

MAINS



- M1. VEGETARIAN PIE | \$15.80**
Vegetable pie in cup with zucchini, eggplant and capsicum tossed in Italian tomato sauce baked with puff pastry
- M2. SCALLOP & PRAWN AGLIO OLIO | \$16.80**
Spaghetti with Canadian scallops & sea prawn, topped with parmesan and crusted egg
- M3. SOFT SHELL CRAB LINGUINI | \$19.80**
Crispy soft shell crab tossed in Singapore style chili crab sauce
- M4. LINGUINI "VONGOLE" | \$17.80**
Fresh clams infused in white wine, chili and parsley
- M5. SQUID INK RISOTTO | \$17.80**
Served with tuna croquette and arugula
- M6. SEA BASS STEAK | \$17.80**
Baked sea bass floated in lychee and saffron white wine broth and sautéed vegetable
- M7. CHICKEN "ROULADE" | \$17.80**
Pan-seared chicken roulade stuffed with wild mushrooms and foie gras, served with mashed potatoes and brown jus
- M8. IBERICO PORK RIBS | \$18.80**
Iberico baby pork ribs with a layer of capsicum in BBQ sauce, served with fresh greens and homemade coleslaw
- M9. DUCK CONFIT | \$22.80**
French style confit of duck leg served with braised lentil tossed in foie gras butter and fresh green
- M10. LAMB "NAVARIN" | \$19.80**
Red wine braised lamb served with root vegetables and toast
- M11. ANGUS BEEF BURGER | \$19.80**
Angus beef burger served with shallots, Swiss gruyere, tomatoes, romaine and truffle fries
- M12. ANGUS RIBEYE STEAK | \$25.80**
Pan-seared 30 days grain fed rib eye steak 230grams, topped with bacon, pearl onions, mushrooms and red wine jus with silky mash potatoes
- M13. DRIVE & DIVE | \$31.80**
Combination of rib eye steak & sea bass served with mash potato, red wine sauce and lychee saffron cream