


**LUNCH
MENU**
**SERVED
12:00-16:00**
RAW

CLASSIC BEEF CARPACCIO
Black Angus Beef, Parmesan,
Balsamic Vinegar, Arugula

BEEF TARTARE
Handcut Black Angus, Egg
Yolk Comfit Mustard Sauce

SEA BASS CARPACCIO
Lime, Cilantro, Chives Oil,
Beetroot Foam

SALMON TARTARE
Avocado, Passion Fruit,
Yuzu, Citrus

SUSHI & MORE

SASHIMI 4PCS
CHOICE OF
Sake | Tuna

NIGIRI 2PCS
CHOICE OF
Steak | Sea Bass | Sake | Tuna

DUCK NOODLE SALAD
Peking Duck, Hoisin, Sesame

TUNA TATAKI
Mango Puree, Seaweed

CRAZY CALIFORNIA
Spicy Salmon, Avocado, Red
Tobiko, Mixed Crabstick, Spicy
Mayo

ALASKA ROLL
Smoked Salmon, Cream Cheese,
Avocado, Rice Cracker, Lemon
Mayo

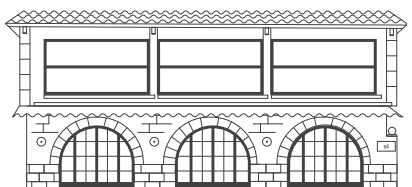
RAINBOW ROLL
Crab Stick, Cucumber, Avocado,
Salmon, Tuna, Mayo, Teriyaki

SATO MAKI
Cream Cheese, Tempura
Shrimps, Avocado, Wasabi Mayo

DYNAMITE ROLL
Spicy Tuna, Cucumber, Sweet
Chilly Mayo, Teriyaki

CRISPY TUNA
Tuna, Cucumber, Mayo, Bread
Crumbs, Sweet Chili Mayo

VOLCANO MAKI
Spicy Prawn, Avocado, Cucum-
ber, Cream Cheese, Sweet Chilly
Mayo, Sweet Chilly Teriyaki


BON APPETIT
SALAD

PANZANELLA [V]
Cherry Tomato, Dakos, Cream Of Fetta Cheese

CAESAR
Organic Grilled Chicken, Crispy Bacon, Croutons

MIXED GREENS
Portobellini , Goat Cheese, Radish, Grapefruit Vinaigrette

BURRATA CAPRESE [V]
Mixed Tomatoes, Tomato Water, Arugula, Basil Pesto

WALDORF
Granny Smith Apple, Celery, Walnuts, Yoghurt Dressing

NIÇOISE
Mix Green Salad, Green Beans, Potatoes, Egg, Tuna Fillet, Vierge Sauce

STARTER

ROCK SHRIMP [V]
Mayo, Lime, Chives

CHEESY CHOUX [V]
Graviera Kritis, Sun Dried Tomatoes

ASPARAGUS BRUSCHETTA [V]
Prosciutto Fried Egg Sauce

UMAMI CALAMARI
Baby Carrots Pickles, Cauliflower Texture, Roasted Beetroot

MARGHERITA FLAT BREAD [V]
Mozzarella Tomato ,Goat's Cheese Basil

PROSCIUTTO FLAT BREAD [V]
Prosciutto, Blue Cheese, Rocket Leaves, Tomato

MAIN

HOMEMADE GNOCCHI
Truffle, Gorgonzola Cream

MUSHROOM RISOTTO [V]
Mixed Wild Porcini, Parmesan

FRESH RIGATONI
Organic Chicken, Mushrooms, Parmesan, Cream

PUMPKIN RISOTTO
Raisins, Gorgonzola, Beetroot

PAPPARDELLE RAGOUT
Slow Cooked Black Angus Ragout, Pecorino Cheese

SEAFOOD FREGOLA
Seabass Fillet, Seafood, Saffron

WILD SALMON
Asian Beans Salad, Teriyaki Sauce

SEARED SEABASS
'Acqua Pazza', Spinach, Fennel, Crispy Bread

TUNA PEPPER STEAK
Baby Potatoes, Vegetable Spaghetti

KAMĀRA POKE BOWL
Salmon, Sushi Rice, Edamame, Wakame, Pickled Cabbage,
Tobico, Chilly, Yozu Sauce

LES PORK
Honey, Smoked Eggplant, Paprika Potatoes, Truffle Sauce

LAMB SHANK
Braised For 8 Hours, Celeriac Puree

ORGANIC CHICKEN
On The Bone Fillet, Cretan Rice Pila, Staka Butter

STEAK N' FRIES
Entrecote, Café De Paris Sauce, Hand-cut Fries

SCHNITZEL
Organic Pork, Bavarian Potato Salad

BLACK ANGUS BURGER
Cheddar Cheese, Homemade Mayo, Hand-cut Fries

PASTA
FISH
MEAT