

## Appetizers

<b>Thai Tapas</b> ( <i>price per person/min 2 persons</i> ) - laab parcels, satay shooters, tuna noodle rolls & goong sarong	195		
<b>Trio of Vietnamese Rice Noodles Rolls</b> rare tuna & seaweed - hot mustard dip; shrimp & green mango - asian cocktail dressing; chinese aromatic duck - sweet chili blackbean sauce	240		
<b>Vietnamese Pho Soup</b> beef consomé with crispy fresh vegetable, beef & nuts	165		
<b>Tower of Prime Ahi Tuna Sashimi</b> with snow pea sprouts, enoki mushrooms, soy & wasabi	260		
<b>Quattro</b> - a selection of four Mediterranean dips : Tzatziki, humus, babaganoush, Italian pinzimonio served with crunchy fresh vegetable fingers	345		
<b>Grilled Scallops on A Bed of Porcini Mushroom &amp; Peach</b> with red bell pepper reduction	395		
<b>Crab &amp; Avocado Salad</b> with cucumber in a touch of cool rocket-yoghurt coulis with soft-boiled quails' eggs	310		
<b>Warm Ratatouille</b> with orange, lemongrass & smoked duck breast carpaccio	195		
<b>Zucchini, Roasted Pepper, Spinach &amp; Parmesan Tart</b> with a red bell pepper coulis	260		

## Rice, Pasta & Noodles

<b>Tagliolini Ribbons</b> with prime crab meat in white wine sauce with cherry tomatoes	240		
<b>Ugolini Duck Ravioloni</b> served in a pan jus & topped with a thyme cream reduction	315		
<b>Maltagliati Pasta Pieces</b> served with fresh ripe tomatoes, basil, black kalamata olives & rocket	240		
<b>Goats Cheese &amp; Beetroot Ravioli</b> drizzled with pink butter dressing	325		
<b>Risotto with Strawberries &amp; King Prawns</b> very tasty stewed italian risotto	370		
<b>Lasagna Emiliana</b> traditional baked lasagna with mixed leaves, shaved parmesan & balsamic herb dressing	260		
<b>Japanese Soba Noodles</b> stir-fried with oriental spring vegetables in soy sauce	240		
<b>Paad Thai</b> stir-fried rice noodle with shrimp & egg	290		

## Sides

<b>Char Grilled Vegetable Skewers with Crumbled Feta &amp; Aioli Dressing</b>	160		
<b>Stir-Fried Vegetables</b>	120		
<b>Char Grilled Broccoli with Almonds</b>	95		
<b>Grilled Asparagus</b>	95		
<b>Mixed Salad Leaves with Balsamic Dressing</b>	95		
<b>Potato - Creamy Mash, Roasted or French Fries</b>	90/90/110		

Gluten Free   Contains Nuts   Vegetarian

plus 10% service charge

## Salads

<b>The Caesar</b> - baby cos, crispy bacon, chicken, garlic-herb croutons & shaved parmesan topped with a soft poached egg	260		
<b>Grilled Oyster Mushroom &amp; Sautéed Plum Tomato Salad</b> with mixed leaves, shaved parmesan & balsamic herb dressing	180		
<b>Japanese Salad</b> - daikon, carrot & bean sprouts	190		
<b>Thai Spicy Beef Salad</b> with tomatoes, spring onions & a chili-citrus dressing	360		
<b>Thai Style Seafood Salad</b> with squid, prawns & mussels in spicy citrus dressing	245		

## Mains

<b>BBQ Grilled Jumbo Tiger Prawns</b> topped with a Thai red curry sauce with kaffir lime & coconut cream	480		
<b>Tom Yam Goong</b> thai spicy citrus prawn soup with lemongrass, tomatoes & kaffir lime	275		
<b>A Cascade of Grilled Fresh Canadian Lobster Wrapped in Parma Ham</b> served simply on a bed of crisp seasonal salad leaves with an aged balsamic reduction	950		
<b>Pan-Seared Sesame Crusted Tuna</b> with sautéed bok choy & teriyaki dressing	670		
<b>Fillets of Ocean-Fresh Sea Bass Baked in Paper</b> served with roasted potatoes	395		
<b>Grilled White Snapper in a Pistachio Crust</b> with a Mediterranean salsa of sun-dried tomatoes, garlic & black olives, served with grilled asparagus	520		
<b>Whole Grouper Fish</b> - crispy fried & served whole with three spice sweet chili sauce	500		
<b>Beef Tenderloin Chinese Style</b> sliced beef stir-fried in oyster sauce	560		
<b>Grilled Striploin of Beef</b> towered with rocket leaves, ripe cherry tomatoes & freshly shaved parmesan	700		
<b>Ugolini Beef Fillet on a Bread Crouton</b> with porcini mushrooms & a Dijon mustard sauce, roasted potato cake & sautéed spinach	895		
<b>Pan-Roasted Honey &amp; Ginger Duck Breast</b> served with a light & refreshing citrus sauce & confit of fennel	360		
<b>Tom Kha Gai</b> chicken in coconut milk with galangal	260		
<b>Souvlaki</b> - Greek-style Australian lamb skewers served with tzatziki & seasonal salad leaves	495		
<b>Twice-Baked Pumpkin Soufflé</b> with a basil -thyme veloute	220		

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