

**cold appetizers**

**caesar salad**

**mesclun salad** munster cheese, quail eggs and balsamic cumin dressing

**shrimp cocktail** american cocktail sauce

**peruvian ceviche** fresh white fish, orange and ginger syrup

**thai marinated salmon** sesame and poppy seed crisp and indonesian soya mayonnaise

**ahi tuna "tartare"** fried soft shell crab, wakame salad and spicy papaya mayonnaise

**alaskan snow crab meat and claws** on salad "à la grecque" with light tzaziki dressing

**caribbean baby rock lobster salad** young lettuce, pitahaya cactus fruit and infused lobster oil

**iranian osetra caviar** 30g, blini, crème fraîche, soft boiled quail eggs

**chilled fresh dutch oysters**

**crème brûlée of hungarian duck liver** mango compote and toasted brioche

**carpaccio of black angus tenderloin** truffle mayonnaise, pine nuts and parmesan cheese

**warm appetizers**

**escargots de bourgogne** fresh herb butter and toast points

**grilled calamari** roasted potato and sweet & sour onion

**carpaccio of artichoke** melted goat cheese and honey walnut sauce

**soups**

**potato soup** with truffle

**creamy mushroom soup** with truffle oil

**lobster bisque** rich & creamy

## Entrees

price range 26 – 65

- grilled fresh atlantic salmon** mustard dill sauce, mashed potatoes and spinach
- fresh local fish** shrimp ginger risotto, green asparagus, creamy cayun sauce
- grilled garlic shrimp** lemon butter with roasted rosemary potatoes and grilled pesto tomato
- grilled sea scallops** herb risotto, green asparagus, saffron mayonnaise
- herb crusted fresh european sea bass** mashed potatoes, grilled portabello and garlic oil
- thai caramelized black tiger shrimps** saffron paella and artichoke
- grilled caribbean rock lobster** colombian coconut rice and a lightly spiced curry sauce
- lemon butter poached maine lobster** roasted potato wedges and green asparagus
- veal scaloppini** lemon caper sauce, herb risotto and roasted bell peppers
- aged beef tenderloin** pink and green pepper corn sauce, baked potato and green asparagus
- u.s.d.a. black angus tenderloin** shiitake pine nut sauce, mashed potatoes and green asparagus
- black angus rib-eye** oven prepared lyon style potatoes
- u.s.d.a. veal chop** wasabi mashed potatoes, roasted bell pepper and a sweet onion sauce
- milk fed new zealand lamb chop** mashed potatoes, asparagus, roasted garlic rosemary sauce
- roasted organic french chicken breast** egg noodles, indonesian orak arik cabbage and curry oil
- north american maple leaf farms duck breast** basmati rice, sweet and sour leek, oriental dressing
- chef's special** - tenderloin & shrimp or tenderloin & lobster or lobster & shrimp

## desserts

price range 7 – 9

- la tazza famossa** chocolate made cup and saucer filled with tia maria and orange sherbet and topped with chocolate mousse
- pecan nut chocolate brownie** strawberries, saffron and vanilla ice cream
- melon soup** melon sherbet and melon compote
- marinated strawberries** syllabub, sweetened crème fraîche with vanilla and sherry, and vanilla ice cream
- white chocolate mousse** orange carrot granité
- yoghurt vanilla mousse** passion fruit sherbet
- tiramisù mousse** kiwi granité
- assorted ice cream** melon or maracuya sorbet, vanilla

all our prices are in US\$