

STARTER

Crumb Fried Calamari (G) Deep-fried squid, shrimp and vegetables, tartar sauce	BD 5.500
Buffalo Mozzarella Caprese (V D) Sun-blushed tomato, pesto, balsamic reduction, young basil leaves	BD 6.000
Rocket salad with Manchego cheese (V D) Rocket and balsamic onion salad, Manchego cheese and red vinegar dressing	BD 5.100
Add Parma Ham (P)	BD 1.300
Caesar Salad (D G) Romaine, garlic croutons, Parmesan, egg, avocado, anchovy	BD 5.100
Chicken Caesar Salad (D G)	BD 6.000
Shrimp Caesar Salad (D G)	BD 6.800
Greek Feta and Barley Salad (V D G) Oregano feta cheese, pearl barley, crunchy vegetables, chickpea crouton	BD 3.800

SOUP

Classic Minestrone (V G) Soup of twenty vegetables and beans, garlic focaccia bread	BD 3.800
Seafood Bisque (G) Hammour, shrimp, clam, calamari, mussel, fresh tomato sauce, bisque	BD 6.400

BURGER AND SANDWICH

Classic Cheese Burger (D G) NZ grass-fed beef, Cheddar cheese, tomato, grilled red onion, Boston lettuce	BD 6.400
Chipotle Lime Chicken Quesadilla (D G) Cheddar and Monterey Jack cheese, sour cream and fresh salsa	BD 6.000
Rustic Club Sandwich (D G) Artisan boule bread, fried egg, apple-wood smoked veal bacon Sliced chicken breast, avocado, Cheddar cheese, piccalilli	BD 7.200

PASTA AND RISOTTO

Pasta Selection

Spaghetti | Linguine | Tagliatelle | Penne | Rigatoni | Macaroni

Arabiatta alla Norma (V D G) Penne pasta in spicy tomato salsa with eggplant, basil, gratinated with fresh mozzarella	BD 6.000
Bolognese (D G) Wagyu beef ragu, tomato sauce, basil, Parmesan	BD 7.700
Pesto e Gamberi (N D G) Shrimp, green bean, pesto, sun-dried tomato, cherry tomato, pine nut	BD 7.200
Funghi Misti (V D G) Pappardelle pasta with mixed wild mushrooms, gravy and cream sauce	BD 6.400
Carbonara (V D G P) Pork bacon, pecorino Romano, egg yolk	BD 6.400
Angus Beef Lasagna (D G) Beef ragu, béchamel sauce, buffalo mozzarella, Parmesan	BD 6.400
Risotto ai Frutti di Mare (D G) Risotto with seafood, zucchini, shaved truffle and parmesan cheese	BD 9.400
Risotto al Funghi (V D) Forest mushroom, truffle essence, Parmesan cheese	BD 6.400

PIZZA

Margherita (V D G) Tomato sauce, cherry tomato, basil, mozzarella	BD 5.500
Frutti di Mare (D G) Shrimp, hammour, calamari, tomato sauce, mozzarella, rocket	BD 6.400
Prosciutto di Parma (D G P) Prosciutto ham, mozzarella, rocket, Parmesan, cherry tomato	BD 6.400
Cinque Formaggi (D G) Mozzarella, provolone, gorgonzola, grana padano and asiago	BD 7.200
Ortolana (V D G) Tomato, eggplant, zucchini, bell pepper, mushroom, roasted pumpkin, feta, mozzarella	BD 5.500

V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol
If you have a food allergy or intolerance, please inform your server upon placing your order
Prices including service charge and other applicable taxes

MAIN COURSE

Australian Beef Tenderloin (D) New Zealand silver-fern grass-fed tenderloin, baked potato fondant, young vegetables and pan-jus	BD 15.300
Grilled Atlantic Salmon (A) Baked potato, pickled fennel, citrus, fine lettuce, lemon dressing, Barolo wine sauce	BD 10.600
Lamb Rack (D G) Pecorino and thyme crusted rack of lamb, Sicilian caponata, thyme sauce	BD 12.800
Cottage Pie Beef mince cooked topped with creamy mash and green pea	BD 11.800
Fish and Chips (G) Non-alcohol beer batter, spicy mayo and tartar sauce	BD 7.200
Chicken in Two Way (D) Duo of breast and leg with shrimp stuffing, saffron risotto, fava beans and foie-gras sauce	BD 8.100
Texas BBQ Beef Ribs (D G) Spice rubbed, smoked and basted in famous Legendary BBQ sauce	BD 14.500

DESSERT

Chocolate Fondant Cake (V D G) Vanilla ice cream, orange and thyme anglaise	BD 3.800
Baileys Crème Brulee (V D G A) Madagascar vanilla, Baileys, brandy snap and berries	BD 3.800
Sour Cheese Cake (V D G) Baked cheese cake, mix berry coulis, chocolate crumble	BD 3.400
Tiramisu (V D G A) Mascarpone cheese, lady finger, espresso and amaretto	BD 3.800
Fruit Platter (V D) Served with spiced honey yoghurt dip	BD 3.800
Ice Cream per Scoop (V D G) Served with berries and mini cornetto	BD 1.300
Vanilla (V D) Chocolate (V D) Mango sorbet (V) Lemon Mint Sorbet (V) Mixed berry sorbet (V)	

SPECIAL OF THE DAY

MONDAY

Chef's special salad of the day

MAIN COURSE

Margherita (V D G)

Tomato Sauce, Cherry Tomato, Basil, Mozzarella

Fish and chips (G)

Batter fried fish served with Tartare sauce

Alcoholic beverages (choice of 2 bottle only)

Amstel Light

Peroni

TUESDAY

Chef's special salad of the day

MAIN COURSE

Classic Cheese Burger (D G)

NZ Grass-Fed Beef, Cheddar Cheese, Tomato, Grilled Red Onion, Boston lettuce

Grilled vegetable burrito (V D)

Served with sour cream and tomato salsa

Alcoholic beverages

(choice of 2 bottle only)

Amstel Light

Peroni

WEDNESDAY

Chef's special salad of the day

MAIN COURSE

Pollo (D)

Duo of Breast and Leg, Saffron Risotto, Fava Beans and pan jus

Risotto al funghi (V D)

Mushroom paste, truffle oil and parmesan

Alcoholic beverages (choice of 2 bottle only)

Amstel Light

Peroni

THURSDAY

Chef's special salad of the day

MAIN COURSE

Pizza ortolana (V D G)

Grilled sirloin steak (D G)

Potato puree, sauté vegetable with thyme jus

Alcoholic beverages (choice of 2 bottle only)

Amstel Light

Peroni

FRIDAY

Chef's special salad of the day

MAIN COURSE

Texas BBQ Beef Brisket (D G)

Spice Rubbed, Smoked and Basted In Famous Legendary BBQ Sauce

Pasta Puttanesca (V G D)

Tomato sauce, capers, black olive and cherry tomato

Alcoholic beverages (choice of 2 bottle only)

Amstel Light

Peroni

SATURDAY

Chef's special salad of the day

MAIN COURSE

Prosciutto Di Parma (D G P)

Prosciutto Ham, Mozzarella, Rocket, Parmesan, Cherry Tomato

Pumpkin Wellington (V D G)

Herb roasted pumpkin cover with puff pastry, cherry tomato

Alcoholic beverages (choice of 2 bottle only)

Amstel Light

Peroni

SUNDAY

Chef's special salad of the day

MAIN COURSE

Swiss Mushroom Angus Burger (D G)

Angus Beef Patty, Sautéed Portobello, Caramelized Red Onion and Emmental Cheese

Mushroom and kale warp (V D G)

Served with garlic sauce and fries

Alcoholic beverages (choice of 2 bottle only)

Amstel Light

Peroni

V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol

If you have a food allergy or intolerance, please inform your server upon placing your order

Prices including service charge and other applicable taxes