

DINNER MENU



STARTERS

Today's Soup 10⁰⁰

Seafood Soup 12⁰⁰

Mixed Seafood in Light Tomato Broth

Truffle Fries 9⁵⁰

Straight Cut Fries, Herbs, Grated Parmesan Cheese, Truffle Oil

Calamari 16⁰⁰

Deep Fried Squid, Spicy Tomato Sauce

Prosciutto 18⁰⁰

Parma Ham, Buffalo Mozzarella, Roma Tomatoes, Mixed Greens

Beef Carpaccio 17⁰⁰

Thinly Sliced Sirloin Beef, Rocket, Lemon, Shaved Parmesan Cheese

Grilled Vegetables 14⁰⁰

Marinated Grilled Eggplant, Capsicum, Tomatoes, Zucchini, Green Apples

Mixed Beans Salad 16⁰⁰

Borlotti and Cannellini Beans, Rocket, Cherry Tomatoes, Roasted Pine Nuts, Bocconcini Mozzarella, Croutons, Basil Dressing

Smoked Salmon Salad 18⁰⁰

Smoked Salmon, Baby Spinach, Avocado, Tomato Coriander Salsa, Yoghurt Dill Sauce, Black Caviar

Smoked Duck Breast Salad 18⁰⁰

Smoked Duck Breast, Baby Spinach, Butterhead Lettuce, Beetroot, Walnuts, Honey Balsamic Dressing

Chicken Salad 18⁰⁰

Coriander Marinated Chicken, Mixed Greens, Green Apples, Croutons, Citrus Mayo Dressing

+ 1 Poached Egg to any Salad 2⁰⁰



SANDWICHES

Wagyu Beef Burger 25⁰⁰

Wagyu Beef, Brie Cheese, Caramelised Onions, Porcini, Mayo, Lettuce, Burger Bun

Vegetarian Sandwich 16⁰⁰

Grilled Eggplant, Zucchini, Tomatoes, Baby Spinach, Brie Cheese, Balsamic Reduction, Ciabatta

Tuna Sandwich 15⁰⁰

Tuna with Mayo and Honey Mustard, Tomato, Pickled Coleslaw, Multigrain

Steak Sandwich 20⁰⁰

Grilled Sirloin Steak, Beetroot Onion Jam, Salsa, Aioli, Rocket, Sourdough

Chicken Sandwich 16⁰⁰

Coriander Marinated Chicken, Japanese Cucumber, Fresh Roma Tomatoes, Caramelised Onions, Yoghurt Mayo, Ciabatta

+ Opt for Gluten-Free Bread 2⁰⁰



PASTA

Carbonara 18⁰⁰

Spaghetti, Bacon, Egg Yolk, Cream, Parmesan Cheese

Gnocchi Bolognese 20⁰⁰

Potato Gnocchi, Minced beef, Tomato, Red Wine, Parmesan Cheese

Aglio Olio e Funghi 18⁰⁰

Spaghetti, Assorted Mushrooms, Sun-Dried Tomatoes, Olive Oil, Garlic, Chilli, Basil, Parsley

Fagotoni 22⁰⁰

Sweet Pear Filled Pasta, Gorgonzola Cheese, Cream, Parmesan Cheese

Gamberoni 24⁰⁰

Linguine, King Prawn, Garlic, Chilli, Kaffir Lime, Cherry Tomatoes, Rocket

Nero Seppia 24⁰⁰

Spaghetti, Cuttlefish, White Wine, Fresh Squid Ink

Vongole 20⁰⁰

Linguine, Garlic, Fresh Clams, Chilli, White Wine

Granchio 24⁰⁰

Spinach Pasta, Crab Meat, Tomato, Vodka, Cream

Gorgonzola 18⁰⁰

Penne, Gorgonzola Cheese, Cream, Baby Spinach

Marinara 22⁰⁰

Linguine, Mixed Seafood, Fresh Tomatoes, Garlic, White Wine

Gluten-Free Spaghetti Pomodoro 25⁰⁰

Gluten-free Spaghetti, Fresh Tomatoes, Basil Pesto

+ 1 Poached Egg to any Pasta 2⁰⁰

+ Opt for Gluten-Free Spaghetti 3⁰⁰

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MAINS

Today's Curry 22⁰⁰**Black Angus Ribeye** 32⁰⁰*Grilled Ribeye, Wild Rocket, Shaved Parmesan Cheese,
Brandy Herb Sauce***Ossobuco** 30⁰⁰*Braised Veal Shank with Vegetables, Red Wine,
Tomatoes and Herbs served with Mixed Greens***Chicken Breast & Parma** 28⁰⁰*Pan fried Chicken Breast with Sage, Parmesan
and Parma Ham, White Wine Sauce,
Baby Bak Choi***Sea Bass** 30⁰⁰*Pan Fried Sea Bass Fillet with Mushrooms, White Wine,
Herbs, Touch of Cream, Sautéed Spinach***Cod** 32⁰⁰*Grilled Cod, Caponata (Sicilian Style Braised Mixed
Vegetables), Balsamic Reduction, Basil Pesto***Salmon** 28⁰⁰*Pan Roasted Salmon Steak, Grilled Asparagus, Cherry
Tomatoes, Hollandaise Sauce, Basil Pesto*

SIDES

Straight Cut Fries 6⁰⁰**Seasoned Potato Wedges** 6⁰⁰**Mashed Potato** 6⁰⁰

DESSERT

Today's Cakes / Pastries**Hot Chocolate Lava Cake** 10⁰⁰*Served with French Vanilla Gelato
(20mins wait time)***Homemade Tiramisu** 8⁰⁰**Panna Cotta** 6⁰⁰*Vanilla Cream Flan, Mixed Berries***Popaganda Popsicles (Seasonal Flavours)** 4⁰⁰ / 5⁰⁰*No concentrates, refined sugars, dairy, gluten, soy, eggs or nuts.
No water added, no artificial anything. Just freshly squeezed fruits,
coconut water and organic raw agave nectar.*

GELATO / SORBET

French Vanilla Gelato 5⁵⁰**Chocolate Gelato** 5⁵⁰**Hazelnut Gelato** 5⁵⁰