

APPETISERS

COLD CUTS PLATTER 20 Iberian ham and Mangalica winter salami, served with pickles and pearl onion	BURRATINA CHEESE & PESTO {v} 18 Served with Momotaro tomatoes and Kombu seaweed
SOUP OF THE DAY 12 Served with warm bread roll	SALMON TROUT 18 Home smoked salmon trout, iceberg lettuce, and red onion with honey mustard
SEARED TUNA NICOISE SALAD 15 Yellowfin tuna with fine beans, vine tomatoes, black olives and mesclun	FOIE GRAS {✱} 24 With toasted rich brioche, and onion marmalade and crushed dragée
SPANISH OCTOPUS {✱} 18 Spanish octopus leg from Ria de Arousa plancha to perfection with flavourful and tangy patatas bravas	CHILLED ANGEL HAIR PASTA 14 With lobster vinaigrette, crab meat, sesame, salmon roe and chive

MAINS

PRAWN & CHORIZO PASTA {✱} 22 Linguine with spicy pork chorizo, Harissa paste, tiger prawn, tomato coulis, parmesan and capers	
RAVIOLES DU ROYANS {v}{✱} 22 Mini cheese ravioli served with creamy, tangy Provençal vegetables, tomato coulis and pesto Genovese that packs a punch	
IBERIAN HAM CARBONARA 24 Chitarra topped with a wobbly 62°C egg confit and crispy Iberian ham chips, drizzled with truffle oil	
IBERIAN PORK SECRETO {✱} 26 High-marbling piece of Iberian pork shoulder blade roasted to perfection to maintain its moisture and tenderness, glazed with pommery honey mustard, served with creamy tangy mash	
PORTA BURGER 23 Angus beef patty with caramelised onion, cheddar cheese, crispy smoked bacon on toasted brioche and French fries, served with Alain Milliat premium ketchup (*additional bottle at \$1.50)	
ANGUS BEEF RIB-EYE 34 120-day grain fed 8 oz Signature Black Angus Rib-eye with chunky fries and baby vegetables	
HADDOCK FILLET 26 Butter roasted haddock fish, roasted fennel, capers and vine tomatoes	
NORWEGIAN SALMON 22 With root vegetables puree and sauce vierge	
CHEF'S SPECIAL PASTA OF THE WEEK 20 Surprise your tastebuds with chef's modern culinary interpretations of pasta specialities	

DESSERT

**COCONUT
BLANCMANGE**
{✱}
Coconut flavoured custard with
passion fruit coulis
and crumbles

12

LEMON LIMONCELLO
A refreshing lemon sorbet
served with a shot of Limoncello

14

**VALRHONA
CHOCOLATE**

Warm Valrhona chocolate
fondant served with Mövenpick
vanilla ice-cream

14

NOT-YOUR-USUAL-TIRAMISU
With mascarpone cream, finger
biscuit, Kahlúa and coffee Gelée

12

**FROZEN
SOUFFLE**
{✱}

Not your usual soufflé; a frozen
meringue flavoured with Grand
Marnier that gives a richer flavour

14

ICE CREAM & SORBET
Selection of ice cream and sorbet
by Mövenpick

6