

STARTER



Classic steak tartare Mallard style

Hand cut steak tartare with shallots, rocket, parmesan, egg yolk and freshly grated truffle.

340

1

Salmon rillettes and dill mouse

Confit Salmon mixed with herbs and spices dressed with house mayonnaise served with dill cream and crispy shallots.

280

2

Chicken liver pate with orange

Chicken liver pate served with orange marmalade, cornichons fresh orange, whole grain mustard and flat bread.

260

3

Clear mushroom soup

Clear mushroom soup served with bacon, roasted chitake mushrooms and deep fried shimeji mushroom served with vflat bread.

240

4

Hash duck confit

Very tender duck confit shredded, served with roasted onion and pepper and smoked BBQ sauce.

260

5

STARTER



6

Scallop & beetroot

Seared scallops served with beetroot puree, caramelized Brussel sprouts, butter roasted hazelnuts and greens.

280



7

Portobello & white anchovies

Grilled Portobello mushroom served with marinated white anchovies, caramelized onion and tahini sauce.

320

6

7

CHARCUTERIE

Cured duck breast with thyme 380

Served with orange marmalade, sour cream, whole grain mustard and gherkins.

Cold cut platter 480

Black olive Salami San Daniele Parma Ham 24 months. Smoked Salami Thyme cured duck from Chiang mai.

Served with oven baked flat bread with rosemary, nuts, cornishons.



Cheese Platter 480

Comte 24 months, Pale creamy yellow unpasteurized cheese with hard and flexible texture. Tomme de savoie, Low fat, matured and mild. Semi firm cow's milk cheese with a thick rind. Bleu d'auvergne, Creamy ivory colour, dotted with blue-green mould. Aged minimum 4 weeks. Smooth and flavorful. Brillat savarin affiné, Soft, creamy and faintly sour white-crusted cow's milk cheese tripple cream brie with 40% fat overall. Served with dried cranberries, nuts, oven baked flat bread, orange marmalade.

Mixed cheese and Cold cut platter 680

(A Selection of cheese and cold cut great mixed of different flavors)



8

Mussels with tomato sauce

Cooked with tomato sauce, basil, olives and garlic.

450

9, 10

Mussels with truffle

Cooked with truffle paste, shallots and topped with truffle oil.

530

Mussels with white wine

Mussels cooked with shallots, white wine, capers and parsley.

450

11



11

Mussels with roasted garlic

Mussels cooked in creamy garlic sauce with confit and roasted garlic

460



Whole Baked Barracuda

13

Whole baked barracuda served with quinoa-rocket salad, tomato salsa, baby potatoes and roasted garlic.

820



Grilled Seafood Platter

12

Scallops, Shrimps, Clams, mussels and cuttle fish served with lemon wedges, house fries, and cocktail sauce.

780

OYSTERS



Seafood Stew

14

Seabass, Clams, mussels and squid cooked in light creamy tomato sauce with spices. Served with grilled flat bread.

440



PASTA



15

Fettucine with Portobello
Fettucine pasta with blue cheese and baked portobello. Served with rocket and parmesan cheese.
320

16

Spaghetti Lemon with Smoked Salmon
Spaghetti cooked with lemon cream, and shallots. Topped with smoked salmon and caviar.
340

17

Wild Mushroom Risotto
Risotto cooked with butter, truffle paste and white wine. Served with wild mushrooms and topped with parmesan cheese.
320



SALAD



18

Cauliflower Salad

Cauliflower puree served with caramelized cauliflower, 64 degree soft egg, spring onion and topped with crispy chorizo.

260

19

Chicken Tuscan Salad

Chicken marinated in spices and grilled. Served with beans, parmesan cheese, sundried tomato, olives and tuscan dressing.

320

20

Grilled Vegetable with Tuna

Grilled Tuna served on a bed of grilled vegetables with anchovy dressing.

320

21

Potato and Chickpea Salad

Baby potatoes and chickpea. Served with feta cheese, hard boiled eggs, whole grain mustard and sweet pea.

280



22



23

Wild Boar Meatballs

Wild boar meatballs pan fried and baked. Served with creamy sage sauce, caramelized Brussel sprouts and baked baby potatoes.

420

22

Beef Tenderloin with Bernaise

Australian beef tenderloin served with bernaise sauce, smoked mash potato and grilled vegetables.

780

23



24



25



26

Grilled Half Chicken

Half chicken marinated with garlic and rosemary. Served with chimichurri sauce, shiitake mushrooms, bacon and grilled spring onion.

380

24

Beef Cheek and Tongue

Cheek and tongue stew served in casserole with baby carrots, mushrooms and green pea. Topped with mash potato and crusted.

420

25

Lamb Rack

300g lamb rack marinated with garlic and thyme. Served with mint pesto, baked taro, white beans in tomato sauce and red wine onion sauce.

720

26



27

Roasted whole Quail

Oven roasted whole quail marinated with fresh herbs. Served with braised mustard-lentils, baked butternut squash, and red wine glazed shallots.

540

28

Quail with Prosecco or sparkling white wine

Pan seared whole quail cooked with thyme and Asti Spumante. Served with baby carrots, truffle and grilled shallots.

540



29

Grilled Deer with basil and garlic

Garlic & basil infused deer. Served with edamame salad, carrot puree, caramelized baby potato and tangy gravy.

620



30

Rigatoni Puttanesca with Mallard

Rigatoni cooked in tomato sauce with capers, anchovy and garlic. Served with wild duck confit.

460



31

Roasted Whole Mallard with Lavender

Mallard marinated with lavender and maple syrup. Served with corncake, sautee chestnut&berries and berry sauce.

880

SIDES



32



33



34



35

Flat bread 32
with rosemary and sun dried tomato pesto.
150

Creamy root 33
Vegetables gratin.
180

Grilled Vegetables 34
Baked garlic, shallot, baby carrot
and baby potato.
160

Mash potato 35
with horseradish.
150

DESSERT



Churros Chili 220
Churros served with
chocolate ganache and
vanilla icecream.



Grilled Peach and Tofu
Tofu custard with grilled peach
and sweet-sour peach syrup.
220



Tower of Meringue
Three layers of crispy meringue
served with coffee custard and
chocolate cream.
190



**Salted Caramel
Chocolate Mousse**
A sweet mousse with a
touch of salt. Sweet milky
chocolate and caramel.
240

**Mixed Fruit
by season**
150