

STARTERS

WAGYU MEATBALL COCOTTE (D,G)	48
Slow-cooked Wagyu meatballs in tomato passata, beef jus, Parmesan and basil.	
WILD MUSHROOM ARANCINO (D,G)	45
Crispy porcini mushroom risotto balls coated in panko, served with black truffle mayo and Parmesan fondue.	
FRITTO MISTO (D,G,S)	65
Shrimps, calamari, carrots and harissa mayo.	
SPICY RED HUMMUS (V)	38
Mashed boiled chickpeas mixed with tahini and sweet chili paste.	
HAND CUT TRUFFLE POTATO FRIES (D)	28
Hand-cut fries tossed with thyme, Grana Padano Parmesan, black truffle oil and truffle mayo.	
BEEF CARPACCIO (D)	68
Thinly sliced tenderloin with Parmesan fondue, arugula and truffle oil.	
SALMON TARTARE (D,S)	67
Scottish salmon with chef's special dressing, spring onion, black sesame, orange, lime sour cream and citrus zest.	

SALADS

HOUSE SALAD (V)	50
Baby gem, smoked bell pepper, cucumber, beetroot, radish, red onion, rocket leaves, watercress and almond flakes.	
HEARTY CHICKEN CAESAR SALAD (D,G)	58
Baby gem, green apple, Parmesan, avocado, slow-cooked fresh chicken, jalapeño sour cream and corn, served with a special healthy Caesar dressing.	
VEGAN LENTIL SALAD (V)	55
Green lentils, corn, carrots, baby marrow and pomegranate tossed with rocket leaves.	
PEOPLES SALAD (V)	73
Spinach, baby gem, blueberry, roasted broccoletti, strawberry, glazed peach, mango, pecans, orange and ponzu sauce.	
KALE HALOUMI SALAD (D)	68
Kale, sweet potatoes, black wild rice, colored capsicum, cherry tomatoes and chili-glazed halloumi with vinegar dressing.	
NIÇOISE SALAD (S)	70
Potatoes, cucumber, French beans, baby gem, red radish, organic boiled eggs and confit yellowtail tuna with mustard lemon dressing.	
SALMON TATAKI SALAD (S)	85
Mixed greens, snow beans, purple onion, beetroot, black sesame salmon tataki and orange.	

SIGNATURE DISHES

PERUVIAN CHICKEN (D)	HALF PORTION 65
Fresh bone chicken marinated in Peruvian spices with ginger, lemongrass, roasted potatoes,	FULL SHARING PORTION 115
PREMIUM RIB-EYE STEAK	98
200 grams of New Zealand Angus steak grilled with rosemary beef jus, served with fresh hand-cut fries and trench fries.	
GREEK SOUVLAKI PLATTER (D)	68
Marinated chicken thighs, Greek yogurt tzatziki, hand-cut potato fries and mixed salad.	
MEDITERRANEAN SEABASS (S)	98
Seabass fillet with spinach, black olives, red onion, cherry tomatoes, capers, cooked in Mediterranean sauce.	
CHICKEN MILANESE (D,G)	65
Breaded fresh chicken breast with rocket salad, cherry tomatoes, and Parmesan.	
PISTACHIO CRUSTED SALMON (S,V)	85
Pan-seared salmon topped with a pistachio crust and citrus glaze, served on a bed of mixed vegetable orange salad.	
PRIME WAGYU BURGER (D,G)	65
Wagyu burger in a brioche bun with raclette cheese and grilled onion, served with fresh hand-cut fries.	

SPICY BEEF TENDERLOIN	115
200 grams Beef Filet with sesame, red chili, and sweet soy, served with a choice of one side.	

PACCHERI LOBSTER (D,G,S)	HALF PORTION 145
Paccheri pasta with Canadian lobster, lobster bisque, red chili, and cherry tomatoes.	FULL SHARING PORTION 280

SIDE DISHES

HAND CUT POTATO FRIES	15	BROCOLLINI	18
ASPARAGUS	18	ROCKET SALAD	18

SALAD BOOSTER

SALMON	20	FRESH CHICKEN BREAST	12
SHRIMPS	18	AVOCADO	8
ORGANIC EGG	6	GRILLED HALLOUMI	6

PIZZA

All our pizzas are freshly baked using our special three-day fermented dough

MARGHERITA PIZZA (D,G)	58
Fresh mozzarella, tomato sauce and fresh basil.	
THE REAL PEPPERONI PIZZA (D,G)	70
Pepperoni, tomato sauce, mozzarella, olive oil, chili flakes and hot honey.	
BURRATA PIZZA (D,G)	75
Pesto sauce, tomato, Burrata and fresh basil.	
TRUFFLE PIZZA (D,G)	89
Fresh truffle slices, fondue, mozzarella, truffle paste, and mushrooms.	
GIARDINIERA PIZZA (D,G)	73
Pizza sauce, mozzarella, artichokes, yellow capsicum and cherry tomatoes.	
THE VEGAN PIZZA (G)	75
Pesto sauce, zucchini, grilled baby marrow, artichokes, cherry tomatoes, avocado paste, Kalamata olives, pine nuts, rocket and basil leaves.	

PASTA

HANDMADE PAPPARDELLE WITH BEEF RAGU (D,G)	75
Handmade fresh pappardelle with 16-hour slow-cooked Wagyu ragu, porcini mushrooms, confit tomato and Grana Padano.	
SPINACH RAVIOLI (D,G)	65
Handmade fresh pasta with spinach filling and creamy ricotta cheese, served with sage butter emulsion.	
HANDMADE MEZZE MANICHE CARBONARA (D,G)	78
Handmade mezze maniche pasta in creamy carbonara with Parmesan, beef bacon and black pepper.	
BEEF TORTELLI (D,G)	68
Handmade fresh pasta with slow-cooked beef brisket, served with Parmesan fondue and beef jus.	
SHRIMP MEZZALUNA (D,G,S)	65
Handmade fresh pasta stuffed with shrimp, cream, and tomato, served with a rich lemon butter sauce.	
LINGUINE GAMBERI (D,G,S)	78
Handmade fresh linguine pasta with shrimps, tomato sauce and lobster bisque.	
MUSHROOM TAGLIATELLE (D,G)	65
Handmade fresh tagliatelle pasta in a mushroom cream sauce with truffle oil.	