



## ○ Starters

<b>Asian salmon tartare</b>	28	<b>Angus beef carpaccio</b>	24
Knife-cut salmon, sesame infused asian vinaigrette, crispy shallots, marinated cucumber.		Roasted pistachios, wild mushroom mayonnaise, fresh arugula, pistachio oil, aged parmesan flakes.	
<b>Black truffle beef tartare</b>	31	<b>Mini creamy burrata</b>	26
with aged parmesan  Maple roasted pecans, fresh truffle, artisan crouton, served with house fries or a crisp salad.		Grilled artichoke purée, garlic and basil confit tomatoes, mediterranean olives, roasted walnuts with homemade focaccia.	
<b>Sea bass crudo</b>	25	<b>Beetroot salad &amp; salmon gravlax</b>	23
Thinly sliced sea bass, mild chili oil, mullet roe, roasted pine nuts, homemade focaccia.		Beetroot, silky labneh, red berry gravlax, pumpkin seeds, dill and orange vinaigrette.	
<b>Braised and grilled octopus</b>	26	<b>Crisp green salad</b>	17
La Vera paprika butter, basil oil, sweet potato.		Market vegetables, raspberry vinaigrette.	
		<b>Signature Ceasar salad</b>	18
		House vinaigrette, focaccia croutons, anchovies, parmesan shavings.	

## ○ Main courses

### **Braised beef** 47

Beef braised for 16h in red wine, mashed potatoes, crispy celeriac, reduced juice beef, fresh parsley gremolata.

### **Pan-seared beef flank** 34

Porto caramelized shallots, house fries, house mayonnaise

### **Aged Angus beef sirloin** 62

10 oz, grilled, Madagascar green peppercorn sauce flambéed with spiced rum.

### **Wild Argentine shrimp risotto** 32

Green asparagus, mascarpone espuma with parmesan.

### **Sous-vide supreme chicken** 34

Garlic and sage butter, lemon confit, orange sweet potato purée, creamy mustard and barberry sauce.

### **Pan-seared salmon** 35

Citrus and saffron sauce, fresh dill, pearl couscous, chorizo, market vegetables.

### **Lobster ravioli** 34

Creamy ginger and lemongrass bisque.

### **Beef fillet mignon** 58

6 oz, served with red wine sauce and mashed potato

## ○ Sides

Grilled market vegetables 17

Gold mashed potatoes 10

House focaccia 7

Jumbo grilled tiger shrimp 14

House fries 9

## ○ Desserts

Chocolate lava cake 14

Vanilla ice cream, raspberry-basil coulis.

Pistachio & maple tiramisu 14

Crème brûlée 13

Chef's choice of dessert \$\$