



Chef's Special Recommendations



Freshly Shucked Jet Fresh Live Tasmanian **Oysters**
On Ice **Raw** With Vietnamese Green Lemon \$22.00

Baked Tasmanian **Oysters**
With Chenel Goat Cheese, Maple Smoked Bacon & Sun dried Tomato \$14.00

Nha Trang Seafood Chowder 11.00\$

Herb **Crumbed Buffalo** with Basil, Tomato and Crispy Ham 12.50\$

Smoked Salmon & Asparagus **Terrine** with Salmon Roe, herb dressing 17.50\$

Carpaccio of Sapa Duck Breast & Foie Gras \$18.50
Organic Micro Salad & Traditional Balsamic

Foie gras de Sapa three ways: \$25.00
Terrine with Caramelized Peach, mousseline & Pan-Fried on Pineapple chutney

Trio of Prime US Beef Fillet Mignon:
Tartar, Skewer with Lemongrass
& Thai Beef Salad

Canadian North Atlantic Ling Cod Braised "on the bone"
Chardonnay garlic Butter, Vietnamese Herbs, Pearled Roots and Vegetable \$28

Sapa Magret **Duck Breast** Rare with **Confit of Leg** \$29.00
Raspberry & Peppercorn Sauce with Shaved Foie Gras On Summer Greens

Double Thick Char-Grilled **Colorado Lamb Chops** with Truffled Potato \$42.50
Ragout of Kalamata Olives, Roasted Garlic and Sun-Dried Tomato

Australian Lamb Chop stuffed with Goat cheese, prunes and Sweet Garlic
mash potato and berries sauce **32.00\$**

Char-gilled US **Beef fillet Mignon** with Sweet Potato and
Roquefort sauce **38.00\$**

Stuffed Alaska Sea Scallop with **Tenderloin Beef** on Asparagus
and Forest berries sauce **42.75\$**

Additional Selection Of Beef Steaks
Char-Grilled over a Fruitwood Fire, Truffled Mashed Potato, or French Fries
Mushroom Ragout, Watercress, Arrugula & Onion Crisps

Prime Alberta Beef N.Y. Strip loin 350 Grams \$39.00

Prime Alberta Beef Rib Eye 400 Grams \$42.00

Australian Nine+ Star Wagyu Beef Strip loin 200 Grams \$85.00

Australian Nine+ Star Wagyu Beef Rib eye 200 Grams \$85.00

Plus 10% VAT & 8% Service