

MENU:

STARTERS

Wood fired grilled vegetables <i>zucchini, eggplant, bell peppers, tomatoes mixed green salad, coriander crème.</i>	\$9,50	Beef carpaccio bombe <i>mixed green salad, basil oil, truffle crème, shaved old Amsterdam cheese</i>	\$12,00
Seared tuna <i>butter lettuce, ginger, home sun dried pomodori tomato, marinated cucumber, wasabi</i>	\$13,50	Greek salad <i>mixed green salad, marinated Gaeta olives, feta cheese, cucumber yoghurt dressing.</i>	\$10,50
Grilled jumbo shrimp <i>mixed green salad, lobster oil, spicy papaya chutney</i>	\$12,50	Hickory grilled beef tataky <i>roasted peppers, bean sprouts, paksoy, orange soy dressing</i>	\$13,50
Atlantic salmon <i>mesclun salad, mascarpone lime ginger crème</i>	\$14,00		

SOUPS

Gazpacho <i>made of wood fire grilled vegetables, served cold</i>	\$5,00	Lobster bisque <i>garlic croutons</i>	\$6,50
Today's soup	\$5,00		

ENTREES MEAT

New Zealand rack of lamb <i>honey & thyme glazed, jus de agneau, steak fries bacon wrapped green beans</i>	\$24.00 / \$34.00	Pork loin chops <i>grilled apple, Dijon mustard sauce, seasonal vegetables steak fries potatoes</i>	\$22.00
Rib eye steak <i>served with chimichurri sauce, seasonal vegetables wood fire garlic mashed potatoes</i>	\$26,00	Mixed grill <i>lamb, tenderloin, chicken, red wine blue cheese sauce bacon wrapped green beans, mashed potatoes</i>	\$29.00
Marinated chicken breast <i>orange glazed, teriyaki sauce, oriental style vegetables, basmati rice</i>	\$19.50	Strip loin <i>forest mushroom crust, green pepper sauce seasonal vegetables, steak fries potatoes</i>	\$27.00
Tenderloin <i>grilled to perfection, truffle butter, jus de veau, wood fire garlic mashed potatoes, green beans</i>	\$24.50		

ENTREES SEAFOOD

Atlantic salmon <i>wood fire grilled, roasted peppers, bean sprouts, paksoy ginger teriyaki glaze, basmati rice</i>	\$29.50	Mahi Mahi fillet <i>mousseline of sweet potato, cheese au gratin white wine sauce, green beans</i>	\$23.50
Caribbean rock lobster <i>slow cooked in lobster oil, grilled pine apple sauce of reduced chardonnay, lemon and chives seasonal vegetables, basmati rice</i>	Day Price	Seafood moqueca <i>jumbo shrimp, mahi mahi, grouper, sauce of tomatoes roasted peppers, fish stock and coconut cream, basmati rice seasonal vegetables</i>	\$23.00
Grilled jumbo shrimp <i>herb butter, shallots, diced tomatoes & jalapenos green beans, lobster risotto</i>	\$24.00	Today's Catch	\$24.00
Seafood pasta <i>home made fettuccini, sun dried tomatoes, rucula creamy basil sauce, grated cheese</i>	\$21.50		

SWEET ENDINGS

Chocolate mousse <i>bittersweet & white, passion fruit coulli</i>	\$5.00	Lime crème caramel <i>roasted almond crisps</i>	\$5.50
Grilled mango <i>served warm with coconut ice cream</i>	\$4.50	Chocolate brownies <i>red forest fruits and vanilla ice cream</i>	\$5.00
Fresh tropical fruits <i>served in orange tuille with vanilla sabayon</i>	\$5.50	Sweet drunken pineapple <i>grilled and served with fresh cream</i>	\$4.50
Hot meets cold <i>walnut ice cream, caramelized walnuts & hot espresso</i>	\$4.50		

Wine Highlights

Champagnes

Veuve Clicquot du Ponsardin Brut, France	\$89.00
Moët et Chandon White Star, France	\$89.00
Dom Perignon Brut 1999, France	\$199.00

White Wines

El Portillo Sauvignon Blanc Chardonnay 2006, Valle de Uco, Mendoza, Argentina	\$25.00
Terrazas de los Andes Chardonnay 2005, Mendoza, Argentina	\$28.00
Hogue Riesling 2005 Columbia Valley, Washington State	\$35.00
Catena Chardonnay 2004, Mendoza, Argentina	\$39.00
Kim Crawford Sauvignon Blanc 2006, Marlborough, New Zealand	\$47.00
Jordan Chardonnay 2004, Russian River Valley, California	\$66.00

Red Wines

El Portillo Tempranillo Malbec 2006, Valle de Uco, Mendoza, Argentina	\$25.00
Veramonte Cabernet Sauvignon Reserva 2005, Colchagua Valley, Chile	\$32.00
Castellani Riserva Chianti 2003 DOCG, Italy	\$33.00
Salentein Malbec Reserve 2004, Valle de Uco, Mendoza, Argentina	\$39.00
PradoRey Roble 2003, Ribera del Duero, Spain	\$39.00
Villa Antinori Toscana 2003, Italy	\$46.00
Greg Norman Estates Shiraz Cabernet 2002, Limestone Coast, Australia	\$48.00
Chateau Le Freyche Saint Emilion 2004, Bordeaux, France	\$48.00
Estancia Pinnacles Ranches Pinot Noir 2005, Monterey, California	\$49.00
Salentein Numina Gran Corte 2003, Valle de Uco, Mendoza, Argentina	\$53.00

Please note that there may be occasional price and vintage changes to the wines listed above