Soup ..............................................................

FRENCH ONION SOUP 400
tenderloin consomme, cognac, swiss cheese croutons

SEA FOOD BISQUE 400
seafood melange extract, pepper rouille

ROASTED TOMATO BASIL BROTH 350
basil, virgin olive oil

SOUP OF THE DAY (vegetarian / chicken) 350 / 400

Starters (Vegetarian)

LEEK TART WITH GOAT CHEESE 500
goat cheese, walnuts, parsley

SUNDRIED TOMATO AND MOZZARELLA ARANCINI 550
carnaroli, basil, plum tomato

ROASTED BEET SALAD 475
dijon, candied pecan, feta, raspberry vinaigrette

CAPRESE SALAD 475
buffalo mozzarella, plum tomatoes, basil, balsamico di modena

Starters (Non-Vegetarian)

SALAD NICOISE 550
seared tuna, haricots verts, baby greens, egg, olives

CHICKEN LIVER PÂTÉ 600
walnuts, bread, anguria, apple chutney

CHICKEN AND PISTACHIO RISSOLE 600
Red pepper aioli

LEMON BASIL PRAWN 750
white wine cream, tomatoes, mesclun

Main Course (Vegetarian)

PAN FRIED SCALLOPS 850
garlic, tomato, basil, thyme

SMOKED SALMON TARTARE 750
avocado, cherry tomato, aioli, scallion

Main Course (Non-Vegetarian)

Ratatouille Lasagne 750
zucchini, eggplant, pimento, pomodori pelati, olive oil

Gnocchi a la Truffle 750
parmesan, anguria, cherry tomato, white wine, truffle oil

Vegetable Hot Pot 750
aubergine, courgette, broccoli, carrot, potato, tomato, herb rice

Risotto Wild Mushroom 750
carnaroli, mixed mushroom, parmesan, baby spinach

Home made Zucchini and Pumpkin Ravioli 750
parmesan, oregano, garlic, white wine, tomato

Fettuccine with Grilled Artichoke and Asparagus 750
basil, parsley, pesto

Main Course (Non-Vegetarian)

Duck Confit 2250
duck fat, cooked potatoes, carrots, orange segment

Herb Crusted Roasted Chicken 900
caramelized onion, cranberry

Coq au Vin 975
mushrooms, onions, bacon, pinot noir

Fillet of Snapper 900
polenta, cherry tomato, basil cream

Prices are exclusive of all applicable taxes
Please inform our associates if you are allergic to any ingredients.
LAMB BLANQUIETTE                  850
pearl onion, mushrooms, celery hearts, herb rice

SMOKEY CHICKEN RISOTTO            900
carrot, arugula, parmesan

Grills (Non-Vegetarian)

GRILLED LOBSTER                   3000
golden cauliflower, soy-caper brown
butter sauce, creamy mustard

GIANT SHRIMP GRILLED WITH SEA SALT 2200
fettucine, parmesan, lemon zest

LAMB CHOPS GRILLED                2500
pomme boudinere, grilled aubergine

TAGLIATA OF TENDERLOIN            900
arugula, parmesan

SALMON ROAST                     1300
grilled polenta, bearnaise sauce

FOUR CHEESE AND MUSHROOM FILLED GRILLED CHICKEN 900
rosemary young potatoes, porcini jus

Grills (Vegetarian)

GRILLED EGGPLANT ROLL WITH RICOTTA AND ARUGULA 750
cous cous, roasted tomato sauce

POLENTA SKEWERS                  750
red pepper, mushroom, pimento, courgette, barbeque sauce

GRILLED CREPES OF SPINACH AND DRIED FIGS 750
cherry tomato confit

ARTICHOKE AND WATER CHESTNUT FILLED POTATOES 750
turkish chilli sauce

Dessert

ALSATIAN FARM CHEESE CAKE         450

GOLDEN CREAM AND APPLE TART      450

CHOCOLATE MOUSSE                 450

TIRAMISU                        450

GRANDMA’S CHOCOLATE RUDGE CAKE   450

STICKY DATES PUDDING, TOFFEE SAUCE (EGGLESS) 450

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Snacks and Share  

**BRUSCHETTA DUETS**  
Ask our servers about our pairings of house made bruschetta  

**TRUFFLE Frites**  
fried potatoes, grana padano, truffle oil  

**ROASTED ARTICHOKE**  
garlic pepper aoli  

**PANKO CRUSTED OLIVES**  
herbed goat cheese  

**CALAMARI FRITTI**  
red pepper aoli  

Sandwich and Burgers  

**SOFT BAGUETTE**  
crispy prawns, lettuce, tomato, avocado, remoulade  

**DUCK CLUB**  
BLT, duck, avocado, mushroom, egg  

**BAKE BURGER**  
Lamb patty, brie, cheddar, aioli  

**ROASTED VEGGIE WRAP**  
grilled asparagus, peppers, zucchini  
with roasted red pepper hummus, lettuce, tomato – on a spinach wrap  

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Upper Deck

Margarita

CLASSIC MARGARITA
the all-time classic mix of tequila, triple sec, fresh lime, sugar

CHILLI MANGO MARGARITA
chilli infused tequila, triple sec with sour mango, sugar

SMOKY RITA
grilled pineapple adds smokiness to this blend of tequila, pineapple juice, fresh lime

Daiquirí

DAIQUIRI
white rum with fresh lime, sugar served straight.

GINGER-BERRY PUNCH
white rum, cranberry juice with hints of ginger, fresh lime

DAIQUIRI BASILICUM
a harmonious combination of malibu, pineapple juice, basil leaves, honey, pepper, lime

GREENADE
white rum, maraschino, fresh pomegranate, fresh lime juice, served straight.

FROZEN DAQUIRI
white rum, fresh lime juice, sugar, berries finely blend served frozen

MONK’S WOE
a twist to the caipirinha with dark rum, lemon, demerara sugar

Martini

HARVEY’S MARTINI
equal parts of gin, cream sherry served straight.

NEGRONI
a drink to the count, classic mix of gin, campari, sweet vermouth

MAISON BLANCHE
gin, fresh lime juice, house crafted ginger syrup with egg white shaken

KIWI MARTINI
the new Alexander is a fine mix of vodka, fresh kiwi juice, fresh lime, sugar

CHENNAI PINEAPPLE RASM
from the bungalow to vodka, triple sec, fresh pineapple, cardamom, fresh lime

LEMON GRASS TRICK
lemon grass infused vodka with triple sec, fresh lime, sugar

PERIDOT
vodka, triple sec, liqueur, crème de menthe green

CAJUN BLUSH
house infused chilli vodka spiked with sweet vermouth served straight.

EL RON
dark cuban rum with fresh lime juice, in house cinnamon syrup, hints of orange

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