



Lunch Set (3 courses)

\$29++

*** * Wine and Bubbles \$9 per glass
(For wine or Bubbles free flow additional \$39/pax)**

Appetizer

Soup of the Day

- or Warm Haricot Vert and Mushroom Salad
- or Baby Octopus with Pesto and Sweet Peppers

Mains

- 60 days Aged Strip Loin (US) 200g
- Herb Crusted Lamb Rack with Mint + \$8
- Canadian Bacon and Pork belly 250g same price
- Pan Seared Catch of The Day with Basil Pesto same price

Dessert

- Chocolate Pistachio Opera
- or Pear Tatin
- or Home made Ice cream (Vanila, Chocolate, Strawberry)

PASTA

- Pomodoro (Fresh Tomato Spaghetti) \$18
- Aglio-olio with Seafood \$29
- Wild Mushroom Risotto \$25



Appetizer

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|--|-----------|
| Fresh Oyster | \$9 / pcs |
| Soup of the Day | \$12 |
| Baby Octopus with Pesto and Sweet Peppers | \$13 |
| Warm Haricot Vert and Mushroom Salad | \$18 |
| Burrata with Prociutto de Parma | \$26 |
| Cold Cut Platter | \$25 |

Side Dishes

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|------------------------------|------|
| Truffle/Wasabi Mashed Potato | \$ 9 |
| Spinach and Parma Ham chips | \$ 9 |
| Grilled Mix Vegetable | \$12 |
| Grilled Asparagus | \$12 |
| Grilled Cinnamon Pineapple | \$10 |
| Truffle Fries | \$12 |

GRILL

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|------------------------------------|-------|----------------------------------|------|
| Tenderloin (250g, US) | \$48 | Herb Crusted Lamb Rack with Mint | \$46 |
| 60 days Aged Strip Loin (250g, US) | \$38 | Canadian Bacon & Pork belly | \$38 |
| Rib-eye (250g, US Prime) | \$58 | Pan Seared Catch of The Day | |
| Wagyu Ribeye (250g, AU) | \$88 | with Basil Pesto | \$29 |
| Wagyu Striploin (250g, Japan) | \$118 | | |
| US Tomahawk (per 1kg) | \$118 | | |
| T-bone steak (1kg) | \$118 | | |

• All Steaks are Charcoal Grilled

* 40minutes for Tomahawk and T-bone Steak preparation time

Pasta

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|---|------|
| Pomodoro (Fresh Plain Tomato Spaghetti) | \$19 |
| Aglio-olio with Seafood | \$29 |
| Wild Mushroom Risotto | \$25 |

Dessert

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|--|-------------|
| Chocolate Pistachio Opera | \$12 |
| Pear Tatin | \$12 |
| Home made Ice cream (Vanila, Chocolate, Strawberry) | \$6 / Scoop |
| Semi Freddo (Elderflower) | \$15 |
| Cheese Platter | \$28 |



Beer

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|-----------------|------|
| Tiger (Draft) | \$12 |
| (Bottle) | \$10 |
| Heineken | \$12 |
| Guinness | \$12 |
| Asahi | \$12 |
| Estella Galicia | \$13 |
| Hite | \$10 |

Liquor

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|----------------------------------|------|
| Macallan Single Malt 12 years | \$23 |
| Bowmore Single Malt 18 years | \$32 |
| Ardbeg TEN | \$22 |
| Lepanto Brandy P.X Gran Reserva | \$45 |
| Grappa Di Brunello Di Montalcino | \$18 |

Soft Drink

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|-------------------|-----|
| Coke / Coke Light | \$6 |
| Sprite | \$6 |
| Ginger Ale | \$6 |
| Tonic | \$6 |

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|--------------------------------------|-----|
| Freshly Squeeze Orange / Apple Juice | \$9 |
| Home made Ice Lemon Tea | \$6 |

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|-------------------|-------------|
| Illy Coffee | |
| Single Espresso | \$5 Dbl \$8 |
| Cappucino | \$7 |
| Latte | \$7 Ice \$8 |
| English Break Tea | \$10 a pot |
| Chamomile | \$10 |
| Mint Tea | \$10 |



House Pour by Glass

| <i>Bubbles</i> | Per Glass | Bottle |
|--|------------------|---------------|
| Antica Fratta Brut ,Franciacorta DOCG ,Italy | \$18 | \$86 |
| Sandara White Sparkling, Spain | \$13 | \$62 |
| <i>White Wine</i> | | |
| Mark Davidson Mail Run, Riesling, Australia | \$13 | \$66 |
| Cloudy Bay, Sauvignon Blanc, New Zealand | \$15 | \$72 |
| Domaine Faiveley ,Chardonnay, France | \$17 | \$78 |
| <i>Red Wine</i> | | |
| Terrazas Alto PLata, Malbec ,Argentina | \$12 | \$56 |
| La Tribu, Garnacha, Spain | \$13 | \$65 |
| E Guigal , Syrah, France | \$15 | \$75 |



Bubbles

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|---|-------|
| Torello 225 Brut Nature, Cava, Spain | \$115 |
| Louis Roederer Brut Premier NV ,Champagne ,France | \$138 |
| Dom Perignon 2008 ,Champagne, France | \$288 |

Red Wine

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|---|-------|
| Faiveley Bourgogne ,Pinot Noir , France | \$78 |
| Chateau Haut Beausejour , France | \$128 |
| Reserve De La Comtesse , France | \$148 |
| Matsu El Picaro ,Toro ,Spain | \$72 |
| Matsu El Recio ,Toro ,Spain | \$88 |
| Matsu El Viejo ,Toro ,Spain | \$118 |
| Habla De La Tierra ,Extremadura, Spain | \$82 |
| Beronia Crianza ,Rioja, Spain | \$76 |
| Beronia Gran Reserva ,Rioja, Spain | \$112 |
| Montes Alpha, Cabernet Sauvignon, Chile | \$85 |
| DBR (Lafite) Los Vascos Grande Reserve ,Chile | \$96 |
| Amelia Park Trellis, Cabernet Merlot ,Australia | \$78 |
| Ricasoli Brolio Chianti Classico, Tuscany Italy | \$70 |

White Wine

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|--|------|
| Diel de Diel ,Riesling Blend, Germany | \$72 |
| Billaud-Simon Chablis ,France | \$85 |
| DBR (Lafite) Los Vascos ,Chardonnay ,Chile | \$68 |
| Finca Allende Blanco ,Rioja ,Spain | \$98 |
| Gran Caus Blanco ,Penedes ,Spain | \$82 |
| Paco & Lola N12 ,Rias Baixas ,Spain | \$68 |
| Katnook, Founder's Block Chardonnay, Australia | \$48 |



PREMIUM WINE

1998 Chateau Montrose, Saint-Estephe **\$115**

Intense, massive and complex they develop concentrated flavour of ripe fruit, spicy and tobacco

2011 Chateau Lascombes, Margaux **\$248**

Very pleasant and rounded, ever distinguished by silky, mild and civilized tannins

2013 Chateau Lagrange, Saint-Julian **\$155**

This wine ends with a touch of cedar and peppery, red berries in the finish

2012 Montes Alpha M, Chile **\$180**

The mouth shows outstanding balance, great acidity, a firm tannic structure

2013 Almaviva, Chile **\$366**

Deep, intense ruby red. Nose reveals pure, delicate aromas of ripe blackcurrants

El viezo Marsu, Toro Spain **\$155**

A deep Cherry and high lamina with violet coloured notes. Intense nose with mature black fruit aromas

Alion, Bodegas Vega Sicilla, Ribera Del Duero, Spain **\$195**

Wine produced using the Tinto Fino variety. Once the wine is removed, it will remain no less than 15months in the stillness of the bottle, where it will end of assembling all the primary aromas of The fruit with the hues from its delicate aging, resulting in an intense, complex and fleshy

2003 Chateau Lafite Rothschild, France **\$1,880**

2000 Chateau Lafite Rothschild, France **\$2,580**