

THREE CUTS

STARTERS

WARM GOAT CHEESE SALAD (D)(G)(N)(V)	65
<i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	
SALMON CARPACCIO (D)(G)(S)(R)	75
<i>Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil</i>	
SALADE ENDIVE ROQUEFORT (D)(N)(V)	65
<i>Pecan, Green Apple, Roquefort Sauce</i>	
GREEN GARDEN SALAD (VG)	55
<i>Green Tomatoes, Green Beans, House Dressing</i>	
WOOD-CHARRED CAESAR SALAD (D)(G)(S)	55
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
SMOKED SALMON SALAD (S)	90
<i>Mixed Lettuce, Balsamic Dressing</i>	
MISO MUSSELS (D)(S)(A)	70
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
TZAR NIKOLAJ SALMON LOIN (D)(S)(R)	150
<i>Dill, Sour Cream</i>	
SHRIMP COCKTAIL (D)(S)(A)	95
FRIED CALAMARI (D)(G)(S)	60
SOUP OF THE DAY (D)(V)	55
<i>Please ask your Server for the Soup of the Day</i>	

RAW BAR

SEAFOOD TOWER (D)(S)(R)

*Jumbo Shrimps, King Crab Legs,
Smoked Mussels, Salmon Tartare,
Fine de Claire Oysters*

620

OYSTERS (S)(R)

*Fine de Claire
3 Oysters {90}
12 Oysters {270}*

SALMON TARTARE (S)(R)

105

BEEF CARPACCIO (D)(R)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

105

BEEF TARTARE (G)(S)(R)

*Horseradish, Dijon Mustard,
Shallots, Capers*

105

CAVIAR (D)(S)(R)

*Beluga 30g {1200} 50g {1900}
Trésor 30g {600} 50g {900}
Trésor Caviar + 5g {90}*

Meat Cuts

STRIPLOIN 250G

*Black Angus, Australia
MB2+*

175

TENDERLOIN 250G

*Black Angus, Australia
MB4+*

245

RIBEYE 330G

*Wagyu, South Africa
MB8-9*

325

3 CUTS PLATTER 830G

*A selection of Striploin, Tenderloin & Ribeye
with 3 Sides & 3 Sauces*

700

CHEF'S SPECIAL CUTS

*T-Bone Steak 1.1kg **800**
Tomahawk 1.4kg **1200***

SAUCES

*Green Pepper (D) Red Wine (D)(A)
Entrecôte (D)(S)(G) Béarnaise (D)*

20

SAUTÉED SPINACH (VG) | 30 — ROASTED POTATOES (D)(V) | 30 — BRUSSEL SPROUTS (VG) | 30 — SAUTÉED MUSHROOMS (D)(V) | 30
HOUSE FRIES (NV) | 30 — GRILLED VEGETABLES (VG) | 30 — MASHED POTATO (D)(N) | 30 — GRILLED ASPARAGUS (VG) | 30

MAINS

ORGANIC PAN-FRIED SALMON (D)(S)(A)	145	THREE CUTS BURGER (D)(G)	110
<i>Roasted Baby Potatoes, Grilled Brocolini, Fennel Salad, Lemongrass Beurre Blanc</i>		<i>190g Beef Patty, Manchego Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion</i>	
SALT-CRUST ROYAL SEABREAM (D)(G)(S)	215	WOOD-CHARRED CHICKEN BREAST (D)(A)	110
<i>Rosemary Confit Baby Potatoes</i>		<i>Baby Potatoes, Mushroom, Tarragon Chicken Jus</i>	
GRILLED SHRIMP (D)(N)(S)	145	3 LAMB CHOPS (D)(N)	260
<i>Grenobloise Sauce</i>		<i>Rosemary Mashed Potato, Lamb Jus</i>	
BLACK ANGUS SKEWERS (D)	190	MUSHROOM RISOTTO (D)(V)	125
<i>House Fries, Green Pepper Sauce</i>		<i>King Oyster Mushroom, Dried Porcini Mushroom</i>	

Contains (A) Alcohol (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw
All prices are inclusive of 5% VAT and 7% Municipality Tax