

Starters & Salads

CAESAR SALAD

Romaine Lettuce - Beef Bacon - Garlic Croutons -
Sundried Tomato - Parmesan Dressing

ORANGE CAPRESE SALAD

Bufala Mozzarella - Orange - Tomato - Beetroot - Basil -
Crushed Black Pepper - Sea Salt - Extra Virgin Olive Oil

MUSHROOM AND ASPARAGUS SALAD

Portobello Mushroom - Button Mushroom - Asparagus -
Semi Dried Tomatoes - Mustard Dressing

WARM SMOKED DUCK

Smoked Duck Breast - Avocado - Beets - Semi Dried
Tomatoes - Micro Greens - Citrus Emulsion

GRILLED FROG LEG PROVENCALE

Frog Leg - Garlic - Parsley

PRAWN COCKTAIL

Prawns - Shrimps - Cos Lettuce - Avocado -
Quail Egg - Olive - Brandied Cocktail Sauce

CRAB CAKES

Garden Greens - Roasted Peppers - Fennel - Olive -
Orange - Tarator Aioli

PAN SEARED SEA SCALLOPS

Quinoa - Tomato Confit - Sautéed Snow Pea Sprout -
Pink Peppercorn - Lemon Butter Sauce

BEEF CARPACCIO

Garden Greens - Parmesan Shavings - Pearl Onions -
Lemon Emulsion - Mustard Dressing - Cracked Pepper

STEAK TARTAR

Anchovies - Raw Egg - Mixed Herbs - Onion - Capers -
Horseradish - Cognac

PAN-FRIED FOIE GRAS

Red Wine Pear - Garden Greens - Balsamic Jus

FRESHLY SHUCKED OYSTERS

6 pcs / 9 pcs / 12 pcs

SEAFOOD MOUNTAIN FOR 2

Boston Lobster - Oysters - Jumbo Prawns -
Salmon Gravlax - Scallops

***Sides Included**

Mignonette Vinegar - Lemon Wedges - Cocktail Sauce -
Wasabi - Kikkoman and Calamansi

Soups

CREAM OF MUSHROOM

Truffle Oil - Bruschetta

FRENCH ONION SOUP

Beef Ball - Gruyere Toast

An Unusual Marriage of Land And Sea

SPRING SURF & TURF

Charcoal Grilled Spanish Octopus - Lemon and Chive Butter Sauce
Herb Marinated Spring Chicken - Red Wine Glaze - Crispy Quinoa -
Vegetable Ribbons - Potato Puree

SUMMER SURF & TURF

Grilled New Zealand Lamb Cutlet On Mashed Potato with Marsala Reduction
Crab Cake on Asparagus - Avruga Caviar - Hollandaise Sauce -
Foie Gras On Fine Beans - Berries Vinaigrette

AUTUMN SURF & TURF

Confit Leg of Duck on Garlic Mashed Potato - Red Wine Cherry Sauce
Trio of Scallops Lay on Baby Spinach - Dressed with Avruga Caviar Sauce

All Time Favourites

BBQ SHORT RIBS

Sautéed Seasonal Vegetables - Mashed Potatoes -
Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN

Sauteed Seasonal Vegetables - Potato Wedges -
Mushroom Gravy

GRILLED TIGER PRAWNS

Vegetable Tagliatelle - Saffron Sauce - Tomato Pesto

HALIBUT FILLET

Asparagus - Fennel - Potatoes - Thyme Butter -
Tomato Tapenade

LIVE BOSTON LOBSTER

Butter Poached - Infused with Thyme - Linguine -
Vegetable Ribbons

BEEF STROGANOFF

Roesti Potatoes - Sour Cream - Beetroot - Gherkin
and Pearl Onion Salad

BEEF BOURGUIGNON

Button Mushroom - Cipollini Onion - Gin - Fettuccine

SPAGHETTI SEAFOOD AGLIO-OLIO

Prawns - Shrimps - Squid - Fish - Scallop - Garlic -
Chili - Basil

Jasper Charcoal Grilled Steaks & Fresh Catch

GREAT SOUTHERN PINNACLE CHILLED PREMIUM GRASS FED SELECTIONS

Medallion - 200 Gm
Tenderloin - 200 Gm
Rib Eye - 300 Gm
Striploin - 300 Gm

CHILLED AGED GRAIN FED

Porterhouse - 700 Gm
T - Bone - 650 Gm
Sirloin on Bone - 600 Gm

AIRFLOWN FROM THE RANCHES

Baby Lamb Leg
New Zealand Lamb Cutlets

FRESH CATCH

Norwegian Fresh Salmon

CHEF'S
Recommendation
Have your Steak Classic
Rossini style by adding 60gms
of pan seared Foie Gras @

All Above Grilled Meat and Fresh Catch Orders Are Accompanied with Sautéed Seasonal Vegetables

PLEASE CHOOSE 1:

Garlic Mashed Potato - French Fries - Potato Wedges - Baked Potato

SAUCE SELECTION

Chimichurri - Red Wine - Black Pepper Mushroom - Bearnaise - Lemon Butter Sauce - Lamb Jus

The Classics

STEAK BORDELAISE

Jasper Grilled Tenderloin - Roasted Bone Marrow - Crispy Smoked Garlic -
French Beans - Whipped Potatoes - Rich Bordelaise Glaze

CARPETBAG STEAK

Tenderloin - Irish Oysters - Beef Bacon - Seasonal Vegetables - Mashed Potato - Morel Cognac Sauce

SURF & TURF

Tenderloin - Masala Wine Sauce - Half a Boston Lobster - Brown Garlic Butter - Scallop -
Shallot Balsamic Oil - Sautéed Seasonal Vegetables - Mashed Potato

Desserts

CRÊPE SUZETTE *[PREPARED TABLESIDE]*

Crêpes - Cognac - Grand Marnier - Orange Butter
Sauce - Vanilla Ice Cream

WERNER'S SPECIAL

Fresh Strawberries - Vanilla Ice Cream - Mango Sauce -
Raspberry Sorbet

ANDREAS' SPECIAL

White Chocolate Ice Cream - Banana Soaked In Passion
fruit - Red Wine Poached Pears - Chocolate Crumble -
Chocolate - Almond Slivers

FOREST FRUITS AND VANILLA PANNACOTTA

Assorted Berries - Vanilla - Cream - Mango, Pomegranate and
Passionfruit Ice Soup - Almond Praline

CHOCOLATE ADDICT

5 layers of Chocolate Interpretations - Dark Stout Ice Cream -
Pink Peppercorn - Berries Compote - Mascarpone Cheese -
Mango Sauce

SHHHH...P & C

Pandan and Coconut Milk Cheese Cake - Pistachio Ice Cream -
Red Wine poached Pear - Guinness Treacle - Tiramisu Sabayon

CLASSIC ITALIAN TIRAMISU

Mango Coulis



MOULIN ROUGE

Red Velvet Cake - Cream Cheese Mousse - Sour Berries -
Chocolate Sauce - Red Wine and Orange Beetroot
Compote - Olive Oil Ice Cream

BELGIAN CHOCOLATE FONDUE

Banana - Apples - Strawberries - Orange - Grapes -
Savoardi Biscuits

SELECTION OF HOME MADE ICE

CREAMS AND SORBETS 18/SCOOP

Guinness - Vanilla - Chocolate - White Chocolate -
Pistachio - Olive Oil - Raspberry Sorbet - Mango Sorbet

CHEESE PLATTER

Camembert Domaine D'Antignac Au Lait Cru
Soft, Creamy Ripen Cow Milk Cheese

Reblochon Fruitier AOC

Creamy, Soft Texture, Nutty Finishing With Herbal Aroma

San Simon

Smoked, Woody Taste, Buttery And Slightly Acidic From
The Milk

Gorgonzola

Buttery, Crumbly, Salty With A Bite From It's Blue Vein

*Cheese Platters are accompanied with Pumpernickle,
Grapes, Crackers, Walnuts and Dried Apricots