

Dinner Menu

Starters

- Gambas** 42
Tiger Prawns, Dried Red Chilli, Garlic, Paprika and Basil
- Fried Soft Shell Crab** 38
With Salted Egg Sauce
- Seafood Dumpling** 32
Steamed, with Ginger Cream, Chili Oil, Crispy Ginger and Soy Sauce
- Grilled Squid** 32
with Lemongrass Tomato Salsa and Tamarind Sauce
- Smoked Salmon Rolls** 38
with Chimichurri, Sour Cream, Onion, and Balsamic Pearls
- Pan Seared Scallops** 38
with White Beans, Green Peas Puree, and Beurre Blanc Sauce

Soups & Salad

- Homemade Pumpkin Soup** 28
- Homemade Mushroom Soup** 28
With Truffle Oil
- Seafood Chowder Soup Pot Pie** 32
Slow-Cooked with Puff-Pastry Top
- Classic Caesar Salad** 28
Romaine Leaves, Cherry Tomatoes, Croutons, Beef Bacon and Grated Parmesan With Homemade Caesar Dressing
- Add Grilled Chicken** 32
Add Grilled Beef 38
Add Smoked Salmon 35
- Coriander Salad** 32
Green Freeze, Red Lolo, Gherkins, Olives And Pickles with Sesame Dressing

Pasta

- Spaghetti Seafood Aglio Olio** 58
Fresh Pick Seafood Of The Day, Tomatoes, Olive Oil, Garlic, Chilies and Parsley
- Fettuccine Carbonara** 48
Garlic, Egg, Parmesan Cheese, Beef Bacon and Truffle Oil
- King Prawn Linguine** 58
Homemade Curry and Cream Sauce
- Spaghetti al Cartoccio** 50
Fresh Pick Seafood Of The Day With Homemade Tomato Sauce
- Linguine Lamb Meatball** 55
With Homemade Tomato Sauce
- Penne Chicken Stroganoff** 42
Minced Chicken with Cream, Mushroom and Green Peas
- Penne Primavera** 35
With mix of Daily Fresh Vegetables and Homemade Tomato Sauce
- Mushroom and Zucchini Rigatoni** 35
With Cherry Tomatoes, Cannellini Beans and Basil

Fish, Seafood and Poultry

- Crispy Skin Norwegian Salmon Fillet** 50
with Barley Cauliflower Risotto And Butter Sauce
- Pan Seared Sea bass Fish Fillet** 48
with Chili Spinach And Seaweed Butter Sauce
- Seafood Medley** 148
Pan Seared King Prawns, Sea Bass Fillet, Black Mussel and Squid with Beurre Blanc Sauce
- Smoked Duck Breast** 58
With Lyonnaise Potatoes and Brown Sauce
- Chicken Roulade** 48
Chicken Breast Stuffed With Mushroom, Mozzarella Cheese, grilled and served with Mash Potato and Shallot Reduction Sauce
- Fish & Chips** 38
with Chips and Homemade Tartar Sauce
- Roasted Crispy Skin Chicken Leg** 48
with Parmesan Cannellini Beans & Green Peas and Brown Sauce
- Pampas Chicken Burger** 38
with Pickle Onions, Purple Cabbage, Tomato, Rocket Leaves, Cheddar Cheese, Garlic Mayo and Fries

Meats

- Black Angus Beef Tenderloin (250gm) 138 (350gm) 158**
Lyonnaise Potato, Rocket Salad and Wild Mushroom Sauce
- Black Angus Beef Rib Eye (250gm) 128 (350gm) 148**
Lyonnaise Potato, Rocket Salad, and Whole Grain Mustard Sauce
- Black Angus Beef Sirloin (250gm) 118 (350gm) 138**
Lyonnaise Potato, Rocket Salad, and Chimichurri Sauce
- Grilled T-Bone Steak (500gm) 138**
Baked Jacket Potato, Rocket Salad and Black Peppercorn Sauce
- Pampas Mix Grill Platter 165**
Black Angus Rib Eye (150gm), Black Angus Beef Sirloin (150gm) and Rack of Lamb served with Jacket Potato, Rocket Salad and Chimichurri Sauce
- Pampas Surf & Turf 148**
Grilled beef Sirloin 150gm and Grilled King Prawn served with Buttery Mash Potato and Whole Grain Mustard Sauce
- Soy Glazed Black Angus Beef Short Ribs 98**
with Buttery Mash Potatoes and Rocket Salad
- Braised Lamb Shank 78**
with Rosemary Sauce and Buttery Mash Potatoes
- Grilled Rack of Lamb 88**
with Roast Potatoes, Rocket Salad and Tomato Mint Sauce
- Pampas Gourmet Wagyu Beef Burger 45**
with Purple Cabbage, Tomato, Onion Pickles, Mushroom Sauce, Rocket Leaves and Fries
- Sides**
- French Fries, Mashed Potatoes, Baked Jacket Potato, Garlic Bread, Roast Potatoes, Sautéed Mushrooms, Sautéed Spinach, Sautéed Mix Vegetables 20**