



## Appetizers

<b>CAESAR SALAD</b> Romaine lettuce, light anchovies dressing, brioche, parmesan grilled chicken	8.5	<b>BEEF TARTARE</b> 180g US Black Angus tenderloin with classic seasoning; sliced to order and served with fries	18
<b>PLUMS SALAD</b> Mixed lettuce, grilled asparagus, cherry tomato, béarnaise sauce	5.5	<b>PRAWNS COCKTAIL</b> Iceberg lettuce, orange, grapefruit, avocado, cocktail sauce, egg	9
<b>SEA SCALLOP</b> Roasted with Cajun spices, beurre blanc, chive oil, avocado guacamole	8	<b>WILD MUSHROOM SOUP</b> Parmesan foam, truffle oil	5
<b>DUCK FOIE GRAS</b> Seared with apple, strawberry, toasted brioche, teriyaki sauce	11		

## Barbeque and Jasper Grill

<b>LAND</b>		<b>SEA</b>	
<b>US BLACK ANGUS</b> Beef grain-fed tenderloin 220g	22	<b>SALMON</b> Scotland, 220g	16
<b>US BLACK ANGUS</b> Beef grain-fed lady cut 180g	18	<b>TIGER PRAWNS U12</b> 360g	14
<b>RIB-EYE</b> 350g	20	<b>LOCAL SEABASS</b> 220g	11
<b>FLANK STEAK "BAVETTE"</b> 250g	14	<b>BABY HAMMOUR</b> 220g	16
<b>CHATEAUBRIAND</b> 460g	40	<b>CHOICE OF SAUCE</b>	
<b>LAMB RACK</b> Australian, 500g	22	<b>BÉARNAISE</b>	
<b>DUCK BREAST "MAGRET"</b> France, 350g	20	<b>PEPPER</b>	
<b>GRILLED BABY CHICKEN</b> 500g	12	<b>MUSHROOM</b>	
		<b>BBQ</b>	
		<b>BEURRE BLANC</b>	

## Inescapable

<b>UNRIVALLED MASHED POTATO</b>	3.5	<b>FRENCH FRIES</b>	3.5
<b>PROVENCE ROASTED MUSHROOMS</b>	3.5	<b>POTATO GRATIN</b>	3.5
<b>STEAMED VEGETABLES</b> with olive oil and thyme	3.5	<b>GRILLED ASPARAGUS</b>	3.5
<b>BAKED POTATOES</b> with sour cream and chives	3.5		

## Signature

<b>THE BLACK ANGUS BURGER 2.0</b> Smashed double beef patties, cheddar, mushroom, lettuce, tomato and pickles; served with fries, parmesan and truffle oil	12	<b>TOMAHAWK</b> US Black angus beef grain-fed, 1kg	60 serving for 2 persons
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## Dessert

<b>CHEESE CAKE</b>	6.5	<b>ROASTED PINEAPPLE</b> with coconut ice cream; serving for 2 persons	8
<b>TRIPLE CHOCOLATE CAKE</b> with strawberry ice cream	5.5	Flambé with rum	3.5 per person additional



## Martini Bar and Classic Cocktails

<b>CLASSIC</b> Citadelle gin, martini extra dry	5	<b>APEROL SPRITZ</b> Aperol, prosecco, soda water	7.5
<b>DIRTY MARTINI</b> Citadelle gin, martini dry, splash of olive brine	5	<b>MOJITO: CLASSIC, STRAWBERRY OR PASSION</b> White rum, lime juice, soda water, sugar, mint	6
<b>CHOCOLATE</b> Tito's vodka, chocolate liqueur, Bailey's, choco syrup	5	<b>PIÑA COLADA</b> White rum, pineapple juice, coconut milk	6
<b>COSMOPOLITAN</b> Tito's vodka, triple sec, cranberry juice, lime juice	5	<b>MARGARITA</b> Tequila, triple sec, lime juice	5
<b>APPLETINI</b> Tito's vodka, apple liqueur, apple juice, lemon juice, simple syrup	5	<b>SEX ON THE BEACH</b> Tito's vodka, peach schnapps, orange juice, cranberry juice	6
<b>ESPRESSO</b> Tito's vodka, kahlua, espresso	5	<b>LONG ISLAND ICE TEA</b> Tito's vodka, ocho tequila, plantation rum, triple sec, Citadelle gin, coke	7
<b>LIMONCELLO</b> Tito's vodka, limoncello, lemon juice, simple syrup	5		

## Wine

### CHAMPAGNE / SPARKLING

VEUVE CLICQUOT, Brut	150
LAURENT PERRIER 375ml	25/60
VOGA PROSECCO, Italy	5/24

### WHITE

PASCAL JOLIVET, POUILLY-FUMÉ, France	90
CLOUD FACTORY, Sauvignon Blanc, N. Zealand	7/32
WOODBIDGE Chardonnay, USA	6/28
FLEUR DU CAP Sauvignon Blanc, S. Africa	6/26

### RED

CHÂTEAU DU GRAND SOUSSANS, France	91
CHATEAU LA ROSE BOUQUEY, France	67
MARCHESI DI BAROLO, Nebbiolo D'Alba, Michet	61
MARCHESI DI BAROLO, Piemonte, Grinolino	43
NEDERBURG SHIRAZ, S. Africa	30
LAS NINAS RESERVA, Cabernet Sauvignon, Chile	6/27
FLEUR DU CAP Merlot, S. Africa	6/26

### ROSÉ

DOMAINE TASSINE, Sancerre, France	50
VOGA ROSATO, Delle Venezie, Italy	6/29
NEDERBURG ROSE, S. Africa	5/22

## Spirits and Beer

<b>VODKA</b>		<b>BEER</b>	
GREY GOOSE	10	STELLA	5
TITO'S	5	MENABREA	5
		MILLER	5
<b>GIN</b>		BLUE MOON	5
HENDRICK'S	7.5	CLARO	4
CITADELLE	5		
SEAGRAM'S	5	<b>TEQUILA</b>	
		PATRON SILVER	10
<b>WHISKY</b>		OCHO REPOSADO	5
J.W. BLACK LABEL	7.5	OCHO BLANCO	5
CHIVAS REGAL	7		
FOUR ROSES	5	<b>RUM</b>	
		BACARDI CARTA BLANCA	5
<b>COGNAC</b>		PLANTATION RUM	
REMY MARTIN VSOP	9		

## Non-Alcoholic Beverages

<b>FRESH JUICE</b>	4	<b>TEA</b>	3
Orange, grapefruit, carrot, watermelon or lemon		<b>STILL WATER</b>	
<b>SOFT BEVERAGE</b>	2.5	Voss 0.375L / 0.800L	2.5 / 4
Coke, Diet Cola, Fanta, Sprite, or Ginger Ale		<b>SPARKLING WATER</b>	
<b>COFFEE</b>	3	Voss 0.375L / 0.800L	2.5 / 45