



## APPETIZERS / FIRST COURSE

<b>Steamed Gyoza (V)</b> ... Vegetarian, Sweet and Sour Cabbage, Soy and Chili, & Sesame.	19
<b>Tom Kha Kai Soup</b> ... Coconut Broth, Spring Onion & Lemon Grass.	16
<b>Caesar Salad</b> ... Romaine Lettuce, Caesar Dressing, Parmesan Cheese & Polenta Croutons. / • add Grilled Chicken \$ 9 or 4 pieces of Sautéed Shrimps \$ 12 •	18
<b>Smoked Duck Salad</b> ... Romaine Lettuce, Mango, Cherry Tomatoes, Edamame, Red Onion, Peanuts & Zesty Oriental Dressing.	24
<b>Swordfish Carpaccio</b> ... With Arugula, Capers, Pickled Red Onion, Cherry Tomato & Lemon Mayonnaise.	22
<b>Seared Scallops</b> ... Pumpkin Crème, Braised Leek, Chorizo Crunch, Beurre Blanc & Chorizo Oil.	28
<b>Tuna Tartare</b> ... Guacamole, Mango Coulis, Sweet Soy, Orange-Miso Dressing & Wasabi Crunch.	23
<b>Beef Carpaccio</b> ... Truffle Mayonnaise, Arugula, Pine Nuts, Shaved Parmesan & Olive Oil.	24
<b>Watermelon &amp; Goat Cheese (V)</b> ... Basil Creme, Cherry Tomato & Fried Pesto Olives.	19
<b>Short-Rib &amp; Foie gras</b> ... Braised Short-Rib, Seared Foie Gras & Truffle Sauce.	26
<b>Charcuterie</b> ... San Daniele, Coppa Parma, Spianata Romana, Mini Meat Croquettes, Cornichons, Pickle Onions & Brioche Bread.	29

### Fresh Oysters

... Oysters, served with Classic Shallot Mignonette & Lemon. ...  
/ 1 piece \$6 - 6 pieces for \$30 /



*Enjoy great wines from the wine cellar!*



## MAIN COURSE

**Cajun-Style Salmon** ... Oven Baked, Green Asparagus & Honey Mustard Sauce, Served with Mashed Potato. 35

**Yellow-Fin Tuna Steak** ... Pan-Seared with Oriental Veggies & Sweet Soy, Served with Ginger-scallion Mash Potato. 32

**Dover Sole** ... Golden Pan-Seared Sole with Capers & Lemon Butter, Served with French Fries & Garden Salad 59

**Southern Shrimp Pasta** ... Tagliatelle, Sautéed Shrimp, South Louisiana Smoked Tasso Ham, Tomato, Garlic & Cream. 32

**Grilled Seafood** ... A Selection of Grilled Tuna, Salmon, Shrimp, Scallop, & Honey-Mustard Sauce, Served with Mashed Potato. 38

**Whole Red Snapper** ... A Whole Red Snapper served with a vibrant Sweet & Sour Red Sauce, Pineapple, Carrot, Bell Pepper & Onion, Served with Mashed Potato. 34

**Whole Lobster** ... Grilled Lobster with Braised Leek, Lemon Butter, & Linguine. \$37 per pound

**Cast Iron Chicken** ... Baked Chicken Breast on the Bone, Green Beans & Creamy Mushroom Sauce, Served with Garlic Roasted Potato 29

**Fillet Mignon** ... 8 oz Filet Mignon, Accompanied by Mushroom Duxelle, Green Asparagus & Truffle sauce, Served with Mashed Potato. \* Add Foie Gras +\$7 59

**Rib Eye 16 oz** ... Perfect Seared Australian, Rib-Eye, Zesty Chimichurri, Or Choice of Sauce Served with Garlic Roasted Potato & Garden Salad. 64

**Duck Breast** ... Pan-fried, Caponata & a Bright Orange Sauce, Served with Mashed Potato. 42

**Beef Short Rib & Prawns** ... Slow Braised Beef with Grilled Whole Prawn, Green Asparagus & Korean BBQ Glaze, Served with Truffle Mashed Potato. 38

**Roasted Cauliflower (V)** ... Cauliflower with Béchamel & Peanuts, Green Oil, Served with Ginger-scallion Mashed Potato. 26

### Perfect For Sharing

... Tomahawk 32oz \$135 \* Whole Lobster 4LB \$140 (\$35 per pound) \* Porterhouse 36oz \$185 ...  
/ Served with Three Side of your Choice & Two Sauces of Choices /

### No Substitutions. Additional Side Dishes +\$7

... French Fries | Mashed Potato | Garlic Roasted Potato | Sweet Fries | Steamed Vegetables | Mix Salad |  
Truffle Mashed Potato +\$2 ...