
STARTERS

GRILLED MEDITERRANEAN VEGETABLES **65** (V,N)
*marinated in rocket pesto, cumin,
coriander seed, feta cheese hummus*

ROASTED CAULIFLOWER STEAK **65** (V,N)
*marinated in lemon confit, dill, parsley,
cashew nut purée*

BEEF CARPACCIO **90**
parmesan, rocket leaves, caper lemon olive oil

SMOKED TRUFFLE BEEF TARTARE (120g) **110**
*beef striploin, truffle, capers, shallot,
dijon mustard, homemade tabasco*

SAUTÉED CALAMARI **65**
black olive, basil, lemon confit

FOIE GRAS TERRINE **135** (A)
fig marmalade, grilled brioche

MARINATED LOBSTER **165** (SF)
*avocado, cucumber, micro herbs,
salmon roe, citrus dressing*

FRESH SLICED YELLOWTAIL **125**
*beetroot powder, coriander
orange chili dressing*

TUNA TARTARE **165**
tuna, rocket leaves, lime

PRAWNS FROM THE JOSPER **85** (SF)
lemon, garlic, chili, olive oil

GRILLED OCTOPUS **145** (N)
*pesto sauce, roasted potato,
white beans*

PAN SEARED SCALLOPS AND CAVIAR **175** (A,SF)
caviar, crispy leeks, wine butter sauce

SNAILS IN PARSLEY BUTTER **95** (N)
Bourgogne snails, mixed herbs

GRILLED FROG LEGS **115**
sauce verde

SALADS

DREAM SALAD **70** (V)
*vegetables provençal, baby watercress,
Italian mesclun leaves, parsley mustard dressing*

BURRATA **110**
*heirloom tomatoes, basil,
balsamic dressing*

RED BEETROOT SALAD **55** (N)
red beets, feta, parsley, caramelized walnuts

CRISPY BABY GEM LETTUCE **60** (N)
*pink lady apple, blue cheese, whole grain mustard
dressing*

WATERMELON FETA SALAD **75** (N)
*watermelon, Sicilian tomatoes, almonds,
basil, mint*

NIÇOISE SALAD **145**
*seared yellowfin tuna, quail egg, black olives, green beans,
anchovies, ratte potatoes, anchovy vinaigrette*

QUINOA SALAD **55** (N,V)
pistachio, fresh pomegranate, herbs

KALE SALAD WITH GORGONZOLA **60** (N,V)
*kale, apple, cherry tomato, cranberry
almond vinaigrette*



FRESH OYSTERS AND CAVIAR

LOCAL DIBBA (SF)
25 per piece

FINE DE CLAIRE OYSTER (SF)
35 per piece

served with vinaigrette and fresh lemon

OSETRA CAVIAR (50g)
1,200

BELUGA CAVIAR (50g)
2,700

served with homemade chips and condiments

PIZZA

RUGOLA MARGHARITA **95** (V)
semi dried tomatoes

DREAM TRUFFLE PIZZA **375** / add caviar **100**
sliced truffle

MAIN COURSE

HOMEMADE PASTA WITH MUSHROOM **130** (A)
cream of foie gras, mushroom of the day

HOMEMADE RIGATONI ARRABIATA **95** (V)
tomato, basil, chili

MUSHROOM RISOTTO **145** (V)
aged parmesan tulle, truffle chicken juice

SEAFOOD RISOTTO **185** (SF)
calamari, prawns, clams, basil tempura

CONFIT DUCK RAVIOLI **145**
orange juice and mix micro cress



GRILLED TIGER PRAWNS **195** (SF)
marinated with cilantro, garlic, chili and lime

GRILLED CANADIAN LOBSTER **450** (SF)
spicy lemon capers sauce

OVEN BAKED WILD SEA BASS **245** (A)
black olives, baby courgette and
beurre blanc sauce

PAN FRIED DOVER SOLE **455**
capers, lemon, parsley

CRISPY SKIN WILD SALMON **165**
asparagus, baby spinach and parsley capers
citrus dressing

ROASTED SUPREME CHICKEN BREAST **165**
brick basket micro cress mixed with citrus
dressing, truffle chicken juice

LAMB CUTLETS (3 pcs) **275**
marinated with herbes de provence,
creamy polenta

GRILLED TAJIMA WAGYU SIRLOIN 7+ (250g) **285** (A)
peppercorn sauce

ANGUS BEEF TENDERLOIN (200g) **255**
Pan fried foie gras, grilled asparagus, beef juice

GRILLED RIB-EYE MB 3+ (350g) **335** (A)
potato wedge with parmesan, peppercorn sauce

OUR SIGNATURE PLATES

ROASTED CHICKEN (1.2kg) **395** (A)
grilled wine tomato, thyme,
garlic sauce

WHOLE SALT BAKED SEA BASS (1.2kg) **475**
lemon olive oil, chives, fennel,
rucola salad

CÔTE DE BOEUF (1kg) **995**
Jasper grilled beef rib with dream salad,
grilled vine tomatoes

MEAT PLATTER 2-4 pax **975** / 4-6 pax **1,950**
chef's selection of grilled meat, chicken,
lobster with sides

SIDES

POTATO GRATIN **45** **45** MIXED MUSHROOMS WITH LEMON AND HERBS
MIXED LEAVES SALAD WITH VINAIGRETTE **45** **65** GRILLED ARTICHOKE AND PARSLEY LIME
SAUTÉED BROCCOLINI WITH ALMONDS **45** **70** TRUFFLE MASHED POTATOES