

LET'S

SHARE

# Magnificent

115 P.P.

GLASS OF TAITTINGER BRUT CHAMPAGNE

OYSTER OYSRI NR. 3

PORNSTAR MARTINI OYSTER

## Starters

SHARING SUSHI

A SELECTION OF SUSHI MADE BY THE CHEF

CARPACCIO OF IRISH BEEF

WITH TRUFFLE MAYONNAISE, BACON SALT,  
PARMESAN CHEESE AND ARUGULA SALAD

BURRATA SALAD

WITH BASIL PISTACHIO PESTO, CHERRY TOMATO,  
FIGS AND PICKLED SJALOTS

VEGETARIAN GYOZA'S

SERVED WITH PONZU, YUZU KOSHO SAUCE,  
CRISPY SOJA AND SESAM

## In between

HALIBUT

FREGOLA, FENNEL, ASPARAGUS AND A  
SAUCE OF SALTED LEMONS AND DILL

## Mains

*SERVED WITH FRIES WITH PARMESAN  
AND TRUFFLE MAYONNAISE*

SEA BASS FROM THE ROBATA GRILL

SERVED WITH A THAI SALAD OF MANGO, RADISH,  
CARROT, CRISPY ONIONS, MINT AND THAI BASIL

GRAIN FED RIBEYE

SERVED WITH CHIMICHURRI AND SEASONAL VEGETABLES

## Desserts

GRACE'S FESTIVE DESSERT

A FEST FOR YOUR EYES, A COMBINATION  
OF OUR DESSERTS & MORE

LET'S

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# Magnificent <sup>vegetarian</sup>

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PORNSTAR MARTINI OYSTER

## Starters

VEGETARIAN SUSHI

A SELECTION OF VEGETARIAN SUSHI

MADE BY THE CHEF

BURRATA SALAD

WITH BASIL PISTACHIO PESTO, CHERRY TOMATO,

FIGS AND PICKLED SJALOTS

VEGAN EMPAÑADAS

WITH COLOMBIAN AJI DIP

VEGETARIAN GYOZA'S

SERVED WITH PONZU, YUZU KOSHO SAUCE,

CRISPY SOJA AND SESAM

## In between

THAI RED CURRY

WITH RICE, EDAMAME, RED PEPPER, BIMBI, ROASTED

MUSHROOMS, LIME AND CAULIFLOWER ATJAR

## Mains

*SERVED WITH FRIES WITH PARMESAN  
AND TRUFFLE MAYONNAISE*

REDEFINE MEAT FLANK STEAK

SERVED WITH CHIMICHURRI AND SEASONAL VEGETABLES

## Desserts

GRACE'S FESTIVE DESSERT

A FEST FOR YOUR EYES, A COMBINATION

OF OUR DESSERTS & MORE