

MAIN COURSES

FROM THE CHARCOAL OVEN

TO START

Barramundi ceviche (K)
Passion Fruit, Fried Onion, Chili
 260

Bikini Sandwich
Serrano, Manchego, Bechamel
 190

Glazed Eggplant (K)
*Parmesan Mousse,
 Sundried Tomatoes & capers*
 210

Stuffed Piquillo Peppers
Vegetable Pisto, Chorizo Sauce
 240

Cauliflower Steak (V)
Couscous, Curried Coconut
 180

Stuffed Baby Squids (K)
Spinach, Prawn Bisque
 280

Beef Steak Tartare (K)
Bone Marrow, Parsley Salad
 410

Charcoal Mushrooms (V) (K)
*Smoked Potato Purée,
 Tarragon sauce*
 240

Tiger Prawns
Avocado, Seafood Sauce
 340

Chorizo & Cherry Tomato Salad
Sherry Vinegar Dressing
 240

Niçoise Salad
Cos, Confit Tuna
 280

Baby Lamb
 (Milk Fed, Pakchong Farm)
*Eggplant & Cauliflower,
 Lamb Jus*
 620

Wagyu Flank Steak
*Waldorf Salad,
 Champignons, Spinach, Beef Jus*
 690 (K)

Whole Baby Chicken
Lemon & Coriander Dip
 450

Duck Breast
*Jerusalem Artichokes,
 Cabbage, Chicken Jus*
 590 (K)

Kurobuta Ribs à la Thai
Young Coconut Som Tam
 450

Dutch Mussels
*French Fries,
 Spring Onion Broth*
 490

Tuna Steak
*Asparagus, Green Beans,
 Tonnato Sauce*
 520

EXTRA
French Fries
 130

PLATTERS

IBERICO HAM (80g)
 490

CHEESES
*Smoked Idiazabal,
 Manchego, Goat Cheese,
 Gorgonzola*
 450

COLD CUTS
*Serrano, Chorizo,
 Salchichon, Morcon*
 410 / 650

**MIXED COLD CUTS
 & CHEESES**
 690

**CHECK OUR BLACK BOARDS
 FOR
 - SPECIALS -**

DESSERTS

Almond Cake
Rum & Plum Ice Cream
 160

Carrot Cake
*Cheese Frosting
 Cinnamon ice-cream*
 200

Mango pavlova (K)
*White Choc Yogurt
 Preserved Lemon*
 220

Homemade Ice-cream
*Sweet Basil & Choc / Cinnamon
 Rum & Plum / Durian / Coffee*
 90 per scoop