

MENU

STARTERS

home cured salmon, dill & honey mustard dressing	425
beef carpaccio & wild rocket	535
pan seared foie gras & caramelised 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

figus fish soup & poached lobster	425
roasted 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
foie gras ravioli & 4 cheeses	485
spaghetti carbonara & parma ham	485

ON THE SIDE

rosemary fries	105
rocket & parmesan	105
potato gratin	105
onion rings	105
green salad	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, confit leg & blackcurrant jus	895
black pork loin, apricot & smoked prune infusion	695
chicken breast, cannellini bean, spinach & bacon	695
wagyu burger, foie gras & truffle mustard	1050

FROM THE GRILL

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

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

ANDAMAN COAST AND BEYOND

snow fish, mushroom, bacon, caviar & champagne butter	875
mixed seafood platter	875
whole grilled snapper, trio pepper & almond	795
andaman lobster gratin & mushroom ragout	975
seafood cakes, shaved fennel & tomato	675