

Menu

Starters

Scallops with Truffle | \$16.57

Succulent scallops, delicately seared, topped with luxurious truffle-infused foam.

Foie Gras Crostini | \$15.00

Crispy crostini adorned with decadent foie gras, indulgent delight.

Oysters Rockefeller | \$16.90

Plump oysters bathed in rich sauce, baked to perfection.

Caviar Blini | \$45.00

Velvety blini topped with a dollop of exquisite caviar.

Smoked Salmon | \$36.90

Delicate smoked salmon wrapped around creamy herbed cheese.

Truffle Arancini | \$26.90

Crispy risotto balls infused with aromatic truffle essence.

Meat

Filet Mignon | \$34.57

Tender, buttery steak, melt-in-your-mouth perfection, grilled to perfection.

Lamb Chops | \$12.00

Juicy, succulent chops, seasoned and seared for irresistible flavor.

Roast Duck Breast | \$213.90

Rich, flavorful duck breast, roasted to tender, golden perfection.

Grilled Cow Fillet | €153.90

Flaky, moist cow, charred to smoky perfection, bursting with flavor.

Fish

Halibut & Saffron | \$14.57

Luxurious fusion of tender fish and aromatic saffron rice.

Grilled Sea Bass | \$112.00

Buttery sea bass, grilled, with zesty citrus drizzle.

Decadent Lobster | \$63.90

Indulgent lobster baked in creamy, flavorful sauce.

Shrimp Linguine | \$143.90

Succulent seafood tossed in tangy lemon butter linguine.

Rices

Spanish Paella | \$144.57

Traditional Spanish rice dish infused with aromatic saffron.

1 Lemongrass Rice | \$212.00

Fragrant jasmine rice cooked with coconut milk and lemongrass.

Desserts

1 Chocolate Cake | €14.57

Decadent chocolate cake with a gooey, molten center.

Crème Brûlée | €12.00

Creamy vanilla custard topped with a caramelized sugar crust.

Tiramisu | €13.90

Italian dessert of layered coffee-soaked ladyfingers and mascarpone cheese.