



WineCollectors

MENU

OYSTERS

Cuvée Prestige No.3	5
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STARTERS

Lamb croquettes with chimichurri sauce and sriracha mayonnaise	^{1,2,4,5,7,9,}	14
10,11,14,15		
Beef tartare with pickled onions, egg gel, and truffle chips	^{4,10,15}	16
Tomato tart with whipped goat cheese	^{1,2,4,10}	17
Octopus carpaccio with charred figs, dried tomatoes and chive oil	^{1,3,5,7,13}	18
Stracciatella with marinated artichokes and herb vinaigrette	^{1,8,10,14,15}	15
Oven-baked camembert with caramelized pear, served with	^{1,2,4,14,15}	18
crostini (serves 2)		

MAINS

Marinated catfish with tomato chutney and mixed greens	^{4,5, 10}	23
Uruguay striploin steak with peppercorn sauce, 250g	^{1, 15}	35
Brioche burger with young beef and caramelized onions	^{1,2,4,7,8,10,15}	15
Brioche burger with grilled catfish and tartar sauce	^{1,2,4,5,7,8,10}	17

SIDES

BBQ corn with brown butter and smoked cream	^{1,9,10,14}	8
French fries with roasted onion mayonnaise	^{4,10}	8

DESSERTS

Mousse au chocolat	^{1, 4}	9
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