

DINER MENU

STARTERS

CHICKEN ROLL | TAYERBLAD | CHEESE | RED CABBAGE | POPPED GARLIC
WINE RECOMMENDATION: PAUL MAS LE ROSÉ 80,00

✓ CARPACCIO OF SWEET AND SOUR BEET | GOAT CHEESE | APPLE | BLACK OLIVE | THYME 75,00
WINE RECOMMENDATION: THE ELEMENTS | CHENIN BLANC

PASSIE'S INTERPRETATION OF HERI HERI | CORNED MACKEREL | PLANTAIN | CASSAVE | TOMATO 85,00
WINE RECOMMENDATION: SUTIL GRAND RESERVE | CHARDONNAY

HOUSE SMOKED DUCK | KAILAN | SESAME OIL | DRIED TOMATO 125,00
WINE RECOMMENDATION: MENAGE A TROIS SILK | PINOT NOIR + MALBEC + PETIT SHIRAZ

PRIME RIB | BLACK TRUFFLE CREAM | DRIED TOMATO | OLIVE 95,00
WINE RECOMMENDATION: HENSEL | GRAUBURGUNDER

✓ SOUP OF ALMONDS | CUCUMBER | TARAGON | EGGPLANT | TOFU 65,00
SHRIMPS 75,00
WINE RECOMMENDATION: BISCARDO OROPASSO | CHARDONNAY + GARGANEGA

MAIN COURSES

PORK RACK | CORN | CARAMALISED ONION | BRIE | AMSOI 160,00
WINE RECOMMENDATION: DOS CAMELIDOS RESERVE | VIOGNIER

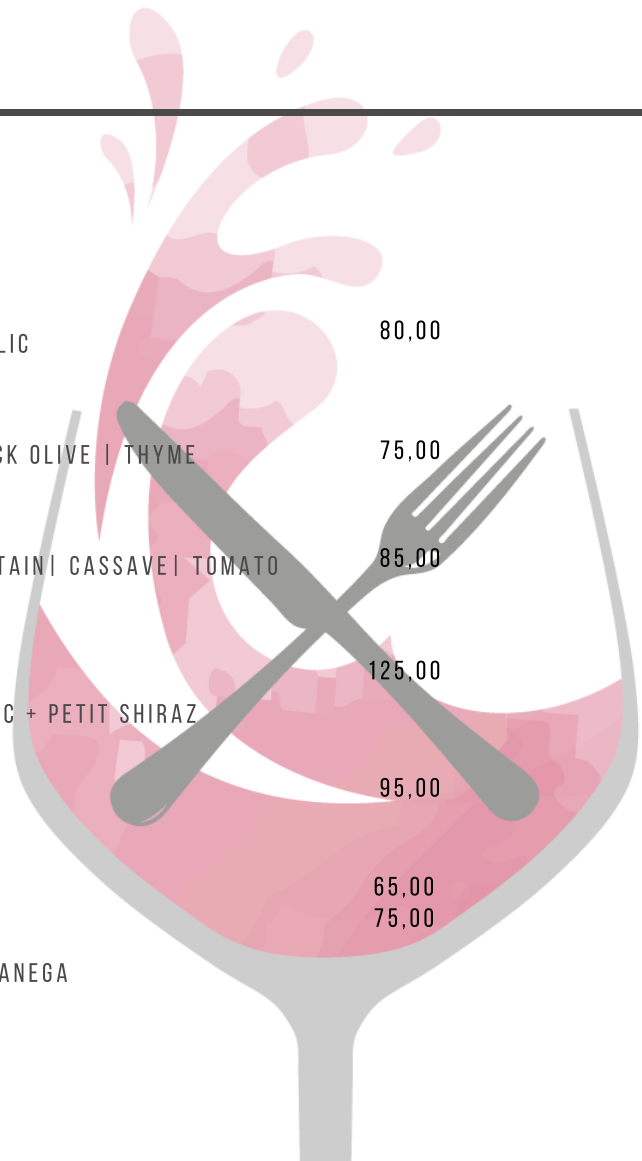
RED SNAPPER | LIME | THYME | TAGLIATELLE | KAILAN | GINGER 170,00
WINE RECOMMENDATION: BISCARDO LUGANA | TREBBIANO

BANGBANG IN CHILI TEMPURA | BULGUR | TARAGON 170,00
WINE RECOMMENDATION: WENTE MORGIN FOG | CHARDONNAY

✓ STUFFED EGGPLANT | TOMATO | FETA | COUSCOUS | YOGURT - MINT SAUCE 105,00
WINE RECOMMENDATION: PRIMOSOL | SANGIOVESE

SHRIMPS BREADED IN COCONUT | RICE | MANGO | CURRY | BAMBOO 250,00
WINE RECOMMENDATION: SUTIL GRAND RESERVE | CHARDONNAY

TUNA STEAK | PUMPKIN | SOYA | SALAD | NOODLES 185,00
WINE RECOMMENDATION: SPELLBOUND | PINOT NOIR



CLASSICS

STARTERS

CARPACCIO OF BEEF | BASIL PESTO | PARMESAN CHEESE
SASHIMI OF FRESH TUNA | SOYA | JAPANESE HORSERADDISH
CEVICHE | ORANGE | CILANTRO

MAIN COURSES

CATCH OF THE DAY
SKIRT STEAK | MASHED POTATO | GINGER SAUCE
TENDERLOIN | GREEN- PEPPER SAUCE | POTATO
RIBEYE 325 GRAM | POTATO | ORANGE- GARLIC BUTTER
SURF & TURF | TENDERLOIN | SHRIMPS | RED WINE GRAVY
SALMON | PEAS | BLACK RICE | TOMATO
HAMBURGER OF BEEF | CHEESE | BACON | FRIES
GREEN CURRY | RICE:

PASTA'S

PASTA | VEGETABLES | ALFREDO- OR PESTO SAUCE

DESSERTS

ESPRESSO PANNACOTTA | CARAMEL NUTS | VANILA | CHOCOLATE | MOCCA ICECREAM 45,00
DATES MOUSSE | COOKIE OF PARMESAN CHEESE | LIME MERINGUE | TARAGON 45,00
MARINATED COCONUT | GINGER | CARROT | COCONUT GRANITÉ 45,00
WHITE CHOCOLATE BROWNIE | RED FRUIT | ORANGE ICECREAM 45,00



85,00

90,00

80,00

160,00

250,00

220,00

425,00

250,00

325,00

85,00

155,00

125,00

✓ TENDERLOIN
TOFU



VEGETARIAN 70,00
CHICKEN 85,00
TENDERLOIN 90,00
SHRIMPS 95,00