

TO SHARE

ORDER A FEW PLATES, POUR ANOTHER GLASS
AND ENJOY THE MOMENT.



WARM FOCACCIA

served with whipped tomato butter

DV 65 • CM 59

FRESHLY BAKED GARLIC AND ROSEMARY OLIVE OIL PIZZA BREAD

DV 85 • CM 77

MARINATED OLIVES

DV 55 • CM 50

TAPAS • STARTERS • SIDES

WE HAVE CODED THE ITEMS TO HELP YOU CREATE YOUR PERFECT MEAL

TAPAS – T STARTER – S COMPLEMENT SIDE – C

POTAGE DE JOUR

S

*Ask for today's soup style served with Focaccia
and whipped sundried tomato butter*

DV 95 • CM 86

FENNEL & QUINOA SALAD

T, C

*Sous-vide fennel bulb, quinoa, tahini dressing,
toasted pumpkin seeds, pomegranate seeds and orange segments*

DV 85 • CM 77

CRISPY FRIED PORK & GINGER WONTONS

T, S

Soy gel sauce, pickled radish and micro radish shoots

DV 85 • CM 77

GRILLED PRAWNS

T, S

6 Prawns, Chilli garlic vermouth butter

DV 175 • CM 158

CROQUETTE

T

Linefish and parsley with a 3K twist

DV 125 • CM 113

BEEF TATAKI

T, S

Onion Ponzu, Crispy Garlic Spring Onion

DV 135 • CM 122

BONELESS STICKY CHICKEN

T, S

Soy Honey Lime Sesame Spring onion

DV 125 • CM 113

SALT AND PEPPER CALAMARI

T, S

crispy fried calamari, tomato jam, rocket and curry aioli

DV 135 • CM 122

CHARRED CABBAGE

T, C

Tahini Yogurt Chilli Oil Pickled Onion

DV 65 • CM 59

LINE FISH CEVICHE

T, S

*Chilli Oil, Exotic Salsa, Cucumber consommé,
Tumeric tuille*

DV 125 • CM 113

PATATAS FEROCES

T, C

*Pomme Pavé, Bravas Sauce,
Aioli, Lemon Pangrattato*

DV 75 • CM 68



GRILL KITCHEN



LEAVES FROM THE FOREST

FOREST SALAD

Beef tataki style, pickled onions, crispy garlic, mixed leaves, cherry tomato, blue cheese, forest vinaigrette

DV 125 • CM 113

F & Q SALAD

Mixed leaves, pomegranate, orange, pumpkin seeds, tahini dressing, fennel and quinoa

DV 120 • CM 108

ADD:

Smoked Bacon, or Chicken or Avo
DV 35 • CM 32

Salmon Trout
DV 40 • CM 36

GRILL CLASSICS

BLUE CHEESE BEEF BURGER

Brioche bun, rocket, tomato, bacon jam, cheddar slice, and blue cheese sauce

DV 195 • CM 176

GOURMET BEEF BURGER

Brioche Bun, lettuce, tomato, burger mayo, mature cheddar, bacon, tomato relish

DV 185 • CM 167

CRISPY CHICKEN BURGER

Panko crumbed chicken fillet, lettuce, tomato, cheddar, Asian slaw

DV 175 • CM 158

GRILLED GREEN GODDESS CHICKEN BURGER

Chicken, Green Goddess Dressing, pickled cucumber, slaw

DV 175 • CM 158



GRILL KITCHEN



GRILL SPECIALITIES

WINTER LAMB CURRY

Slow braised lamb shoulder, 3K style pilau rice, sambals and homemade flatbread

DV 265 • CM 239

ROASTED CAULIFLOWER STEAK

Chickpea puree, spiced seeds, pickled raisin herb salad

DV 125 • CM 113

PAPPARDELLE WITH NDUJA CHICKEN

Pappardelle, chicken stuffed with nduja, ricotta, peppers, creamy miso chicken sauce

DV 175 • CM 158

LINEFISH

Lemon butter sauce, roasted cauliflower, mashed potato, herb salad

DV 245 • CM 221

BEEF FILLET CAFÉ AU LAIT

Coffee cream jus, golden potato fondant, charred broccoli

DV 335 • CM 302

PORK BELLY

Silky apple puree, fennel, pave potato, candied baby apple mustard seed jus

DV 295 • CM 266

FOREST FLOOR RISOTTO

Creamy carnaroli risotto with exotic mushrooms, parmesan and truffle oil, finished with shiitake crisp and mushroom jus

DV 175 • CM 158

GRILL YOUR WAY

Includes a choice of side and sauce to complement your perfect Grill

FILLET 150gm
DV 195 • CM 176

FILLET 250gm
DV 325 • CM 293

SIRLOIN 250gm
DV 265 • CM 239

SIDES

- | | |
|--------------------------------------|---|
| 🐾 TRUFFLE CHIPS DV 65 • CM 59 | 🐾 RAINBOW BABY CARROTS DV 60 • CM 54 |
| 🐾 SKINNY FRIES DV 45 • CM 41 | 🐾 MIXED MUSHROOM & TOMATO DV 65 • CM 59 |
| 🐾 HOMEMADE CHIPS DV 50 • CM 45 | 🐾 GRILLED VEG DV 65 • CM 59 |

SAUCES

- | | |
|--------------------------------------|------------------------------------|
| 🐾 PEPPERCORN DV 40 • CM 36 | 🐾 RED WINE JUS DV 50 • CM 45 |
| 🐾 MUSHROOM SAUCE DV 40 • CM 36 | 🐾 LEMON BUTTER DV 40 • CM 36 |

