

MENU

STARTERS

home cured gravlax, dill & honey mustard dressing	425
beef carpaccio & wild rocket	535
pan seared foie gras & caramelize apple	465
mix garden salad, avocado, tomato, artichoke	385
classic caesar salad	425
crispy pork, young spinach & tomato	425
asparagus 3 ways, lemon sabayon	385
tomato & mozzarella salad	425
serrano ham & rock melon	465
tuna tartar, tomato, avocado, & truffle oil	465
queen scallops, celeriac puree & saffron	465
andaman squid fritter, tomato & feta salad	425

SOUPS

fish soup & poached lobster	425
roast pumpkin soup & black truffle oil	375
lobster bisque	425
minestrone milanese	375

ITALIAN

lobster & seafood pizza	675
grain fed beef, hot basil, chili & quail egg pizza	675
black truffle linguini & coppa ham	485
spinach tagliatelle & lobster	625
potato gnocchi & morel mushroom	485
foiegras ravioli & 4 cheese	485
spaghetti carbonara & parma ham	485

ON THE SIDES

rosemary fried	105
rocket & parmesan	105
potato gratin	105
onion rings	105
truffle mash	105
shoestring & truffle oil	105

MAINS

fillet of beef, foie gras & wild mushroom jus	1450
murraylands lamb rack, provencal ratatouille & madeira	1250
duck breast, leg confit & blackcurrant jus	895
black pork loin, apricots & smoked prunes infusion	695
chicken breast, cannellini bean, spinach & bacon	695
wagyu burger, foie gras & truffle mustard	1050

FROM THE GRILL

	grain fed 150 days or wagyu marble no. 4
tenderloin (200g)	1550 or 1950
rib eye (200g)	1350 or 1650
sirloin (200g)	1150 or 1350

your preferred sauce selection: red wine, mushroom jus, béarnaise

ANDAMAN COAST AND BEYOND

snow fish, mushroom, salmon caviar & champagne butter	875
seafood plate, catch of the day	875
whole grilled snapper, trio pepper & almond	795
andaman lobster au gratin & mushroom ragout	975
seafood cake, shaved fennel & tomato	675