


OPENMonday to Saturday
6:00 PM - 10:00 PM**eve****APPETIZER****DOUBLE BEEF CONSOMME** 350
*With beef stuffed ravioli***LOBSTER BISQUE WITH SEAFOOD** 550
*Mussel, clams, scallop and prawns***TUNA TARTARE** 550
*With avocado, ginger, lemon cream***HOKKAIDO SCALLOPS** 650
*With celeriac and seaweed sauce***SPANISH OCTOPUS** 950
*With celery and garlic sauce***UPIGNAC FOIE GRAS** 950
*Confit shallot puree, passion fruit and xeres jelly***MELON AND IBERICO HAM** 1,200**PASTA & RISOTTO***Pasta and more, all our pasta is organic***HOMEMADE GNOCCHI PESTO**  550
*With pine kernel, shaved parmesan***SPAGHETTI ALLE VONGOLE** 550
*Spaghetti with clams and white wine sauce***SPAGHETTI, ITALIAN SAUSAGE** 550**MUSHROOM RISOTTO**  650
*With truffle and fresh asparagus***ANGEL HAIR PASTA**  750
*Black truffle and cream sauce***FRUTTI DI MARE** 800
*Spaghetti with mussel, shrimps, clams and octopus***ROCK LOBSTER SPAGHETTI** 950
*Homemade guitar spaghetti with rock lobster and tomato sauce***SIDE DISH****MIX SALAD** 120**SAUTÉED MUSHROOMS** 150**MASHED POTATOES** 180**CREAMY SPINACH** 180**RATATOUILLE** 180**MEAT****KUROBUTA PORK CHOP** 750
*Sous vide, caspicum stew and seed mustard sauce***AUSTRALIAN WAGYU SIRLOIN** 1,200
*Charcoal grilled beef sirloin potatoes and baby carrot***AUSTRALIAN LAMB** 1,500
*Charcoal grilled rack of lamb chops zucchini tagliatelle, sun dried tomatoes***ANGUS BEEF TENDERLOIN ROSSINI** 1,700
*Foie gras and black truffle sauce***CHARCOAL GRILLED TOMAHAWK** 3,900
*Black angus, cherry tomatoes, arugula leaves, mashed potatoes, served with red wine sauce and mustard***FISH****TASMANIAN SALMON** 850
*Seaweed, truffle peas sauce, mushroom***MEDITERRANEAN SEA BASS** 850
*Pan fried with olive oil, clam stew***ATLANTIC SNOW FISH** 950
*Roasted with lemon and olive oil, green asparagus and roasted potatoes***SALAD****ROCKET SALAD**  400
*Rocket, sun dried tomatoes with balsamic vinegar***TOMATO SALAD** 450
*Heirloom organic cherry tomato salad with quinoa, genovese dressing, beans, avocado, beetroot and poached prawns***HANSAR ORGANIC SALAD**  450
*Artichokes, capsicums, cherry tomatoes, and choice of avocado or burrata cheese. Served with "Aceta di Balsamico" dressing***TRADITIONAL CAESAR SALAD** 490
*Romaine Heart Lettuce, Crispy Pancetta, Sautéed Sea Prawns, Herb Croutons***ITALIAN BURRATA SALAD**  550
*Burrata, organic tomatoes, basil dressing, balsamic réduction***PIZZA GOURMET****PIZZA SEAFOOD** 650
*Mussel, clams, scallop and prawns***PIZZA BURRATA & PARMA HAM** 750
*With rocket leaves and shaved parmesan***PIZZA FOIE GRAS & BLACK TRUFFLE** 950
*With black truffle mushroom and mixed wild mushroom***WINE SELECTION****Sparkling wine & Champagne**

	Glass	Bottle (75cl)
Follador prosecco, Italy	300	1,500
Bollinger Spécial Cuvée AOC, France		3,900
Moët et Chandon, France		8,000

White wine

Astrolabe, Marlborough, Sauvignon Blanc, 2018, NZ	350	1,750
Domaine de la Clapière, Chardonnay, 2017, France	300	1,500
Pighin, Friuli Grave DOC, Chardonnay 2015, Italy		2,300
Chanson, Bourgogne, Pouilly Fuissé AOC 2012, France		7,300

Red wine

19 Crimes, Shiraz 2017, Australia	300	1,500
Root 1 Cabernet Sauvignon, 2017, Chile	300	1,500
Villa Girardi, Valpolicella, Classico DOC 2015, Italy		1,900
E.Guigal Bourgogne, St Joseph 2010, France		3,800

Rosé wine

Domaine du Houchart, Côtes de Provence 2017, France	345	1,750
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Kindly note all prices are subject to 7% VAT and 10% service charge