

LET'S

SHARE

Magnificent

119.5 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, WALNUT PESTO,
CHERRY TOMATO AND DATES

VEGETARIAN GYOZA'S

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

In between

HALIBUT

MISO CARAMEL BAKED HALIBUT WITH SOBA
NOODLES AND SEASONAL VEGETABLES

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