

All Day Dining Menu
Available from 11:00 am - 11:00 pm

Soups

Hot and Sour Seafood Soup 118
Shrimps | Scallops | Assorted Fungus

Pumpkin Soup 78
Maple foam | Hazelnuts

Vegetable Minestrone 98
Parmesan Cheese | Pesto

Appetizers & Salad

Smoked Norwegian Salmon 128
Raspberry Aioli | Beetroots

Seafood Ceviche 148
Fresh Cilantro | Sweet Potato | Lime

Charcuterie Board 198
Sott'olio Vegetable | Farmer's Bread | Rocket Salad

The Cheese Board 238
Served with Homemade Chutney | Toasted Bread | Honey
(Please Inquire of Your Server for Our Selection)

Kimchi & Pork Beignets 118
Mung Beans | Dashi Gel | Crispy Kimchi & Dust

Caesar Salad 118
Romaine Lettuce | Poached Egg | Anchovies | Parmesan Cheese Dressing

Cobb Salad 128
Tomato | Crispy Bacon | Boiled Egg | Chicken | Avocado

Assorted Seafood Platter 188
Alaskan King Crab, Boston Lobster, Kona Crab, French Oysters

Choose Your Favorite Leaves, Six Ingredients and Your Dressing

Leaves	Vegetables	Nuts & Grains	Cheese	Dressing
Mixed Leaves	Cherry Tomatoes	Caramelized Walnuts	Parmesan	Aged Balsamic
Arugula	Chickpeas	Toasted Pine Nuts	Brie	Caesar
Romaine	Shaved Carrots	Organic Quinoa	Pecorino	Black Sesame Dressing
Frisee	Shaved Cucumber	Cashew Nuts	Gruyere	Thousand Island
Spinach	Bell Peppers	Pumpkin Seeds	Manchego	Honey Mustard Dressing
	Red Radish Slices		Blue cheese	
	Avocado			

A Bit More

Grilled Chicken	38
Smoked Salmon	48
Parma Ham	68
Poached Shrimps	48
Poached or Hard Boiled Egg	28
Alaskan King Crab	68

Sandwiches

Charcoal Grilled Burger Brioche Tomato & Coriander Sofrito Bacon Aged cheddar	188
'Club' Sandwich Smoked Chicken Honey Ham Tomato Egg Bacon	168
Grilled Vegetable Nori Baguette Brie Cheese Rocket Salad	118
Alaskan King Crab Burger Sandwich Brioche Bun Zucchini Romaine Lettuce Avocado	178
Ham and Cheese Toasted Pita Bread Pita Bread Parisian Ham Fontina Cheese	138

Pasta

Boston Lobster IL Tagliatelle Di Aldo	218
Boston Lobster Tomato Basil	
Penne Rigate	168
Spring Chicken Ragu Black Truffle Pecorino Cheese	
Classic Spaghetti Di Gragnano	148 / 168
Pomodoro or Bolognese Sauce	
Wild Mushroom Lasagna	148
Black Truffle Seasonal Mushrooms Parmesan Cheese Fondue	
Orecchietti Pesto	158
Basil Pine nuts Parmesan Cheese EVOO	

Mains

Olive Oil Confit Salmon	248
Dill Mash Green Molicata Yuzu Sauce	
Smoked Iberico Pork Neck	228
Sautéed Spinach White Lemon Truffle Sauce	
Australian Wagyu Beef Tenderloin (M7 200g)	538
Mash potato Cèpes Mushroom Foie Gras	
Thyme Glazed Chicken	228
Compress potato Vintage Carrots Port Wine Sauce	
Roasted Australian Lamb Cutlet	368
Guacamole Chimichurri Kale	
Eggplant Parmigiana	168
Candied Tomatoes Classic Tomato Sauce Parmesan Cheese Basil	

Asian Flavors

Beef Brisket Noodles in Soup	148
Braised Beef Brisket Kai Lan Beef Broth	
Korean Bi Bim Bap	158
Red Chili Sauce Ground Beef Egg Seasonal Vegetable	

Taiwan Minced Pork Noodle Soup 148
Fondanted Minced Pork | Grilled Iberico Pork Neck | Chicken Soup

海南鸡饭 198
香米 | 传统配料
Hainan Chicken Rice
Fragrant Rice | Traditional Condiments

传统叉烧饭 158
特色叉烧 | 芥兰 | 煎蛋 | 稻香米
Traditional Barbecue Pork with Rice
Barbecue Pork | Kai Lan | Fried Egg | Steamed Rice

锦绣扬州炒饭 108
鲜虾 | 叉烧 | 青豆 | 葱 | 生菜
Yang Chow Fried Rice
Shrimps | Barbecue Pork | Peas | Scallion | Lettuce

鲍鱼肉丝炒面 198
鲍鱼丝 | 猪肉丝 | 韭黄和豆芽
Wok Fried Egg Noodles with Shredded Abalone
Shredded Abalone | Shredded Pork | Yellow Chives and Bean Sprouts

韩式炸鸡 148
鸡肉 | 韩式鸡肉酱 | 花生 | 腌水萝卜
Korean Style Fried Chicken
Chicken | Korean Chicken Sauce | Peanuts | Pickled Radish

自选主菜

Design Your Main Course

所有主菜根据您的选择搭配两款配菜和酱汁

All main courses are served with your choice of two side dishes and a sauce

Grilled Tasmanian Salmon 228

Pan-Roasted Spring Chicken 198

Grilled Australian Wagyu M7 Beef Tenderloin (200g) 538

Grilled Black Angus Beef Rib Eye (300g) 468

Roasted Australian Lamb Rack 368

Steamed Choy Sum

Sautéed Mushrooms

Wok-Fried Seasonal Vegetables

Creamy Spinach

French Fries

Mashed Potato

Steamed White Rice

Hollandaise Sauce

Fresh Tomato Sauce

Chimichurri Sauce

Port Wine Jus

Citrus Butter

Mushroom Sauce

Black Peppercorn Sauce

Desserts

'FOO'CHEESE CAKE 98

House Baked Cheese Cake | Raspberry Sauce | Lime Sorbet

TIRAMISU 88

Amaretto Mascarpone Cream | Kahlua Espresso Soaked Savoyard Biscuit

CARAIBE 66% Chocolate 88

Caraibe Chocolate Creamy, Caraibe Chocolate Cream Brûlée, Chocolate Sauce, Chocolate sheet

ICE CREAM OR SORBET

32 per scoop

Ice Cream: Chocolate | Vanilla | Strawberry

Sorbets: Green Apple | Exotic Ginger | Red Summer Fruits (Raspberry, Strawberry, Morello Cherry)

SEASONAL FRUIT PLATE

98