

BISTRO

APPETIZERS

CHARCUTERIE BOARD 7.500
Duck rilette, Pick salami with paprika, Serrano ham
Burratina, Manchego & Quince, Pickles, Confit garlic
Olive Oil, Balsamic Vinegar, Bread
G, D, SD, CE, M, N, P

CLASSIC CAESAR 5.500
Pickled anchovies, baby gem lettuce, garlic crisps
F, G, D, E, M, CE, N, P

With juicy corn-fed chicken leg in panko 6.800
G, D, N, P

With grilled Tiger Prawns 7.900
C, D, SD, N, P

FOIE GRAS TERRINE 6.800
Seasonal chutney, Brioche, Hazelnut
G, D, E, N, P, SD

VEGAN SUPERFOOD SALAD 6.500
Edamame Beans, Quinoa, Sprouts, Coconut yoghurt,
Savoury granola
G, E, CE, M, SD, N, P, S

GAZPACHO 3.800
Cucumber, tomato, crystal bread
CE, N, P

MAINS

MOULES MARINIÈRE (500G) 7.000
White wine garlic & red chili cream, French fries
MO, SD, N, P, D, G

TAGLIATELLE CARBONARA 7.000
Poached egg, lemon scented bread crumbs,
Grana Padano
G, D, E, SD, CE, M, N, P

VEGAN URAD DAL 7.000
Coconut yoghurt, Naan bread
G, N, P, S

BLACK ANGUS RIB EYE (250G) 12.900
Confit tomato, grilled mushroom & herbed butter
D, CE, N, P, SD

NORWAY SALMON FILLET 9.000
Lemon grass & Soy glaze, grilled lime
F, MO, D, S, SE, N, P

**GRILLED BLACK TIGER PRAWNS
ALLA BUSARA (200G)** 12.500
Garlic bread
C, CE, F, MO, SD, D, G, N, P

*Please inform your server if you have any allergies we need to
be aware of.*

Prices include VAT.

A discretionary 13.5% Service Charge will be added to your bill.

SANDWICHES

SMOKED SALMON BAGEL 6.000
Crème Fraiche, pickled red onion, rocket salad
Served with veggie root crisps
F, D, G, D, N, P, SD

PASTRAMI BEEF BAGEL 5.200
Gruyere cheese, Dijon mustard, gherkins
Served with Veggie root crisps
F, D, G, D, N, P, SD

CLUB 6.000
Smoked chicken breast, Streaky bacon, Fried Eggs,
Tomatoes, Lettuce, Tartar sauce
G, D, CE, M, E, N, P, SD

ANGUS BEEF CHEESE BURGER 8.000
House made bun, baby gem lettuce & relish
G, D, CE, E, M, SE, N, P, SD

SIDES

BUTTERED SEASONAL GREENS 2.800
D, N, P

SWEET POTATO FRIES 2.000
G, N, P

CRISPY FRENCH FRIES 2.000
G, N, P

**BABY MESCLUN SALAD
WITH CRUNCHY VEGETABLES** 2.500
SD, M, CE, N, P

SAUCES

JACK DANIEL'S & GREEN PEPPER 1.800
CE, D, SD, M, N, P

STILTON CHEESE 1.800
CE, D, N, P

CREAMY WILD MUSHROOM 1.800
D, SD, CE, N, P

DESSERTS

DULCE DE LECHE MILLE FEUILLE 3.800
Fresh strawberries, Mascarpone
G, D, N, P, E

VEGAN CREME BRULÉE 3.800
Tropical fruits, Vanilla shortbread
G, N, P

DARK CHOCOLATE SOUFFLÉ 3.800
Rhubarb & Strawberry Sorbet, Crème Fraiché
D, E, N, P