

TERRACE RESTAURANT AND BAR

COCKTAIL OF THE NIGHT

Twist Negroni 24

Gin, Rosemary Infused Campari, Martini Rosso

RAW

Tuna Carpaccio 24

Capers, Lemon, Evoo

Hand Chopped Steak Tartare 26

Dijon Mustard, Crostini, Parmesan Cheese

Peel and Eat Shrimps 26

Obsiblue Prawns, Cocktail Sauce, Lemon

SNACKS

Chilled Octopus 24

Frisee, Potato Cream, Espelette

Caramelized Onion Galette 26

Cow's Cheese

Jumbo Lump Crab Cake 28

Waldorf Slaw

APPETIZERS

Avocado Louie 26

Lettuce, Sugar Snaps, Cauliflower, Pickled Onion, Goddess Sauce

Iceberg and Boston Lettuce Wedges 26

Crispy Prosciutto, Garlic Croutons, Blue Cheese Dressing

Shredded Chicken and Kale Salad 28

Radicchio, Cucumber, Crispy Pita Bread, Yoghurt Dressing

Sweet Corn Soup 26

Sea Scallops, Basil Oil

Mains

Grilled Organic Chicken 42

French Beans, Heirloom Potatoes, Gravy

Grilled Whole Dover Sole 55

Capers, Brown Butter, Lemon

Vegetable Shepherd's Pie 38

Braised Puy Lentil, Root Vegetables, Mashed Potatoes

BEEF

Wagyu

Australian Ribeye (12 oz) 86

US Flank (8 oz) 62

USDA Black Angus Prime

Tenderloin (8oz) 68

Dry Aged Porterhouse (32oz) 168

Dry Aged Tomahawk (32 oz) 198

SIDES

Steamed Garden Greens 12

Creamed Organic Spinach 12

Grilled Vegetables, Pesto Sauce 12

Beer Battered Onion Rings, Garlic Aioli, Espelette 10

Mac and Cheese, Crispy Beef Bits 15

Crispy-Layered Potato Fries, Grain Mustard Aioli 12