

BODEGA & GRILL

À LA CARTE MENU

12:00 - 22:30 HRS.

BODEGA & GRILL

APPETIZERS & SALADS

CAESAR SALAD

ROMAINE HEART, ANCHOVIES DRESSING SMOKED STREAKY BACON
SHAVED PARMESAN & TOASTED SOURDOUGH BREAD

LOCAL WILD GREEN ASPARAGUS TIMBALE

CACIOCAVALLO CHEESE-TRUFFLE SAUCE & CRISPY BEETROOT

HALLOUMI CHEESE SALAD

WATERCRESS, BABY SPINACH, ROCKET, AVOCADO PORTOBELLO MUSHROOMS
BLOOD ORANGE & SHERRY VINAIGRETTE

SLOW POACHED SEAWEED & CITRUS NORWEGIAN SALMON

CUCUMBER GAZPACHO, WASABI-SOUR CREAM & FRESH DILL

WAGYU BEEF TARTAR & CHAMPIGNON MUSHROOM SPHERE

POMMERY MUSTARD CREAM, YUZU CURED EGG YOLK & HERB OIL

SEAFOOD TOWER (IDEAL FOR 2 PEERS)

PHUKET LOBSTER TAILS, JAPANESE KING CRAB LEGS CHERRYSTONE CLAMS, FINE DE CLAIRE OYSTERS
TIGER PRAWNS & NEW ZEALAND GREEN-LIPPED MUSSELS, MANGO NAM-JIM
SHERRY VINEGAR MIGNONETTE, HORSERADISH-GIN COCKTAIL SAUCE

SOUP

CREAMY ONION SOUP

VEGETABLE DUMPLINGS & BALSAMIC CAVIAR

PHUKET LOBSTER BISQUE

COCONUT CREAM FRAICHE & KAFFIR-LIME CROUTONS

MAIN COURSES

BACON-ONION SAUTÉED FUSILLI PASTA

TOMATO SAUCE & PARMESAN CHEESE, PORK BACON

CREAMY CEPE MUSHROOM SAUTÉED

PENNE & PARMESAN CHEESE

SOUS-VIDE DUCK BREAST

ENGLISH FETA CHEESE, BABY VEGETABLES, RASPBERRY BUTTER & COCOA DUST

MUSSAMAN CURRY

SLOW COOKED BEEF CHEEK TAGINE, RUBY POTATOES, CARROTS, BABY EGGPLANT & CRISPY SHALLOTS

QUINOA CRUSTED NORWEGIAN SALMON

WILD FENNEL SALAD & SPICY, ORANGE-MISO SAUCE

GUND AGAI LAMB STRIPLIN

ROASTED BEETROOT, VINE TOMATOES HONEY-SEARED FIGS, & MERLOT SAUCE

SMOKY SPICE RUBBED & GRILLED ORGANIC SPATCHCOCK BABY CHICKEN (IDEAL FOR 2 PERSONS)

ROASTED FENNELS, CARAMELIZED PUMPKIN & CHIMICHURRI

SEARED SUSTAINABLE SEABASS

PAN SEARED SEABASS FILLET, LEMON PARMESAN CREAM AND BABY VEGETABLES

SMOKY PHUKET LOBSTER THERMIDOR

ASIAN MESCLUN SALAD



VEG



VEGAN



SUSTAINABLE



CONTAINS
EGG



CONTAINS
SHELLFISH



CONTAINS
DAIRY



CONTAINS
NUTS



CONTAINS
GLUTEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR SPECIAL CONSIDERATIONS.

BODEGA & GRILL

FROM THE GRILL

GRASS-FED AUSTRALIAN EBONY PRIME BLACK ANGUS, MARBLING SCORE 4/5

OUR BUTCHER SPECIALTIES

- WHITE SNAPPER 180 GM. 
- GROUPER FISH FILET 180 GM. 
- TIGER PRAWNS 200 GM. 
- BEEF STRIPLOIN (250 GM. / 340 GM.)
- BEEF SHORT RIB (340 GM. / 680 GM.)
- BEEF RIB EYE (250 GM. / 340 GM.)
- BEEF FILET MIGNON (250 GM. / 340 GM.)
- KOROBUTA PORK CHOP 270 GM.
- LAMB CHOPS "SCOTTADITO" 250 GM.
- TASMANIAN RACK OF LAMB 500 GM.
- TOMAHAWK (IDEAL 3 - 4 PERSONS)
(PLEASE ALLOW 40 MINUTES)

INCLUSIVE OF A SIDE DISH AND A SAUCE OF YOUR PREFERENCE.

GRILL SHARING

IDEAL FOR 2 PERSONS

MEAT LOVERS

GRILLED TASMANIAN DOUBLE LAMB CHOP, BLACK ANGUS RIB EYE, HALF SPATCHCOCK
BABY CHICKEN, SPICY PORK SAUSAGE & RED WINE JUS

SEAFOOD LOVERS

GRILLED PHUKET LOBSTER, TIGER PRAWNS, WHITE SNAPPER, SPANISH OCTOPUS GARLIC BUTTER SAUCE

SURF N TURF LOVERS

GRILLED PHUKET LOBSTER, TIGER PRAWNS, BLACK ANGUS RIB EYE, SPICY PORK SAUSAGE
GARLIC BUTTER SAUCE & RED WINE JUS

INCLUSIVE OF A CHOICE OF TWO SIDES.

SAUCES

CHIMICHURRI  / RED WINE JUS  / GARLIC-BUTTER  / HERB BUTTER 

SIDE DISHES

CREAMY SPINACH  / POTATO PUREE 
TRUFFLE SALT FRENCH FRIES   / ROSEMARY POTATOES  / MIXED GREEN SALAD 

DESSERT

SELECTION OF ICE CREAM (1 SCOOP)  
VANILLA, HAZELNUT, CHOCOLATE, STRAWBERRY, MANGO & COCONUT

GREEN TEA CRÈME BRÛLÉE  

LEMON TART  

MIXED WILD BERRY PANACOTTA 

ORANGE CHOCOLATE DOME 



VEGAN



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