

S T A R T E R S

FISH SOUP (A) Varieties of fish in a traditional Provençal sauce. served with slices of bread and rouille.	44
FOIS GRAS TORCHON (A) Foie Gras terrine marbled with black truffle served pear compote and brioche.	120
SEABASS CARPACCIO Seabass served in thin slices marinated in lemon juice, olive oil, herbs and topped oscietra caviar.	55
OCTOPUS SALAD Braised octopus, celery, artichoke, fennel, blue potato, comfit, tomato, yuzu salt.	70
OYSTERS Oysters from south France served with shallots, vinegar, lemon, ponzu, yuzu and olive oil.	120
BEEF TARTARE Hand chop black Angus served with quail egg and traditional condiments and toast.	68
SAUTÉE PRAWNS Sautéed prawn with herbs. garlic chips, hint of lemon and chilli.	90
GNOCCHI Soft cheese gnocchi with provençale sauce. green asparagus. artichoke crisp. basil leaves.	55
BEETROOT SALAD Endive salad with roasted heritage beetroot, raspberry, yogurt, goat cheese and beetroot dressing.	60
KING CRAB King crab salad with gem salad, avocado, pomelo, honey and pommery mustard dressing.	145
CONFIT DUCK Confit duck legs served orange puree, cabbage and spiced duck sauce.	60
SALADE NIÇOISE Seared tuna, green beans, tomato, potato, artichoke, eggs, fennel and tonno dressing.	65
MUSSELS GRATINÉES (A) Oven baked mussels topped with lemon crusted and grated parmesan cheese.	60

Contains alcohol - (A)

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COCQUELET (A)	125
Roast corn feed baby chicken, grilled leeks, corn nage, girole mushroom, potato mousseline and jus gras.	
LAMB CUTLETS	165
Herb roasted lamb rack, with garden peas, eringi mushroom, truffle polenta and mustard lamb jus.	
SOLE MEUNIÈRE	295
Whole sole with aromatic butter, herbs, capers and lemon.	
BAKED SEABASS	150
Sea bass wrapped in bamboo leave served with couscous. Cucumber and grape sauce vierge.	
GRILL LOBSTER	410
Wood grilled whole lobster, lemon oil, herbs and salad.	
JUMBO PRAWNS	150
Wood grilled jumbo prawns, lemon oil, herbs and salad	
BEEF TENDERLOINS (A)	250
Beef tenderloin, seared foie gras, braised shallots. potato fondue, bordelaise sauce and black truffle.	
RED SNAPPER	225
Salt baked red snapper and stuffed with lemon, herbs, ratatouille.	
COD	160
Cod fish roasted artichoke, courgette salad, spinach and tomato saffron fumet. and tomato saffron fumet.	

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Dry aged meat is a process that results in improving tenderness and the development of flavour that can only be described as unique.

All Our meat dry aged for 28days and above.

Ask your waiter for available cuts

USDA PRIME TOMAHAWK 1200G (FOR 3 PEOPLE)
890

LITTLE JOE STRIP LOIN 250G
210

ARGENTINIAN RIB EYE 300G
295

USDA BLACK ANGUS RIB EYE 250G
225

USDA BLACK ANGUS RIB EYE ON THE BONE 400G
300

USDA BLACK ANGUS STRIP LOIN 250G
195

WESTHOLME WAGYU STRIP LOIN 250G MB 7
325

WESTHOLME WAGYU RIB EYE 250G MB 7
360

all the cuts served with sauce of your choice.

*Bearnaise /chimichurri / Green peppercorn sauce A
Bordelaise A/ Mushroom sauce / Beef jus/ Signature marinate/Wafu sauce*

Contains alcohol - (A)

All Prices inclusive of 5% VAT, 10% Service Charge, and 7% Municipality Fee

S I D E E D I S H E S	HAND CUT FRIES	35
	SAUTÉED GREEN BEAN	28
	STEAMED POTATO WITH CHIVES	35
	GRILLED ASPARAGUS	40
	POTATO GRATIN	35
	SAUTÉED SPINACH	28
	SAUTÉED MUSHROOMS	35
	SMOKED MASHED POTATO	36
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D E S S E R T	VELRHONA CHOCOLATE FONDANT WITH VANILLA	60
	CRÈME BRULEE	40
	APPLE MILLE FEUILLE	50
	LEMON MERINGUE ALMOND CRUMBLE	55
	CHOCOLATE PRALINE TART WITH CAMARILLA ICE CREAM	50

Contains alcohol - (A)

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CHAMPAGNE

	GLASS	75CL	150CL	300CL
MOËT & CHANDON IMPERIAL BRUT	125	950	1900	3800
MOËT & CHANDON ICE IMPERIAL		950	1900	
DOM PERIGNON BRUT 75 cl		3450	6800	
LOUIS ROEDERER CRISTAL		6200	12500	

CHAMPAGNE ROSÉ

MOËT & CHANDON ICE ROSÉ IMPERIAL		1600		
MOËT & CHANDON ROSÉ IMPERIAL		1200	2350	
DOM PERIGNON ROSÉ		9200		
LOUIS ROEDERER CRISTAL ROSÉ		12000		

SPARKLING WINE

ATTO PRIMO BRUT	60	350		
ZONIN SPUMANTE ROSE	70	400		

WHITE WINE

FRANCE

CUVÉE SABOURIN CHARDONAY, PAYS D'OC	55			
SANCERRE PASCAL JOLIVET		650		
CONDRIEU AMOUR DE DIEU, JEAN LUC COLOMBO		2700		
CHABLIS DOMAINE, WILLIAM FEVRE		570		

ITALY

PINOT GRIGIO, DELLE VENEZIE VOGA	70	335		
GAVI DI GAVI, COSETTI DOCG		475	920	
CASTELLO DI POMINO BIANCO FRESCOBALDI		550		

NEW WORLD

FALSE BAY, SAUVIGNON BLANC "SOUTH AFRICA"	60			
SAUVIGNON BLANC, MATUA VALLEY, NEW ZEALAND		350		
STELLENRUST PREMIUM ESTATE, CHENIN BLANC "CHENIN BLANC"		395		
KENWOOD CHARDONNAY "USA"		450		

ROSÉ Wines Provence by Chateau Barbeiranne

Our own special cuvee made in Provence, was tasted by Pascal Paulze - Head Sommelier of the restaurant L'Oasis the 2 star Michelin institution since 1992 near Cannes on the French Riviera. Here is the treat you are in for. With its pastel pink to salmon-pink glinse. The gown is bright and crystal clear. Fragrances are highly expressive, almost extravagant with a sense of white pulped fruit such as white peach and amylic notes of sweet/tart strawberry candy... A classical perfume which heralds the wines technical precision. In the mouth the textures boasts with subtle tenderness combined with a tonic freshness that sets the tone for nervous yet soave and well balanced vintage, and a touch of citrus to complete the aromatic range the finale is slightly dry and features a mild in mouth longevity, which rests on the flavor intensity... Enjoy!

ROSÉ WINE

	GLASS	75CL	150CL	300CL	600CL
CHÂTEAU BARBEIRANNE 'COVE BEACH'	65	315	600	1320	
CHÂTEAU BARBEIRANNE 'TRADITION'	70	335	675		
CHÂTEAU BARBEIRANNE 'CAMILLE'			800		
PERRIN-PITT-JOLIE, "MIRAVAL" ROSE		495			
CHATEAU D'ESCLANS "WHISPERING ANGEL"		510			4100

RED WINE

NEW WORLD

CASILLERO DEL DIABLO RESERVA, PINOT NOIR "CHILE"	65	315		
CHATEAU ST. MICHELLE, MERLOT "USA"	75	375		
CLOUDY BAY, PINOT NOIR "NEW ZEALAND"		920		
MONTES ALPHA M "CHILE"		1800		
PATCHWORK YALUMBA, SHIRAZ "AUSTRALIA"		600		
LEEUWIN PRELUDE "AUSTRALIA"		745		

FRANCE & ITALY

CUVÉE SABOURIN CABERNET SAUVIGNON, PAYS D'OC	65	315		
CHATEAU DE MARSAN, CABERNET MERLOT	70	345		
NERO D'AVOLA		395		
CHÂTEAU EGLISE D'ARMENS, ST-EMILION GRAND CRU		545		
CHIANTI CLASSICO RISERVA DOCG, GABBIANO		950		
POMMARD BOUCHARD PERE ET FILS		1400		

SAKE

GEIKKEIKAN HORIN JUNMAI	280	550		
TSUKINO KATSURA YANAGI JUNMAI GINJO	350	680		
SHIRATAKE SHUZO JUNMAI DAIGINJO SHINGO NO IPPON	500	980		

	GLASS	75CL			
GIN					
Tanqueray London dry	50				
Bombay Sapphire 75cl	50	1300			
Star of Bombay 75cl	70	1500			
Gin Mare 75cl	65	1450			
Oxley 75cl	75	1650			
Hendrick's 75cl	65	1400			
Tanqueray 10	70	1500			
Plymouth gin	65	1450			
Edgerton pink	65	1450			
TEQUILA					
El Jimador Blanco	50				
Patron XO Café 75cl	60	1400			
Patron Silver 75cl	70	1700			
Patron Reposado 75cl	80	1900			
Patron Anejo 75cl	90	2205			
Casamigos Blanco 75 cl	90	2205			
Casamigos Reposado 75 cl	95	2300			
Casamigos Anejo 75cl	100	2480			
Don Julio 1942 75cl	245	5200			
RUM					
Bacardi Carta Blanca 75cl	50				
Bacardi Carta Negra 75cl	55	1210			
Bacardi Oakheart 75cl	55	1210			
Bacardi 8 Anos 75cl	60	1320			
Facundo Eximo 70cl	95	2245			
Zacappa 23 Yrs 75cl	95	2300			
Zacappa XO 75cl	125	3050			
SCOTCH WHISKY					
Dewars White Label	50				
Chivas Regal 12 Yrs 75cl	65	1550			
Chivas Regal 18 Yrs 75cl	130	3150			
Chivas Regal 25 Yrs 75cl	295	7000			
Johnnie Walker Black Label 75cl	70	1600			
Johnnie Walker Blue Label 75cl	235	5800			
AMERICAN WHISKY					
Four Roses Yellow Batch	55				
Jack Daniel's Old No.7	60	1450			
Jack Daniel's Single Barrel	75	1650			
Woodford reserve 75 cl	70	1600			
IRISH WHISKY/ RYE					
Jameson 75cl	65	1550			
Bulleit Rye	60	1450			
JAPANESE WHISKY					
Yamazaki 12 Yrs	100	2450			
Nikka Blended 70cl	80	1750			
SINGLE MALTS					
HIGHLAND MALTS					
Glenmorangie Original	75	1700			
Glenmorangie Nectar D'Or	85	1890			
ISLAY					
Laphroaig 10Yrs	70	1700			
SPEYSIDE MALTS					
Macallan 12 Yrs	90	2100			
Macallan 18 Yrs	190	4300			
Glenfiddich 12 Yrs	80	1850			
Glenfidich 18 Yrs	100	2370			
COGNAC					
Hennessy VS	65	1500			
Hennessy VSOP	80	1950			
Hennessy XO	150	3700			
Hennessey Paradise	295	6800			
Henessey Paradise Imperial		4500			
Remy Martin XO	145	3550			
VODKA					
Stolichnaya premium	55				
Belvedere	75	1650	3050	5600	10200
Grey Goose	70	1550	2850	5325	10000
Beluga Noble	85	1900	3725		
Beluga Gold	165	3720			

BEER

Heineken	50
Corona	50
Estrella	50
Thatcher's cider	60

2.0 SIGNATURE COCKTAILS

FURIES	70
Refreshing Spicy and herbal flavors of gin, ginger, lemongrass and basil	
CAFFEINA	75
Twist of an espresso martini having tequila as a base spirit blended with coffee liqueur, coconut and fresh brewed coffee and a hint of chocolate bitters	
VULCAN	90
Blend of aged rum with spices and chocolate bitters spectacular for cigar lovers	

MOCKTAILS

VANILLA ICE ICE BABY	40
Blend of passion fruit, condensed milk and vanilla	
CAESAR'S COCO	45
Natural coconut water simple, yet ever so refreshing	
HELIOS	45
Refreshing mix of orange juice passion fruit juice, grapefruit and almond syrup	

SOFT DRINKS & JUICES

Coca-cola	25
Coca-cola light	25
Sprite	25
Sprite light	25
Fanta	25
Redbull	40
Redbull red	40
Redbull light	40
Fresh orange juice	25
Fresh green apple	25
Fresh grapefruit	25
Fresh watermelon	30
Pineapple juice	25

COFFEE & TEA

Espresso	15
Double Espresso	25
Cafe late	25
Cappuccino	25
Americano	20
Macchiato	15
Iced late	25
Jasmine green tea	25
Chamomile tea	25
English breakfast	25
Moroccan mint	25

WATER

1L Evian	35
1L Badoit	35
33cl Evian	20
33cl Badoit	20