



## CHEF'S MENU

Three course menu – Naf. 85.00 p.p. (incl 9% sales tax)

Wine pairing – Naf. 45.00 p.p.

### APPETIZER

Tartare of Cobia | fennel seed & pink peppercorn | tomato ‘antiboise’  
passion fruit - olive oil vinaigrette | daikon | Cajun spiced kettle popcorn

Seared smoky tenderloin | marinated with grained mustard & dark soy  
cucumber sesame salad | spicy won ton triangles | sriracha mayo (spicy)

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*Domaine Saint Félix Cuvée Pierre Martin Rose AOC 2021 Languedoc, France – 14.50*

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### MAIN COURSE

Grilled aged ribeye steak | basil-chili butter | potato and roasted pumpkin mash  
balsamic caramelized onion | red beets | black garlic sauce

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*Quinta do Crasto DOC 2019 Douro, Portugal – 18.50*

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**Dutch mussels** (500 gr.), including bread, French fries and dipping sauce

**THAI** | Lemongrass | green curry paste | coconut milk | ginger | chili pepper  
fish sauce and coriander | served with horseradish sauce

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*Dr. Loosen Riesling Dry 2020 Mosel Valley, Germany – 17.50*

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**FRENCH** | Truffle | fried bacon | mushroom | parsley | cognac, and white wine | truffle mayo

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*Gérard Bertrand Réserve Spéciale 2020 Languedoc, France Pinot Noir – 17.00*

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### DESSERT

Sour apple bombe | spiced cinnamon sponge | sugared blue berries and apple  
honey pecan brittle | mint martini gel | butterscotch salted caramel sauce

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*Bartenura Mascato d’Asti DOCG 2020 Italy – 14.50*

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Dishes can also be ordered separately or in combination with the à la carte menu  
Appetizers Naf. 23.00 | Entree Naf. 52.00 | Dessert Naf. 17.50