



orchid
Luxury Redefined
NIGHT MENU

appetizers

SALMON TARTARE	23
SEA BREAM SASHIMI	24
TUNA CARPACCIO & WASABI CREAM	22
BEETROOT SALAD WITH FRESH GOAT CHEESE	18
ENDIVE SALAD, MUSTARD VINAIGRETTE DRESSING	18
FRESH TUNA NIÇOISE SALAD	29
GREEK SALAD	20
GRILLED CALAMARI WITH GREEN SALAD	27
STEAMED SHRIMP RAVIOLI	28

main courses

FLAMBÉED GAMBAS IN PASTIS WITH STUFFED ZUCCHINI	29
GROUPEL WITH ASPARAGUS	50
SEA BREAM IN A SALT CRUST	38
STEAMED SEA BASS WITH BUTTER SAUCE	38
AUSTRALIAN GRASS-FED BEEF FILET	47
AUSTRALIAN GRASS-FED BEEF FILET SKEWERS, PEPPER SAUCE	49
BREADED WHITE VEAL ESCALOPE	28
CHICKEN SKEWERS WITH SATAY SAUCE	19
CROQUE MONSIEUR	23
HAMBURGER (150G), AUSTRALIAN GRASS-FED BEEF	27
TOMATO LINGUINE	13
SMOKED SALMON WRAP	25
VEGETARIAN WRAP	18

delights

CHOCOLAT MOU	13
CHOCOLATE MILLEFEUILLE	17
STRAWBERRY CHEESECAKE	15
VANILLA PROFITEROLES, CHOCOLATE SAUCE	15
WARM THIN APPLE TART WITH WHISKY SAUCE	16
PINEAPPLE AND MANGO CARPACCIO	12
TRILOGY OF SORBETS	18