



Chef Daniel Isberg

We only work with the highest quality products

Western Style Appetizers

- *California style Tuna Tartar w. Mango, Cucumber, Coriander, Chili, Sesame Seeds – Served w. Wasabi Cheese Cake, Tobiko caviar & Sea Weed Salad.*
- *Vitello Tonnato CDI style w. Karobuta Pork Loin, Roasted Beets, Tuna Curd, Capers, Micro Greens & White Truffle Oil.*
- *Scandinavian Duo:*
Gravlax (Cured Salmon) w. honey / mustard sauce, Lemon & Organic Greens
“Skagen” Fresh Local shrimps Dressed in Horseradish, dill, Mayo, Sour Cream served w. Caviar, Quail Egg on dark bread.
- *Rum Cured WAGYU Beef Carpaccio w. Rockets, shaved Parmesan Cheese, Chimi Churri, Artichokes & Lemon.*

- *Pan seared King Scallops, Cauliflower Cream, Crispy Leek Julienne & Slow Roasted Tomatoes.*
- *Pan Seared King Scallops w. Tomato Concasse, Buffalo Mozzarella, Italian Basil & Balsamic reduction.*
- *Foie Gras Terrine Tacos (Crispy Home Made Shell) w. Pear & Mint Chutney, Rockets & Balsamic / Vanilla Reduction.*
- *Alaska Crab Tacos (Crispy Home Made Shell) w. Mango Chutney, Organic Greens & Coriander Dressing*
- *Foie Gras Brule' w. Ginger Caramel - Served w. Granny Smith Apple Relish & Micro Greens.*
- *Grilled Asparagus w. Parma Ham & Truffle Hollandaise Sauce.*
- *Tiger Prawns "Diablo" w. tomato, chili, garlic, basil, green onion served w. fresh baguette.*
- *Beet Root Carpaccio w. Goat Cheese Cream, Rockets, Roasted Pine Nuts & Balsamic Reduction.*
- *Carpaccio duo w. scallops & tuna served w. daikon sprouts, cucumber sorbet, Seaweed Salad, Apple pearls, Caviar & sesame glaze.*
- *White Asparagus Soup w. Truffle Oil From Alba - Served w. poached Egg & Apple Wood Smoked Salmon.*

Salads

- *Caprese w. Organic Tomatoes, home made Buffalo Mozzarella, Basil & Balsamic Dressing.*
- *Watermelon w. Feta Cheese, Roasted Pine Nuts, Rockets & Balsamic Reduction.*
- *Phuket Salad – Crab Meat, Mango, Avocado, Coriander, Chili & Organic Greens*
- *Greek Salad w. Tomatoes, Green Bell Pepper, Cucumber, Red Onion, Calamata Olives, Feta Cheese, Tzatziki & Olive Oil/Vinegar Dressing.*