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## LUNCH

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### 5 Course Lunch \$ 39

**Cappuccino Bisque & Shrimp Cake**  
Served with Garlic bread

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**Marinade Octopus with Ladyfinger**  
Fresh Fennel and Saffron Sauce

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**Grilled Swordfish with Fresh Tomato Sauce**  
Long cabbage and Pickled Beetroots

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Choice of Main Course

**Iberico Pork Collar With Mustard Cream**  
Fond de Veal & Green Apple Slices With Mesculin Salad

Or

**Roasted Veal loin & Albacore Tonnato**  
Lightly smoked vegetable with sliced Lime

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**Apple Strudel with Vanilla Ice Cream**  
Sauce caramel & fresh Fruits

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#### Choice of Drink

Coca-Cola, Coca-Cola Zero, Sprite, Ginger Ale, Soda Water,  
Orange Juice, Lime Juice, Coffee, Tea, Café Au Lait, Espresso

Or

(+\$6)

Bisol Belstar Prosecco | NV  
Santa Rita Sauvignon Blanc | Chile  
Santa Helena Chardonnay | Chile  
La Puerta Reserva ,Malbec | Argentine  
Santa Helena Cabernet Sauvignon | Chile

### Lunch A La Carte

#### MAIN COURSE

**999.99 Signature Lobster Gratin \$32**  
A whole Boston lobster in béchamel sauce baked in shell  
with French fries and green salad

**Rossini \$32**  
Beef Tenderloin Steak with Foie Gras  
French fries and green salad

**Chicken Diavola \$19**  
Spicy marinated roasted chicken leg  
with French fries and green salad

**Beef Stew \$23**  
Stew in Bread bowl  
with French fries and green salad

**Lobster Tagliatelle \$22**  
Tomato cream sauce and spinach  
with garlic bread and green salad

#### COLD BITES

Green Salad & Polenta \$12  
Parma Ham with Cantaloupe Melon Soup \$14  
Amera Tomato with Burrata Cheese \$18

#### HOT BITES

King Crab Croquettes \$15  
Steak Bites With Escargot Butter \$16  
Spicy Octopus Ajillo \$18  
Tiger Prawn Kadaif with Spicy Ajvar Sauce \$16

#### SIDE DISH

Mixed Bread \$6  
Truffle Fries \$13