

### SMALL PLATES

<b>MARINATED OLIVES (VE)</b> ..... 80 Preserved lemon & thyme	<b>FRENCH FRIES (V)</b> ..... 90 Rosemary & Sea Salt - Garlic aioli
<b>EGGPLANT CAPONATA (VE)</b> ..... 130 Fried aubergine - tomato - caper green olive - sultanas - almond	<b>INDIAN-SPICED CAULIFLOWER (VE)</b> ..... 120 White bean & Lemon Hummus
<b>CONFIT DUCK « CASSOULET »</b> ..... 150 Slow cooked duck leg - white beans Smoke bacon crisp - thyme jus	<b>SCOTCH EGG</b> ..... 140 Quail Eggs - Prawn - Bacon Crumb Smoked tomato Coulis
<b>IBERICO PORK BELLY</b> ..... 160 Slow Cooked with Chinese black vinegar - fried carrot	<b>GOATS CHEESE BRULEE</b> ..... 150 Caramelized French goats cheese - beetroot - pomelo- ruby chocolate
<b>BEEF TATAKI</b> ..... 190 Pickled radish - mustard cress - toasted sesame - oyster sauce - wasabi Aioli	<b>HOKKAIDO SCALLOPS</b> ..... 240 Caramelized scallops - corn & truffle puree - asparagus tempura - almond & red pepper

### SALAD & SOUP

<b>CAESAR SALAD</b> ..... 200 romaine - garlic croutons - anchovy dressing smoked bacon - parmesan	<b>QUINOA TABBOULEH SALAD (GF, VE)</b> ..... 220 Apple cider vinegar roasted beetroot - white beans hummus - Herbs
<b>THAI-SPICED PRAWN COCONUT BISQUE</b> ..... 140 Tiger prawns - lemongrass, galangal and lime - fragrant herbs	<b>PRAWN CEVICHE MANGO SALAD</b> ..... 280 lime cured tiger prawns - cucum- ber - mango and korean chilli
<b>TODAY'S VEGETABLE SOUP (V)</b> ..... 110 Ask your server for details	<b>ADD GRILLED CHICKEN FILLET - 60</b> <b>ADD SOFT POACHED EGG - 30</b>



ASK YOUR WAITER

### LARGE PLATE

**POTATO TERRINE** ..... 270  
Herb & Truffle hollandaise  
Roast asparagus - confit Oyster  
mushroom - Poached egg

**ROAST BARBERY DUCK BREAST**..... 420  
sweet potato rosti  
pear, mango & ginger jus

**200G TENDERLOIN OF NEW ZEALAND BEEF** ... 600  
potato dauphinois - chimichurri  
bearnaise sauce - tomato  
salad - grilled king oyster  
mushroom

**FLAME ROAST LAMB NECK FILLET** ..... 420  
white bean & cawliflower purée  
- preserved lemon Gremolata -  
Roast asparagus - Toasted  
almond - fried cawliflower

**GRILLED BARRAMUNDI** ..... 340  
Miso tarragon butter  
Linguine shiitake  
Edamame purree

**Nº21 WELSH STEAK BURGER** ..... 340  
Top Blade USA choice of beef -  
Welsh rarebit - caramelized  
leek & schallot - garlic Aioli -  
fries

**ADD YOUR EXTRA TOPPINGS** ..... 35  
Bleu d'auvergne cheese  
Grilled mushroom  
Fried egg  
Crispy smoked bacon  
Camembert cheese

**SLOW ROAST IBERICO PORK BELLY** ..... 400  
Butternut fondant - smoked  
bacon & peas - apple jus

**CHEESE PLATTER** ..... 330  
continental cheese selection  
goats cheese roulade  
fruit chutney

### • SIDES •

### • DESSERT •

**TRUFFLED POTATO PURÉE** ..... 120  
**GRILLED ASPARAGUS** ..... 140  
**GREEN BEANS** ..... 90  
**SALTED EDADAME** ..... 110  
**PEAS A LA FRANCAISE** ..... 130  
**STEAMED RICE** ..... 60  
**GARDEN SALAD** ..... 90  
**BUTTER SAUTEED POTATOES** ..... 110  
**CUCUMBER & SESAME SALAD** ..... 90

**ICE CREAM AND SORBET** ..... 50  
(1 scoop )  
**COCONUT PANNACOTTA** ..... 90  
Mango salsa - white chocolate  
**CHOCOLATE & PRALINE PARFAIT** ..... 130  
Ruby chocolate sauce,  
strawberries and mint  
**BREAD & BUTTER PUDDING** ..... 130  
**TREACLE TART** ..... 130

# SET LUNCH

MONDAY TO FRIDAY  
FROM 11:30AM TO 3:30PM

## FORMULA

2 COURSE ..... 260

3 COURSE ..... 290

+  
COFFEE OR TEA

## STARTER

### PRAWN COCONUT SOUP

Tiger prawns - coconut milk  
Thai spices

### BRAISED BEEF & WELSH RAREBIT CROQUETTES

8h shredded brisket - Belgo amber beer &  
cheddar cheese - sweet onion chutney - Wor-  
cestershire sauce reduction

### CAESAR SALAD

Parmesan shavings - crisp bacon  
anchovy - garlic croutons

### TODAY'S VEGETABLE SOUP (V)

w/ French bread  
Ask the server for the daily soup

### SCOTCH EGGS

soft quail egg - tiger prawn - smoked  
bacon brioche crumb  
tomato pancetta Coulis

### GOATS CHEESE BRULEE (V)

Beetroot - basil - pomelo  
shallot

## MAIN COURSE

### MAIN COURSE OF THE DAY

Ask your server for details

### QUINOA TABBOULEH SALAD (GF, VE)

Apple cider vinegar roasted  
beetroot - white beans hummus  
Herbs

### GRILLED FILLET OF BARRAMUNDI

Miso tarragon butter  
Linguine shiitake  
Edamame purree

### SLOW ROAST IBERICO PORK BELLY

Butternut fondant - smoked  
bacon & peas - apple jus

### CHICKEN SCHITZEL BURGER

Breaded chicken schitzel burger  
crisp salad - Swiss cheese  
house fries - green papaya slaw

### 100G TENDERLOIN OF NEW ZEALAND BEEF

French fries - chimichurri  
bearnaise sauce

## DESSERT

ALMOND TREACLE TART (V)

COCONUT PANNACOTTA

FRESH FRUIT PLATTER (VE)

ICE CREAM SELECTION (V) (1 SCOOP)

# SUNDAY ROAST

FROM 11:30 AM TO 3:30 PM

## FORMULA

1 COURSE ..... 265

2 COURSE ..... 320

3 COURSE ..... 360

CHILDREN SIZE PORTION OF ALL MAIN COURSE ARE AVAILABLE FOR 95

## STARTER

### MARINATED GRILLED SQUID

romesco sauce - preserved lemon - mango  
salad

### CONFIT DUCK TERRINE

papaya & green pepper chutney - duck jus  
veloute

### GOATS CHEESE BRÛLÉE

pomelo - ruby chocolate - beetroot

### TODAY'S VEGETABLE SOUP (V)

w/ French bread

### CLASSIC CAESAR SALAD

crisp romaine - anchovy dressing  
smoked bacon - Parmesan

### BRAISED BEEF & WELSH RAREBIT CROQUETTES

8h shredded brisket - Belgo amber beer &  
cheddar cheese - sweet onion chutney -  
Worcestershire sauce reduction

## MAIN COURSE\*

### RARE ROAST SIRLOIN OF AUSTRALIAN BEEF

Yorkshire pudding  
roast gravy

### SLOW ROAST SPANISH IBERICO PORK BELLY

bread seasoning - caramelised apples -  
thyme gravy

### MUSHROOM AND CAMEMBERT STRUDEL (V)

herb velouté

### MARKET FISH OF THE DAY

please ask your server for details

### QUINOA, NUT AND VEGETABLE NUT ROAST (VE)

Tomato and basil sauce

### BRAISED SHOULDER OF AUSTRALIAN LAMB

mint jelly - garlic and rosemary gravy

\*ALL MAIN COURSES (APART FROM FISH & VEGAN OPTION) ARE SERVED WITH  
-YORKSHIRE PUDDING, ROAST POTATOES, BUTTERED POTATO PURÉE, ASPARAGUS & BEANS WITH  
PRESERVED LEMON AND CHILLI, TRUFFLED CAULIFLOWER, BRAISED RED CABBAGE, ROAST CAR-  
ROTS AND PUMPKIN PURÉE

## DESSERT

BREAD & BUTTER PUDDING

ALMOND TREACLE TART

DARK CHOCOLATE MOUSSE

ICE CREAM (1 SCOOP)

FRESH FRUIT PLATTER



# WINELIST

## GLASS & BOTTLE

		GL	BTL
●	LA BELLE ANGÈLE, PINOT NOIR, VDF, FRANCE	155.000	900.000
●	GATO NEGRO 9 LIVES, CAB SAV, CENTRAL VALLEY, CHILE	155.000	900.000
●	LA VIELLE FERME, FAMILLE PERRIN, CARIGNAN, SYRAH, GRENACHE ... RHONE VALLEY , FRANCE	160.000	950.000
●	CASTERFORTE, CORVINA, VERONESE IGT, ITALY	160.000	950.000
●	CASA LUNARDI, PINOT GRIGIO, VENETO, ITALY	155.000	900.000
●	KONO, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	160.000	950.000
●	WHISTLING DUCK, CHARDONNAY, NEW SOUTH WALES, AUSTRALIA	155.000	900.000
●	LA BELLE ANGÈLE, CINSULT, GRENACHE, VDF, FRANCE	155.000	900.000
●	RIONDO «COLLEZIONE», PROSECCO DOC, ITALY	165.000	970.000

## WINE BOTTLE

●	REPUBLIC OF WINES, SHIRAZ SOUTH EASTERN AUSTRALIA, AUSTRALIA	1.100.000
●	DOMAINE DE LA CLAPIÈRE, GATEFER CARBERNET, MERLOT, SYRAH, RHONE VALLEY, FRANCE	1.250.000
●	CASTELFORTE, «RIPASSO», CORVINA RONDINELLA..., VALPOLICELLA, ITALY	1.300.000
●	CHANSON «LE BOURGOGNE» PINOT NOIR, BURGUNDY, FRANCE	1.300.000
●	BOGLE, OLD VINES, ZINFANDEL CALIFORNIA, USA	1.500.000
●	CHÂTEAU DUBREUIL, HAUT MÉDOC, CRU BOURGEOIS, BORDEAUX BLEND, FRANCE	1.700.000
●	DOMAINES DE PÈRES DE L'ÉGLISES, CHÂTEAUNEUF DU PAPE,GSM, RHONE VALLEY, FRANCE	2.500.000
●	CAVANOS, YVES CUILLERON, SYRAH ST JOSEPH AOC, FRANCE	2.700.000
●	HENRY FESSY «LES CHARMEUSES» VIOGNIER, PAYS D'OC, FRANCE	1.050.000
●	DOMAINE DE LA CLAPIERE «FIGUERETTE», CHARDONNAY, WHITE GRENACHE, VIOGNIER, IGP PAYS D'OC ,FRANCE	1.100.000
●	HUGEL GENTIL, RIESLING, SYLVANER GEWÜRZTRAMINER..., ALSACE, FRANCE	1.200.000
●	PARES BALTA « BLANC DE PACS » PARELLADA, XAREL.LO, MACABEO, PENEDES, SPAIN	1.200.000
●	ALBERT BICHOT, BOURGOGNE ALIGOTÉ ALIGOTÉ, BURGUNDY, FRANCE	1.250.000
●	CLOS DES LUNES, DOMAINE LE CHEVALIER SOUTH EASTERN AUSTRALIA, AUSTRALIA	1.450.000
●	DOMAINE VACHERON, SAUV BLANC SANCERRE, LOIRE VALLEY, FRANCE	1.650.000
●	DOMAINES DES PÈRES DE L'ÉGLISE CHÂTEAUNEUF DU PAPE,GRENACHE, ROUSSANE, RHONE VALLEY, FRANCE	2.500.000

## SPARKLING BOTTLE

●	BOLLINGER BRUT CLASSIC 1/2 CHAMPAGNE, FRANCE	1.450.000
●	BOLLINGER BRUT CLASSIC CHAMPAGNE, FRANCE	2.750.000
●	BOLLINGER BRUT ROSÉ CHAMPAGNE, FRANCE	2.850.000

# DRINKLIST

## HOT DRINKS

### CAFE

ESPRESSO .....	50
AMERICANO .....	50
CAPPUCCINO.....	65
LATTE .....	65
CAFE SUA DA .....	50
VANILLA LATTE .....	70

### TEA

LEMONGRASS ICED TEA .....	30
PEACH / ORANGE ICED TEA .....	65
MANGO BLACK TEA .....	70
COLOR FULFRUIT ICE TEA .....	70
TEA SELECTION .....	50
(EARL GREY, PEPPERMINT, JASMINE, GREEN TEA...)	

## REFRESHING DRINKS

### SOFT DRINKS

COKE/DIET-COKE/TONIC/SPRITE/ SODA .....	50
ALBA STILL 450 ML .....	65
ALBA SPARKLING 450ML .....	70

### SMOOTHIE

BANANA SMOOTHIE .....	80
PAPAYA SMOOTHIE .....	80
MANGO SMOOTHIE .....	85
AVOCADO SMOOTHIE .....	100
BLENDED PASSION YOGURT .....	80
MANGO & PASSION FRUIT SMOOTHIE	100

### FRESH JUICE

LIME JUICE .....	35
ORANGE .....	70
APPLE .....	80
ORANGE & CARROT .....	85

PASSION FRUIT .....	80
APPLE BEETROOT CARROT .....	85
DRAGON FRUIT .....	80

### BEER

#### BOTTLE

TIGER, SAIGON, SAIGON SPECIAL	
HEINEKEN .....	60
BELGO WHITE .....	95
BELGO FULL MOON .....	95
BELGO AMBER .....	95
BELGO CHERRY .....	95
SAIGON CIDER APPLE .....	100
SAIGON CIDER APPLE & CHILI .....	100

#### DRAUGHT

	S	L
BELGO PILSNER .....	85	135
BELGO IPA .....	85	135
SAPPORO .....	65	

### APERITIVE

#### BITTER & TONIC WINES

MARTINI .....	90
APEROL .....	95
CAMPARI .....	95
LILLET ROSE .....	95
LILLET WHITE .....	95
WINE SPRITZ .....	120
APEROL SPRITZ .....	140

#### ANISETTE & LIQUORS

RICARD .....	80
PEPPER MINT .....	80
SAMBUCA .....	80
COINTREAU .....	80
AMARRETTO .....	80

## COCKTAILS

MOJITO .....	110
DAIQUIRI .....	100
MARGARITA .....	110
CLASSIC MARTINI .....	110
WHISKY SOUR .....	110
TEQUILA SUNRISE .....	110

TANQUERAY 21 TONIC .....	110
BEE'S KNEES .....	110
LONG ISLAND ICED TEA .....	125
BLACK / WHITE RUSSIAN .....	125
OLD FASHION .....	150
NEGRONI .....	150

## SPIRIT

### WHISKY

JAMESON .....	100
JACK DANIELS .....	100
BALLANTINE'S FINEST .....	100

### GIN

BEEFEATER LONDON DRY GIN .....	100
TANQUERAY .....	110

### SCOTCH

CHIVAS REGAL 12 YO .....	120
THE GLENLIVET 12 YO .....	160
CHIVAS REGAL 18 BLUE SIGN .....	260

### VODKA

ABSOLUT VODKA .....	100
ABSOLUT VODKA ELYX .....	150

### DIGESTIVE

CALVADOS CHRISTIAN DROUIN .....	160
ARMAGNAC LERICHE .....	160
COGNAC V.S.O.P JULES GAUTRET .....	185
FRAMBOISE .....	160
MIRABELLE .....	160
POIRE .....	160

### TEQUILA

OLMECA TEQUILA REPOSADO .....	100
OLMECA TEQUILA ALTO PLATO .....	120

### RUM

HAVANA CLUB 3 .....	100
HAVANA CLUB 7 .....	130

ADD YOUR : MIXER SOFT + 15 / THOMAS HENRY + 45