

RIB ROOM

RESTAURANT - CATERING

FUSION STARTERS

Scallops roasted with bacon and smoked herb butter 20

Served with olive tapenade and crispy baby squid

Tuna and mango tartar 16

Served with sprouts, crispy tapioca and red caviar

FRESH NOTES

Fresh mango and avocado salad Pinoy style 12

With shrimps, fresh mint and light lemon and honey dressing

Sautéed Patagonian squids 11

Served with roasted purple potatoes, fresh sprouts, rocket leaf's light ginger and lime dressing

Cesar salad 9

Add your favourite: shrimps 7 | grilled chicken breast 6 | vegan meatballs 6 |

SOUPS

Tom Yam Talay – classic Thai soup 16

With seafood, glass noodles and bit of coconut milk

Rich lamb and vegetable soup 12

Served with garlic bread

Soup of the day 7

Only on work day

MAIN COURSES

Turmeric chicken 19

Served with golden paprika sauce, Bok Choy and crispy rice

Roasted cod loin 18

Served with basil tagliatelle, edamame beans, fresh sprouts, basil butter and herb crumbs

Assorted mushrooms 17

Served with carrot hummus, mushroom cream and purple potato chips

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OVER THE COALS CLASSICS

Teriyaki salmon in banana leaf 17

Served with cococut and red caviar sauce and sprouts

Grilled tiger prawns 18

With garlic and parmesan cheese and garlic baguette on the side

Sous Vide octopus 25

Served with Plantain chips curry beans and sprouts

Glazed Bourbon pork ribs 18

With purple potato crisp, sesame, and black olive crumbs, teriyaki-sesame sauce

Spicy pork ribs Asian style 17

With crispy basil, grilled chilli with goat cheese

Iberiko pork ribs 19

Served with smoked BBQ sauce, crispy bacon and small eggplant

Sous Vide pork ribs 17

Served with BBQ and blueberries sauce and brussels sprouts

Black Angus loin steak 43

Served with sweet pepper sauce, asparagus and rucola roll and crispy potato hay

Classic beef steak (160gr / 280gr) 27/38

Served with herb and blue cheese butter and red wine sauce

EXTRA SIDES

Mixed tomato salad with soy bean sprouts and yoghurt dressing | Napa cabbage Summer Kimchi | Just French Fries | The Hasselback potato with bacon, cheddar, fresh herbs and feta cheese | Simply fried rice with egg | Simple fried mushrooms

4,5 Eur each

SWEET IMPROVISATIONS

Special dessert of the day 5,5

Galangal root flavored Crème Brûlée with coconut ice-cream 7

Moreng and raspberry roll 8

Served with fresh berries, sweet lotus and raspberry sorbet