

The Chef Table

Explore the Flavours!

To Start

CLASSIC CAESAR SALAD \$13 | ANG 23

Romaine, Classic Caesar dressing, croutons, parmesan shavings and micro greens.

CHEF DELL'S SALAD \$16 | ANG 29

Baby mixed greens, cherry tomatoes, red onion, beets, carrots, cucumber, candied walnuts, golden grapes, micro green tossed in a pear balsamic vinaigrette.

BURRATA ITALIANA \$22 | ANG 40

Tomato chutney, sundried tomato pesto, tomato confit, pesto genovese, parmesan shaving, pine nuts and balsamic reduction.

CARIBBEAN PUMPKIN SOUP \$12 | ANG 22

With a hint of thyme and coconut milk.

TRUFFLE MUSHROOM PUFF PASTRY \$18 | ANG 32

sautéed wild mushroom in a creamy truffle sauce served on a crispy puff pastry.

FIRECRACKER SHRIMP \$23 | ANG 42

Crispy panko tiger shrimps tossed in a spicy sweet chili sauce, served with brazilian dipping.

CRISPY CALAMARI \$15 | ANG 27

Garlic Sriracha sauce.

AHI TUNA TATAKI \$16 | ANG 29

Lightly seared served with wakame salad, pickle ginger, sweet soy glazed and wasabi espuma.

THE SPANISH PULPO \$25 | ANG 45

chard grill octopus served on potato crema, tomatillo salsa, bell pepper coulis and chimichurri

THE CHEF'S ESCARGOT \$18 | ANG 32

served in a spicy creamy pernod dill sauce, and garlic crouton.

TRUFFLE BEEF CARPACCIO \$21 | ANG 38

Arugula, pinenuts, parmesan shaves and truffle mayo.

DUO DE FOIE GRAS \$23 | ANG 42

pan seared foie and mouse of foie served red onion chutney, mix berry aceto and toast

by Wendell Laurence

Mains

Explore the Flavours!

SPINACH RICOTTA MEZZALUNA \$23 | ANG 42

In a wild mushroom sauce, parmesan shaving and micro basil.

PUMPKIN OR MUSHROOM RISOTTO \$28 | ANG 51

Tempura garden vegetables served on sweet potato puree, cardamom sauce and drizzle with pesto genovese.

PASTA ALFREDO \$15 | ANG 27

CHICKEN \$22 | ANG 40, SHRIMP \$26 | ANG 47, SALMON \$29 | ANG 53

PASTA AL MARE \$32 | ANG 58

shrimp, scallop, salmon, mahi tossed in tagliatelle pasta and creamy stone crab sauce.

LOBSTER TAGLIATELLE \$39 | ANG 70

Caribbean lobster tossed in a creamy lobster bisque.

GRILL SEAFOOD PLATTER \$45 | ANG 81

scallop, shrimps, salmon, mahi and snapper on a bed of sweet potato puree, garden vegetables and a champagne sauce.

CARIBBEAN SNAPPER WHOLE OR FILLET \$38 | ANG 69

Garlic roasted mashed potato, garden vegetables and lobster sauce.

THE SALMON \$29 | ANG 53

Creamy sweet potato, garden vegetables, cardamom sauce and crispy spinach.

THE CHEF BURGER \$22 | ANG 40

Three blend angus Beef, lettuce, tomato, caramelized onion, cheddar jack cheese and chef's secret sauce on a brioche bun.

FREE RANGE IN TRUFFLE JUS \$28 | ANG 51

served with potato croquette and creamy spinach.

DUCK CONFIT \$39 | ANG 70

Garlic potato puree, Bordeaux stew lentils and crispy onions.

OSSO BUCCO MILANESE \$40 | ANG 72

slowly braised veal shank served with saffron risotto.

ROASTED RACK OF LAMB \$58 | ANG 105

Potato croquette, creamy spinach and red wine reduction.

From the Chef's Butchery 

THE RIBEYE 12OZ \$49 | ANG 89.

FILET MIGNON 8OZ \$55 | ANG 99

CHEF'S HANGING STEAK 12OZ \$38 | ANG 67.

NEW YORK STRIP 12OZ \$39 | ANG 71

Chef's secret marinade

THE CHEF STEAK BOARD \$70 | ANG 126

Chef's three favorite cuts served in one.

Hanging Steak 4oz | New York Strip 4oz | Filet Mignon 4oz

Surf and More the Chef's Way

1/2 Lobster Tail \$28 | ANG 51. ||| 2 Black Tiger Prawns \$28 | ANG 50 ||| Pan Seared Foie \$18 | ANG 33

All Steak are served with two sides:

Extra Sides \$7 | ANG 13

Fries, Sweet Potato Fries, Roasted Potato, Garden Vegetable, Mashed Potato, Sweet Potato Puree.

Sauces:

Peppercorn, Three Mushroom, Red wine reduction, Chimichurri.

Deluxe Sides \$12 | ANG 22

Creamy Spinach, Truffle Parmesan Fries, Truffle Potato Croquette, Grilled Asparagus, Truffle Roasted Potato

by Wendell Lawrence

The Chef Table

Explore the Flavours!

Dessert

The Chef's Pavlova \$15

Crispy meringue, lemon curd and mixed wild salsa

Baklava \$12. ANG 27

served with pistachio ice cream caramelized walnuts and honey.

Baileys Crème Brulee \$9

Classic Cheesecake \$12

with caramelized banana.

Chocolate Lava \$15

served with vanilla ice cream and spiced curry caramel sauce.

Apple Tartin \$15

creme chantilly, vanilla ice cream and almond caramel crumble.

Ice Cream per scoop \$3 . ANG 6

Vanilla, chocolate, pistachio or coffee.

Sorbet per scoop \$ 3 . ANG 6

Raspberry, Mango, Passionfruit or Lemon.

Please ask your server for our Dessert Cocktail & After Dinner drink menu.

by Wendell Laurence