

## COLD APPETIZERS

|   |              |
|---|--------------|
| <b>Fresh and Rich Garden Salad</b>  | <b>10.50</b> |
| With funghi croutons, capers, beets, corn, tomato, olive, cucumber and curry dressing |              |
| <b>Classic Caesar Salad</b>   | <b>9.50</b>  |
| With shrimps or chicken breast  |              |
| <b>Chilled Seafood Platter</b>  | <b>24.50</b> |
| With tuna, shrimps, smoked salmon and crab salad                                      |              |
| <b>Shrimp Cocktail</b>  | <b>15.00</b> |
| With American and dutch cocktail sauce  |              |
| <b>Caprese salad</b>  | <b>16.00</b> |
| Marinated tomatoes with mozzarella and basil  |              |
| <b>Home Smoked Duck Breast</b>  | <b>16.50</b> |
| Sliced smoked duck breast with salad and truffle dressing                             |              |
| <b>Peruvian Ceviche</b>   | <b>14.50</b> |
| With orange and a touch of ginger   |              |
| <b>Flash Seared Tuna Tataki</b>   | <b>18.50</b> |
| Sweet & sour cucumber, sesame dressing and cilantro mayonnaise                        |              |
| <b>Advocado and Poached Lobster Salad</b>   | <b>27.50</b> |
| Advocado salad with a half poached lobster tail and semi dried tomatoes               |              |
| <b>Beef Carpaccio</b>   | <b>15.00</b> |
| With pesto, parmesan cheese and truffle mayonnaise                                    |              |

All our prices are in US Dollars

## WARM APPETIZERS

|   |              |
|---|--------------|
| <b>Shrimp Roti</b><br>Flower tortilla with curried grilled shrimps and green beans                            | <b>16.50</b> |
| <b>Deep Fried Calamari</b><br>With tomato basil sauce   | <b>14.50</b> |
| <b>Crab Cakes</b><br>Crab cookies with spicy tartar sauce   | <b>16.50</b> |
| <b>Escargots de Bourgogne</b><br>With garlic-bell pepper butter and toast                                     | <b>9.50</b>  |
| <b>Shrimp Tempura</b><br>Served with sweet & sour sauce, sesame<br>and crispy noodles                         | <b>18.00</b> |
| <b>Carpaccio of Artichoke with Goat Cheese</b><br>Artichoke with melted goat cheese and honey walnut dressing | <b>17.00</b> |
| <b>Pan Seared Goose Liver</b><br>With fig-hazelnut bread and fig compote                                      | <b>27.50</b> |

## SOUPS

|   |              |
|---|--------------|
| <b>Soup of the Day</b><br>To be announced by your server  | <b>9.50</b>  |
| <b>Lobster Bisque</b><br>Rich and tasty lobster bisque finished with cognac cream<br>and lobster chunks | <b>11.00</b> |
| <b>Creamy Corn Soup</b><br>With chunks of crab meat   | <b>10.00</b> |

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## SEAFOOD

|  |              |
|--|--------------|
| <b>Grilled Shrimps</b>   | <b>29.50</b> |
| Black tiger shrimps in lemon garlic butter with herb risotto and mixed vegetables                                    |              |
| <b>1/2 Maine Lobster Tail &amp; Shrimp</b>   | <b>39.50</b> |
| With mashed potato, mixed vegetables, lobster sauce and garlic butter  |              |
| <b>Catch of the Day</b> (announced by your server) fresh catch of the day in our tastiest sauce (daily market price) |              |
| <b>10 oz. Maine Lobster Tail</b>   | <b>49.50</b> |
| 10 oz. Maine lobster tail, with herb risotto, spinach and lemon garlic butter  |              |
| <b>Savaneta Seafood History</b>  | <b>29.50</b> |
| Rich variety of seafood with curry sauce, rice and vegetables  |              |
| <b>Shrimp Shi-take &amp; Blue Cheese Casserole</b>   | <b>29.50</b> |
| Our guests most popular dish   |              |
| <b>Alaskan Salmon</b>  | <b>29.50</b> |
| With mashed potatoes, vegetables and creamy lemongrass sauce   |              |
| <b>Halibut</b>   | <b>38.50</b> |
| Halibut fillet with porcini risotto, spinach and champagne sauce   |              |
| <b>Scallops Florentine</b>   | <b>39.50</b> |
| With black fettuccini, spinach and creamy parmesan cheese sauce  |              |
| <b>Seafood Pasta</b>   | <b>29.50</b> |
| Homemade fettuccini with tomato sauce scallop, shrimp, daily catch and calamari                                      |              |
| <b>Whole Red Snapper</b>   | <b>35.00</b> |
| With herb risotto, mixed vegetables and tomato sauce   |              |

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## MEAT

|   |              |
|---|--------------|
| <b>Rich Thai Curry</b><br>Chicken, shrimps and steamed rice   | <b>32.50</b> |
| <b>Chicken Parmigianino</b><br>With herb risotto and ratatouille  | <b>32.50</b> |
| <b>1/2 Maine Lobster Tail &amp; Beef Tenderloin</b><br>Lobster sauce and red wine sauce   | <b>39.50</b> |
| <b>Grilled Maple Leaf Duck Breast</b><br>Juicy duck breast with oriental sesame sauce on noodles                                | <b>31.50</b> |
| <b>Skirt Steak</b><br>With mashed potato, mixed steamed veggies and truffle sauce   | <b>35.00</b> |
| <b>Cowboy Rib Eye</b><br>Huge bone-in version of this USDA prime cut<br>with port sauce   | <b>49.50</b> |
| <b>Beef Tenderloin</b><br>Most tender cut of USDA prime-aged, Midwest grain-fed beef<br>with mushroom, onion and red wine sauce | <b>37.50</b> |
| <b>Roasted Lamb Rack</b><br>With tabouleh, bok choy and sweet onion sauce   | <b>42.50</b> |
| <b>Beef Teriyaki Skewer</b><br>With basmati rice and crispy vegetable salad   | <b>29.50</b> |
| <b>Herb Crusted Veal chop</b><br>With grilled eggplant, crispy funchi and honey sauce   | <b>44.50</b> |

## VEGETARIAN

|   |              |
|---|--------------|
| <b>Truffle Tortilla</b><br>Tortilla rolls filled with mixed vegetables, truffle and creamy<br>mustard sauce | <b>24.00</b> |
|---|--------------|

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## DESSERTS 9.50

### **Crème Brulee**

Chilled bourbon vanilla cream with crispy burned sugar

### **Baked Alaska**

Vanilla ice cream and sponge cake covered with meringue, flambéed with sambucca and served with cherries

### **Apple Tarte Tatin**

Caramelized apples with puff pastry, vanilla ice cream and whipped cream

### **Fudge Brownies**

Caramel ice cream

### **Dark Chocolate Mousse**

Dulce de leche ice cream

### **Tiramisu Mousse**

Lady fingers, chocolate curls and amaretto ice cream

### **Dartois de apricot**

Apricot pie made of puff pastry and almonds, served with whipped cream and vanilla ice cream

### **Chocolate Ravioli**

Sweet warm ravioli with chocolate heart and vanilla ice cream

**Dessert Wine 2005 Errazuriz, late harvest**      bottle 0.375 cl. 45.00  
glass 10.00

**Quady Elysium, Black Muscat**      bottle 0.375 cl. 48.00  
glass 11.00

**Quady Essencia, Orange Muscat**      bottle 0.375 cl. 48.00  
glass 11.00

## AFTER DINNER

|                         |  |              |       |
|-------------------------|--|--------------|-------|
| <b>Coffee &amp; Tea</b> | coffee, espresso,  | 4.00         |       |
|                         | double espresso, cappuccino, café latte                    | 5.50         |       |
|                         | macchiato and different flavors tea<br>(regular or décaf ) | 4.50         |       |
| <b>Special coffee</b>   | Irish, Italian, Spanish, Caribbean and more...             | 10.50        |       |
| <b>Cognac</b>           | Hennessy, Courvoisier, Martell, Rémy Martin                |              |       |
|                         | VS 11.00 – VSOP 14.00 – XO 20.00                           |              |       |
|                         | Hennessy Paradis   | 75.00        |       |
| <b>Armagnac</b>         | Castarède Bas Armagnac XO                                  | 25.00        |       |
| <b>Grappa</b>           | Tignanello Antinori  | 14.00        |       |
|                         | Alexander Amarone  | 20.00        |       |
| <b>Grand Marnier</b>    | Cordon Rouge   | 11.00        |       |
|                         | Navan  | 10.50        |       |
|                         | Cuvée Cent Centenaire 100                                  | 17.50        |       |
|                         | Cuvée de Cent Cinquanteenaire 150                          | 25.00        |       |
| <b>Port Wine</b>        | Cockburn   | - fine tawny | 15.00 |
|                         |  | - 2000 lbv   | 16.00 |
|                         | Taylor Fladgate  | - 10 years   | 12.00 |
|                         |  | - 20 years   | 16.00 |
|                         | Sandeman   | - ruby       | 10.00 |
|                         |  | - 10 years   | 14.00 |
|                         |  | - 20 years   | 22.00 |
|                         | Dow's  | - 2000 lbv   | 16.00 |

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