
FROM THE GARDEN & ON ICE

Butter Lettuce | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette 11

Fresh Burrata | Charred Plum | Blood Orange Puree | Arugula | Walnut 14

Roasted Eggplant | House Made Goat Ricotta | Bacon Lardons | Crispy Rice 10

Mediterranean Grilled Vegetable Salad | Grilled Prawns | Pine Nuts | Feta Cheese | Yoghurt Vinaigrette 15

Black Bass Ceviche | Blood Orange | Pistachio | Pappadum Taco 11

Steak Tartar | Dijon Mustard | Grilled Country Bread 12.5

Beef Sashimi | Arugula | Radish | Wasabi Aioli | Steak Tosa 14.5

THE SANDWICHES

Philadelphia Style Cheesesteak | Caramelized Onion | Hoagie Roll 14.5

USDA Prime Beef Burger | Aged Cheddar | Shallot Marmalade | French Fries 14.5

Wagyu Beef Pastrami Sandwich | Coleslaw | Swiss Cheese | Pretzel Roll 12.5

LIGHT BITES

Fresh Ricotta Crostini | Basil Pesto Aioli | Cherry Tomato 5

Crispy Fried Chicken Slider | Buttermilk Biscuit | Jalapeno Honey 7

Prime Steak Tartare | Prime Sirloin | Capers | Parsley | Grilled Country Bread 6

USDA Prime Beef "Sliders" | Brioche Buns | Sweet Pickles 8.5

Braised Beef "Lengua Fries" | Romesco Aioli 8

FLOUR & GRAIN

Parmesan and Saffron Risotto | Braised Short Rib | Micro Red Amaranth 14.5

Chestnut Agnolotti | Candied Chestnut | Crispy Sage | Echire Butter 9.5

Poppy Seed Farfalle | Local Jarjir | Lemon | Parmesan 8

Margherita Pizza | Fresh Mozzarella | San Marzano Tomatoes 10.5

Chicken Tikka Pizza | Tomato and Onion Masala | Mint Raita | Coriander 11

Smoked Salmon Pizza | Dill Crème Fraiche | Red Onion | Caviar 15

Veal Schnitzel | Fingerling Potatoes | Marinated Tomato | Cucumber 21

THE MAIN EVENT

Pan Seared Chicken Breast | Glazed Parsnip | Horseradish & Potato Puree | Caramlized Onion | Natural Jus (A) 17

Line Caught Black Bass | Taro | Radish | Pickled Cauliflower | Romanesco | Zucchini | Vadouvan 15

Filet Mignon | 200g | USDA Prime | Bearnaise 40

Ribeye Steak | 335g | USDA Prime | Peppercorn Sauce 41

Ribeye Steak | 300g | Australian Wagyu BMS 8-9 | Horseradish Sauce 49

SIDE DISHES

Cavatappi Pasta "Mac & Cheese" - Aged Cheddar 7

Yukon Potato Pure'e 5

French Fries with Sea Salt and Herbs 5

Creamed Spinach | Fried Organic Egg 6

Brussel Sprouts | Caramelized Shallot | Garlic Aioli 6

ADD TO CUTS

Organic Egg 1

Confit Garlic 3

Caramelized Onion 3

Wild Field Mushrooms 4.5

Roquefort Blue Cheese 4.5



WOLFGANG PUCK

H A P P Y H O U R



THE HANDCRAFTED...

PAVLO'S DOG 4.20

Tanqueray, Cinzano Bianco, Grapefruit

HELP! SAVE THE BEES 4.20

Absolut Citron, Limoncello, Lavender Thyme Honey

ANGELS & POLITICIANS 5.20

Bulleit Bourbon, Cointreau, Honey Syrup

DIRTY MARGARITA 4.20

El Jimador Reposado, Cinzano Bianco, Celery

THE CLASSICS...

HUGO 4.20

Soligo Prosecco, Eldeflower Tonic, Mint

ESPRESSO MARTINI 4.80

Skyy, Kahlua, Espresso

PASSION FRUIT DAQUIRI 4.50

Bacardi Silver, Triple Sec, Lime, Passion Fruit

WHITE SANGRIA 3.70

Wine, Triple Sec, Seasonal Fruits

RED SANGRIA 3.70

Wine, Triple Sec, Seasonal Fruits

GLASS OF...

BUBBLES

Prosecco, Soligo 4.20

WHITE WINE

Sauvignon Blanc, The Cloud Factory, New Zealand 2020 4.00

Riesling, Dr. Loosen, Mosel Germany 2020 4.70

RED WINE

Syrah / Grenache, M. Chapoutier, France, 2018 4.70

Chateau de Montmelas, France 2019 4.70

ROSE WINE

Cinsault / Grenache, M. Chapoutier, France, 2019 4.70

BEERS

Coors Light, USA 3.60

Kronenbourg 1664, France 3.60

CIGARS...

HOYO MONTERREY CORONATION 14.00

SMALL CUTS... (4 BHD)

Crispy Chicken Sliders, Buttermilk Biscuit, Jalapeno Honey

USDA Prime Beef Sliders, Brioche Bun

USDA Prime Steak Tartare, Capers, Grilled Country Bread

House-Made Ricotta Bruschetta, Basil Pesto