## Starters

Gambas ..... 38
Tiger Prawns, Red Chili, Garlic, Paprika, and Basil
Crispy fried Soft Shell Crab ..... 38
With Garlic Aioli
Bresaola Carpaccio48
Thinly sliced air-dried cured Beef with Olive Tapenade,Blue Cheese Cream, Rocket Salad, and Capers
Poached Half Shell Mussels ..... 38
In Seafood Broth with Chili and Coriander
Pan Seared Scallops48
With Cannellini Bean, Green Peas, and Beurre Blanc Sauce
Calamari Fritters ..... 36
With Sambal Aioli and Capers
Spiced Chicken Wings ..... 32
With Chili AioliMushroom / Tomato Bruschetta32With Garlic, Olive Oil, Salt, and Mozzarella Cheesewith a choice of tomato salsa or mushroom
Soups And Salads
Mushroom Soup ..... 28
Creamy homemade mushroom soup
Soup of the Day ..... 25
Please ask the server
Coriander Mix Salad ..... 32Green Frisee, Red Lolo, Gherkins, Black Olives, Capers,Tomatoes, with Sesame Dressing
Classic Caesar Salad28
Half Romaine Lettuce, Boiled Egg, Tomatoes, Croutons,Beef Bacon, and home-made Caesar Dressing
Add Grilled Chicken ..... 35
Add Grilled Beef ..... 48
Add Smoked Salmon ..... 42
Pasta
Seafood Aglio Olio ..... 58
With Medley of Seafood, Tomatoes, Olive Oil, Garlic, Chilies, and Parsley
Fettucine Carbonara ..... 48
With Garlic, Egg, Parmesan Cheese, Beef Bacon, and Truffle Oi
Spaghetti al Cartoccio ..... 58
With Tomato Sauce and Medley of Seafood
Penne Primavera - (Vegetarian) ..... 35
With Tomato Sauce, Summer Vegetables, and Feta Cheese
Cream Curry Jumbo King Prawn Linguine ..... 58
With Wild Rocket Leaves
Linguine Lamb Meatballs ..... 55
With Tomato Sauce
Sides20
French Fries, Mashed Potatoes, Baked Jacket Potato,Sautéed Spinach, Garlic Bread, Sautéed Mix Vegetables,Sautéed Mushrooms

## Seafood and Poultry

Pan Seared Barramundi Fish Fillet<br>With Spinach, Sun Dried Tomato Puree, and Butter Emulsion<br>Norwegian Salmon Fillet<br>With Corn and Peas Barley Risotto, and light Wholegrain Mustard Sauce<br>Seafood Platter in Beurre Blanc Sauce<br>King Prawns, Calamari Fritters, Barramundi Fish Fillet, and Rocket Leaves<br>Oven-Roasted Spinach and Ricotta Chicken Breast 48 With Mashed Potatoes and Brown Reduction Sauce<br>Smoked Duck Breast 48<br>Lyonnaise Potatoes and Plum Sauce<br>Chicken Burger<br>38<br>With Caramelized Onion, Tomatoes, Rocket Leaves, and cheese

## Meats

Black Angus Beef Tenderloin ( 250 gm ) $138 \quad(350 \mathrm{gm}) 158$ With Rocket Salad, Mashed Potato, Tomato Chutney, and Wild Mushroom Sauce

Black Angus Beef Sirloin ( 250 gm ) $118 \quad(350 \mathrm{gm}) 138$
With Rocket Salad, Mashed Potato, Tomato Chutney and Wild Mushroom Sauce

Black Angus Beef Rib Eye ( 250 gm ) $128 \quad(350 \mathrm{gm}) 148$
With Rocket Salad, Baked Potato, Tomato Chutney, and Wild Mushroom Sauce

Black Angus Bone in Rib Eye
(500gm) 158
With Baked Potato, Rocket Salad, and Chimichurri Sauce
Slow Roasted Black Angus Short Ribs
With Rocket Salad, Brown Sauce, and Mashed Potato
Pampas Surf and Turf148

Grilled Black Angus Beef Sirloin (150gm) with Jumbo King Prawn,
Baked Jacket Potato, Rocket Salad, and Beurre Blanc Sauce
Grilled T-Bone Steak
(500gm) 138
With Baked Potato, Rocket Salad, and Pampas Chimichurri Sauce
Pampas Mix Grill Platter
175
Black Angus Rib Eye ( 150 gm ), Beef Tenderloin (150gm), and Rack of Lamb with Mashed Potato and Dijon Whole Mustard Sauce

Grill Rack of Lamb
With buttered Green Peas, Rocket Salad, and Tomato Mint Sauce
Braised Lamb Shank
With Rosemary Sauce and Mashed Potato
Pampas Gourmet Wagyu Beef Burger
With Beef Bacon, Onions, Rocket Salad, Pampas Chimichurri Sauce, and French Fries

Pampas Lamb Burger
36
With Onions, Tomato, Rocket Salad, French Fries,
and Tomato Mint Sauce

