Individual Bites

Cherry Tomato Spherification (3 Tomatos) 18
A Different Way of Experiencing a Cherry Tomato

Olive Explosion (2 Olives) 38
The Best Way To Find Out What It Is, Is To Try It

Irish Blue Siam Soup 78
Seafood Broth with Irish Blue Mussels, Kaffir Lime
Cherry Tomatoes, Fresh Coriander and Black Garlic Aioli

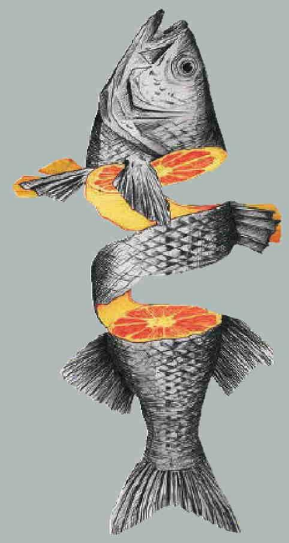
Bone Marrow Taco 88
Black Tortilla with Bone Marrow, Jalapeno Sauce, Red Onion,
Avocado and Black Aioli

Pearls

Fresh Oyster (Seasonal) ½ Dozen 268
Served with Mignonette Spicy Tangerine Sauce
and Siam Vinaigrette

Type	Calibre	Origin	½ Dozen
Royale	N1	France	498
Boudeuse	N4	France	308
Fine de Claire	N3	France	268

Oversized Nibbles



Mix Tomatoes Salad with Tuna 68
Organic Garden Grown Mix Tomatoes Salad with
Pan Seared Tuna and Cumin Air

Charcoal Grilled Tandoori Chicken Cesar Salad 78
A Spice Route Take on a World's Favourite

Russian Salad with Tuna Tartar and Caviar 138
Fresh South Pacific Tuna Tartar Topped with Caviar on a Bed of
Crushed Potatoes, Carrots, Egg and Japanese Mayonnaise

Estendal Iberico 188 / 5j Iberico 380
Iberico Ham and 5 Cheese Selection Board with Toppings

Spider-Crab Roll 68
Spider Crab and Avocado Roll With Fresh Herbs
& Sesame Mayonnaise

Truffle Hummus 48
High Mountain Growing Truffle Hummus with Whole
Wheat Flat Bread

Scallop Carpaccio 188
Hokkaido Scallop Carpaccio with Fresh Oysters, Avocado
Puree, Hazelnut, Sesame Seeds and Bloody Mary Dressing

Migas 58
Savory Crumble Cooked in Chorizo and Paprika with
a Lightly Fried Egg, Fresh Orange, Fresh Lime
Fresh Grapefruit and Chorizo

Pig On A Tree 68
Homemade Air-Baguette Wrapped in Iberico Ham

Duck Fois Gras Terrine Ferrero Rocher 3 pcs 188
Duck Liver Terrine, White Chocolate, Crispy Rice,
Almonds and Hazelnut Praline Wrapped in Gold

Hot Oversized Nibbles

		Add Fresh Truffles
Winter Green Peas Explosion with Fresh Black Truffle	88	268

Iberico Ham and Inhouse Cured Egg Yolk Served with Green Peas, Snow Peas, Peas Spherification and Pea Puree Topped With Fresh Italian Black Truffle Shavings

Stuffed Atlantic Squid 98

Atlantic Baby Squid Stew Stuffed with Mushrooms, Onion, Squid, Black Ink, Sherry Vinegar

Chickpeas Stew with Langoustine & Rooster Crest 168

Rooster Crest, Shrimps and Langoustine in a Tomato & Beef Sauce Chickpea Stew

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			Add Fresh Truffles
Truffle and Pear Arancini	3 pcs	98	288

Truffle Risotto, Pear and a Gooey Mozzarella Centre all Breaded Like a Croquet with Black Truffle Shavings

	Chicken	Vegetarian
Fogo Chicken Pastella	58	58

Chicken Pastella with a Touch of North African Spices **or** Aubergine Pastella with a Touch of North African Spices

Octopus with Smoked Creamy Potato 88

Low Temperature Slow Cooked Octopus Charcoal Grilled, Served Over a Bed of Pork Belly Terrine, Caramelized Onions and Smoky Potato Foam

Mussels Cataplana 400gr 188

Fresh Irish Blue Mussels Steamed in Tomato, White Wine, Garlic Spices and a Touch of Chilli

Charcoal Roasted Eggplants 78

Charcoal Roasted Baby Eggplants Stuffed with Sesame and Glazed with Peanut Sauce

M7 Wagyu Banh Mi 3 pcs 188

Homemade Purple Bread with Grilled M7 Australian Wagyu Tenderloin Beef, Carrot & Radish Pickles, Mix Green Leaves, Mustard and Chicken Liver Pate

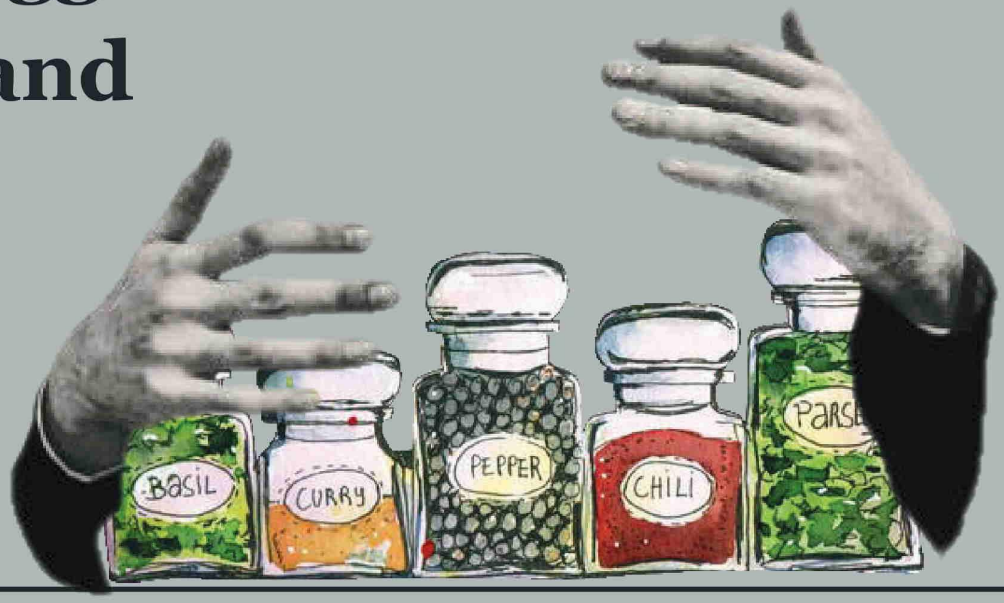
	Ham	Vegetarian
Truffle Bikini	98	78

Bikini with High Mountain Growing, Truffle Iberico Ham & Mozzarella Di Bufala **or** Bikini with Zucchini Tuffle & Mozzarella Di Bufala

Wagyu Oxtail and Foie Gras Cannelloni 158

Slow Cooked Australian Wagyu Oxtail & Foie Gras Cannelloni with Parmesan Cheese Cream

Bigger Bites Land



Charcoal Grilled Bone In Ribeye 1 Kg 898

Charcoal Grilled Australian Black Angus M3 Bone In Ribeye 1kg Served With Bordelaise Sauce and (Choice 2 Side dishes)

Charcoal Grilled Ribeye 400gr 498

Charcoal Grilled Australian Black Angus M3 Ribeye.
Served With Bordelaise Sauce and (Choice 1 Side dish)

5J Iberico Pluma 250gr 298

Charcoal Grilled 5J Iberico Pork Served with Chilli Chipotle Sauce and (Choice 1 Side dish)

Piri Piri Spring Chicken 188

Charcoal Grilled, Slow Cooked Spring Chicken
Served with Piri Piri moya (Choice 1 Side dish)

Beef Rib 750gr 458

Charcoal Grilled, Slow Cooked Grain Fed Australian Angus Beef Rib
Served with Bordelaise Sauce and (Choice 1 Side dish)

Bigger Bites
Sea

Grilled Atlantic Langoustines 12 pcs 898

Charcoal Grilled Norwegian 6 pcs 488

Langoustines with Wakame Salad

Grilled Cardinal Prawns 4 pcs 498

Charcoal Grilled Spanish Carabineros Served
with Potato Mousse, Raisins and Pine Nuts

Meleso Lobster Rice 750 gr Lobster 698

Traditional Iberian Rice with Saffron
and One Boston Lobster

John Dory 1.5 Kg 698

New Zealand Charcoal Grilled John Dory
Served with Romesco Sauce, Grilled Cabbage
and Seasonal Vegetables

FOGO BBQ Black Cod 200 gr 398

Black Cod Marinated in Soy and Peanut Sauce,
Served with Charcoal Grilled Cabbage and
(Choice 1 Side dish)

King Salmon 200 gr 298

Charcoal Grilled Norwegian King Salmon
Served on Sautéed Pak Choi, Shallots,
Cherry Tomatos and Ponzu Sauce

Sidedishs

Potatoes for The Brave	**6 pcs**	48
Mix Vegetables Cocotte		28
Potato Mousse		38
Baby Shallots		28
Charcoal Grill Cabbage		38
Seasonal Cucumber and Tomato Salad		38
French Fries		38

Desserts

Garden Ravioli 48

Courgette Ravioli Filled with Organic Fresh Tomato and Tahitian Vanilla
Served with Fresh Basil Jelly, Fresh Mint Granite and Fresh Pineapple Soup

Green Apple Strudel 58

Homemade Spingroll Green Apple Strude with Tahitian Vanila Icecream
and Crashed Pistachio & Pinenut

Banana Flambé with Aged Rum and Sponge Cake 58

Banana Sous Vide and Slow Cooked with Caramel Accompanied
with Sponge Cake Soaked with Aged Rum and Vanilla-Cinnamon Ice Cream

FOGO Strawberries & Cream 58

Strawberry Mousse with Cream and a Base of Crumble and Peanut Served
with Fresh Strawberries, Dried Strawberry Chunks and Gold

5 Shades of Chocolate 58

If You Are a Chocolate Lover Then This is for You