

— SOUP —

MUSHROOM SOUP

Thick soup with variety of mushrooms including Shitake, Shimeji and Button Mushroom.

13

PUMPKIN LEMONGRASS SOUP

Thick soup with local pumpkin and lemon grass fiber.

13

CLASSIC TOMATO SOUP

Blended thick soup with sweet basil & tomato served with cheese toast & garnishing on top.

13

FRENCH ONION SOUP

Clear soup of homemade beef broth with freshly cut onion.

13

— SALAD —

SALMON GRAVLAX SALAD

Garden greens tossed with house dressing & topped with chef's cured salmon & garnishing condiments.

32

SMOKED DUCK SALAD

Greens of romaine and iceberg lettuce mixed with cherry tomato topped with smoked duck breast with honey balsamic sauce dressing.

28

FRUITS AND BERRIES SALAD

Honeydew bowl filled with fresh fruits including orange, apple, strawberry, blueberry and blackberry with honey yogurt dressing.

32

— STARTER —

HACHIS REGINHERUS

Minced beef fused with mashed potato served with Viking's Espanyol sauce.

28

HALF SHELL SCALLOPS

Three half shell scallop baked with cheese mornay.

32

TORCHED SLICED AUSTRALIAN WAGYU

Five slices of torched cook Australian Grade 7 Wagyu.

52

TOMATO CHILLI MUSSELS

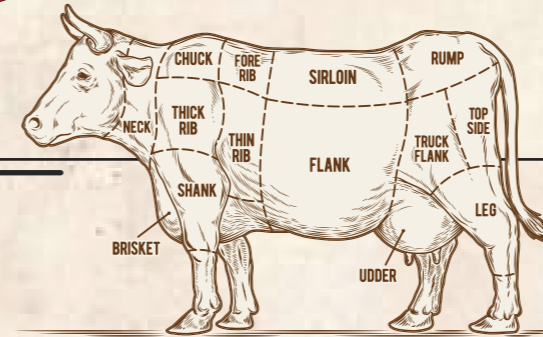
Mussels served in chilli tomato broth with soupçon of wine.

28 (6pcs) / 38 (12pcs)

VENUS CLAMS

Scattered venus clams with soupçon of white wine.

28



AUSTRALIAN CHILLED GRAIN FED BEEF

TENDERLOIN

39 / 100G

RIBEYE

36 / 100G

STRIPLOIN

27 / 100G

WAGYU GRADE 6/7

68 / 100G

* Inclusive of one side dish and one vegetable

— STEAK —

SIDES:

- Curly Fries
- Potato Wedges
- Mashed Potato
- Cheese Macaroni
- Sweet Corn

VEGETABLE:

- Fresh Salad
- Sauteed Vegetable
- Purple Coleslaw
- Ratatouille
- Mixed Mushroom

ADDITIONAL:

- Sauce Chimichurri 5
- Beurre Rouge 5
- Mornay Cheese 5
- Horseradish 5
- Dijon / English / Grain Mustard 5
- Himalaya Pink Salt & Truffle Salt 5

— SEAFOOD —

OLIVE CRUST COD FISH

Served with crusted olive blend, mashed potato, fresh greens & red capsicum sauce.

88

CHEESE BAKED LIVE BOSTON LOBSTER

(700-800GRAMS, SERVING SIZE FOR 2)

Served with curly fries in truffle oil sour cream, fresh salad and sweet corn.

268

GRILLED CHIMICHURRI 'UDANG GALAH'

Served with garden greens, curly fries, potato wedges & ratatouille.

98

CAPERS CREAM SALMON

Pan seared Norwegian chilled salmon with lemon capers and cream sauce served with sidelines of fresh greens and mashed potato.

42

— LAMB —

RACK OF LAMB

(CHILLED LAMB)

Herb crusted rack of chilled lamb served with sauteed vege, mashed potato & homemade lamb jus.

128

BIG PRAWN/SCALLOP AGLIO OLIO

Mild spicy clear spaghetti served with big prawn/scallop with a soupçon of White Chardonnay Wine.

39

FLA DIAVOLO

Mild spicy spaghetti in marinara sauce served with mussel, prawn and clams.

32

SMOKED DUCK BREAST WHITE SAUCE SPAGHETTI

Spaghetti in carbonara sauce served with sliced smoked

32

— PASTA —

BEEF MEATBALL RED SAUCE SPAGHETTI

Spaghetti in tomato sauce served with beef meatball.

35

Pasta

WILD MUSHROOMS RISOTTO

Viking's style rice fused with shitake and button mushrooms with a soupçon of truffle oil.

26

PUMPKIN RISOTTO

Viking's style rice fused with pumpkin and carrot.

26