEESE

ASSORTED CHEESE PLATE \$ 88
Goat Cheese, Camembert, Blue Cheese, Emmental and Manchego, served with Fresh Grapes and Crackers

DESSERT

CREPES SUZETTE \$ 78
Paper-thin Pancake Flamed and Flavored with Grand Marnier

FRENCH APPLE TART \$ 55
Homemade Crispy Apple Tart with Macadamia Nut Ice-cream

PINEAPPLE TART TATIN \$ 55
Tune-oven Caramelized Pineapple Tart with Mango Ice-cream

CHOCOLATE MOUSSE \$ 52
Rich Chocolate Mousse with Orange Liqueur

FRESH BERRIES \$ 62
Fresh Assorted Berries with Vanilla Ice-cream and Mixed Berries Coulis

POACHED PEAR \$ 58
Poached Pear in White Wine with Chocolate Ice-cream

CRÈME BRULEE \$ 52
Almond Flavored Crème Brulee

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.