

# SURPRISE MENU

STEIN AND HIS KITCHEN CREW WILL SURPRISE YOU WITH A SPECIAL MENU. THEY ARE OBLIGED TO CONSIDER ANY ALLERGIES OR RESTRICTIONS.

## SURPRISE MENU

3 COURSE MENU USD 40.00 PER PERSON

MAIN COURSE CHOISE: FISH| MEAT| VEGETARIAN

WINE ARRANGEMENT 3 COURSE USD 35.00 PER PERSON

4 COURSE MENU USD 47.50 PER PERSON

MAIN COURSE CHOISE: FISH| MEAT| VEGETARIAN

WINE ARRANGEMENT 4 COURSE USD 40.00 PER PERSON

5 COURSE MENU USD 57.50 PER PERSON

WINE ARRANGEMENT 5 COURSE USD 45.00 PER PERSON

## FOODSHARING MENU

ONLY PER TABLE

3 COURSE FOODSHARING MENU USD 45.00 PER PERSON

WINE ARRANGEMENT 3 COURSE USD 35.00 PER PERSON

4 COURSE FOODSHARING MENU USD 52.50 PER PERSON

WINE ARRANGEMENT 4 COURSE USD 40.00 PER PERSON

5 COURSE FOODSHARING MENU USD 60.00 PER PERSON

WINE ARRANGEMENT 5 COURSE USD 45.00 PER PERSON



# DINER MENU

## STARTERS

CARPACCIO OF HOME SMOKED SALMON | SOYA | CAPERS | CUCUMBER | PARSLEY 17  
WINE RECOMMENDATION: LA VILETTE | VIOGNIER

✓ CORN CAKE | BEET | APPLE | BASIL | GREEK YOGHURT | SHERRY VINAIGRETTE 14  
WINE RECOMMENDATION: WEINGUTH LETH | GRÜNER VELTLINER

CHICKEN ROLLS | LEEK | BLACK BEANS | CORN | GREEN BEANS | BELL PEPPER 13  
WINE RECOMMENDATION: MISTY COVE | SAUVIGNON BLANC

✓ CORN SOUP | FETA | COCONUT | TOAST | HERBS | CHILI 13  
WINE RECOMMENDATION: FLOR DE LA MAR | ARINTO + FERNAO + VERDELHO

BANGBANG CONFIT | LENTILS | SESAME SALAD | GARLIC MAYO 14  
WINE RECOMMENDATION: VISTANA | CHARDONNAY

✓ TOFU 5 SPICES | EGGPLANT | CARDAMOM PASSATA 14  
WINE RECOMMENDATION: BISCARDO ROSAPASSO | PINOT NERO

## MAIN COURSES

TENDERLOIN | PUMPKIN- GINGER | POMMES FONDANT | GREEN PEPPER CREAM SAUCE 30  
WINE RECOMMENDATION: SANDSTONE | SHIRAZ

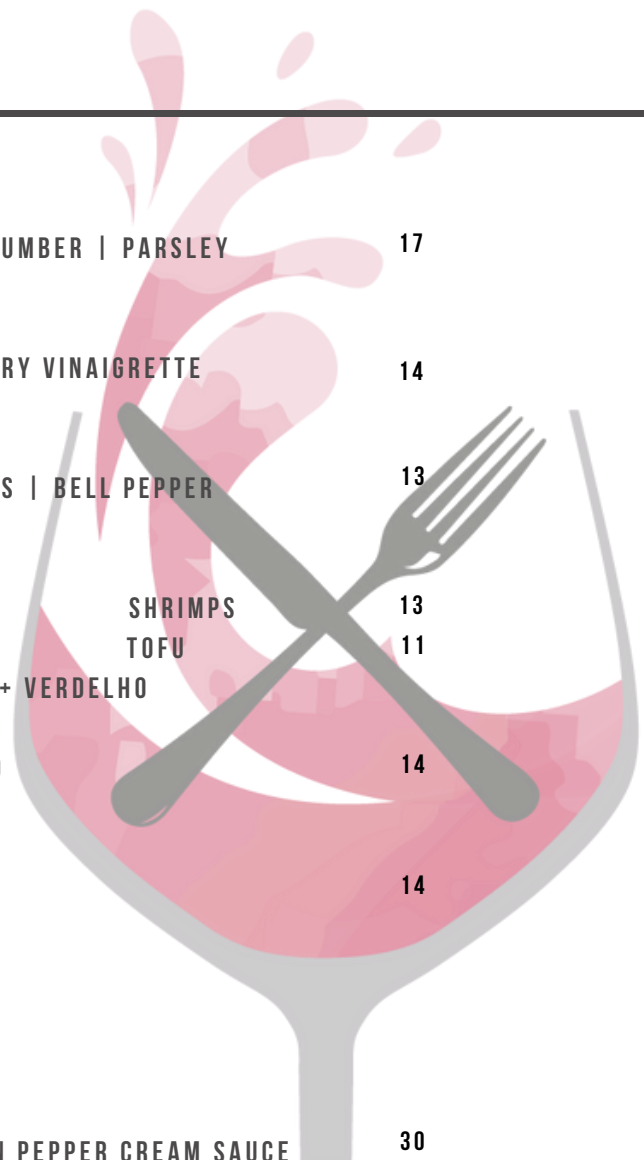
PORK LOIN | SWEET POTATO | KAI SOY | KIMCHI | PONZU | SESAME 25  
WINE RECOMMENDATION: FLYING BARREL | CHARDONNAY

CHICKEN | PANDAN-BASMATI RICE | ALMOND MILK | EGGPLANT | BITTERLEAF OIL 23  
WINE RECOMMENDATION: CALALENTA | PECORINO

KANDRA/SHRIMP ROLLS | LEEK | EGGPLANT | PUMPKIN | BULGUR | HAZELNUT 24  
WINE RECOMMENDATION: BEYER RANCH | CHARDONNAY

✓ HASH BROWN POTATO | NUTS | MUSHROOMS | PUMPKIN 20  
WINE RECOMMENDATION: MR. RED | MERLOT + CABERNET SAUVIGNON + PINOT NOIR

LAMB RACK | ARUGULA | GREEN PEAS | VANILLA SAUCE 55  
WINE RECOMMENDATION: SPELLBOUND | CABERNET SAUVIGNON



# CLASSICS

## STARTERS

TUNA SASHIMI   SOYA   WASABI	13
SALMON SASHIMI   SOYA   WASABI	14
CEVICHE   ORANGE   CILANTRO	12
TUNA TARTAR   PICKLED VEGGIES   GINGER MAYO	14
CARPACCIO   PESTO   TRUFFLE MAYO   ARUGULA   PARMESAN   SUNFLOWER SEEDS	12

## MAIN COURSES

CATCH OF THE DAY	21
TUNA STEAK   SESAME   GINGER MAYO   NOODLES	24
SALMON   PEAS   BLACK RICE   TOMATO	30
TENDERLOIN DE LUXE   BONE MARROW   VEGGIES   POTATO	30
RIBEYE 325 GRAM   POTATO   ROASTED GARLIC BUTTER	40
SURF & TURF   TENDERLOIN   SHRIMPS   SEREH SAUCE	32
SKIRT STEAK   GINGER   RED WINE GRAVY   POTATO	28
HAMBURGER OF BEEF   CHEESE   FRIES	14
TOFU WELLINGTON   MUSHROOMS   TOMATO   BULGUR	19
CANNELLONI   SURINAMESE VEGETABLE   RICOTTA   LEMON BUTTER	19



## PASTA'S

PASTA   VEGETABLES   ALFREDO- OR PESTO SAUCE	13
VEGETARIAN	15
CHICKEN	17
TENDERLOIN	17
SHRIMPS	17

## DESSERTS

ANISE SPONGECAKE   WHITE CHOCOLATE   MINT MERINGUE   STRAWBERRY-BLACK PEPPER ICE CREAM	9
PINEAPPLE DELIGHT   CAKE   CARDAMOM SORBET	9
TIRAMISU   COFFEE   BANANA   WHITE CHOCOLATE	9
KEY LIME PIE   LIME - HONEY SORBET	9

