

STARTERS

Grand Viennas Gambas Pil Pil | Chef's Choice

Black tiger prawns | Olive oil | Garlic | Chili | Sea salt | Lemon

Beef Tatare

Black Angus fillet | Red onion | Quail egg | Sesame | Mixed pepper

Octopus Carpaccio | Chef's Choice

Octopus | Olive oil | Lemon | Sea salt | Fresh herbs | Lime | Mixed pepper

Fried Baby Squid

Baby calamari | Olive oil | Lemon | Sea salt | Aioli | Fresh herbs | Lime

Edamame

Edamame | Fleur de Sel | Sesame | Lemon

Tuna Tartare | Chef's Choice

Tuna fillet | Avocado | Sesame | Mango sauce | Fresh herbs | Lime

Salmon Ceviche

Salmon fillet | Ponzu dressing | Coriander | Fresh herbs | Lime

Burrata

Buffalo mozzarella | Cherry tomatoes | Basil | Fresh herbs | Balsamic

MAINS

Grilled Octopus | Chef's Choice

Octopus | Olive oil | Garlic | Baby potatoes | Sea salt | Lemon

Truffle Tagliatelle | Chef's Choice

Fresh tagliatelle | Truffle | Cherry tomatoes | Parmesan | Sea salt | Black pepper

Wagyu Striploin Steak

Wagyu striploin 200g | Mixed pepper | Maldon salt | Baby potatoes | Cherry tomatoes

Miso Eggplant

Eggplant | Miso paste | Soy sauce | Sesame

Grilled Salmon

Salmon fillet | Olive oil | Sea salt | Lemon | Fresh herbs

Wagyu Beef Rolls with Green Asparagus

Wagyu striploin | Green asparagus | Sesame oil | Teriyaki sauce

TO SHARE

Oysters 3 | 6 | 9 | 12

Fine de Claire | Mignonette sauce | Lemon

Dry Aged Porterhouse Steak (min. 800g)

Rump & fillet | Sea salt flakes | Cherry tomatoes | Mushroom sauce

Fried Popcorn Mix with Squid, Prawns & Vegetables

Squid | Prawns | Fresh vegetables | Sea salt | Truffle mayonnaise & Aioli

Beluga Caviar 25g | 50g | 100g

Blini | Crème fraîche | Red onions | Chives | Lemon zest

Tomahawk Steak (min 1300g) | Chef's Choice

Tomahawk rib-eye | Sea salt flakes | Cherry tomatoes | Pimientos | Grilled corn on the cob | Patatas Bravas | Pepper sauce

SIDES

Pimientos de Padron

Padrón peppers | Olive oil | Fleur de Sel | Almond flakes

Patatas Bravas

Baby potatoes | Olive oil | Sea salt | Bravas sauce

Truffle Fries

French fries | Truffle oil | Parmesan | Aioli & Kewpie mayo

Fresh Salad with Sesame Dressing

Baby spinach | Cucumber | Avocado | Arugula | Bell pepper | Sesame dressing

Grilled Corn on the Cob

Corn | Herb butter | Sea salt | Lime | Paprika | Spice mix

DESSERTS

Matcha Tiramisù

Mascarpone | Ladyfingers | Matcha | Fresh berries | Raspberry sauce

Black Mango Sticky Rice | Chef's Choice

Black sticky rice | Coconut milk | Mango | Sesame

Chocolate Fondant

Dark chocolate | Berry sauce | Vanilla ice cream | Powdered sugar

Fruit Platter

Mango | Berries | Watermelon | Strawberries | Pineapple | Grapes

SUSHI & ROLLS

Sashimi Platter (5 pcs each)

Salmon – Sake | Tuna – Maguro | Yellowtail – Hamachi

Nigiri Platter (4 pcs each)

Salmon – Sake | Tuna – Maguro | Eel – Unagi | Shrimp – Ebi

Maki Rolls (6 pcs each)

Dragon Roll

Tempura prawn | Unagi | Avocado | Tobiko | Chili mayo

Soft Shell Crab Roll

Tempura crab | Cucumber | Avocado | Tobiko | Unagi sauce

California Roll

Spicy salmon | Avocado | Cucumber | Sesame

Philadelphia Roll

Salmon | Cucumber | Cream cheese | Chives

Grand Vienna's Deluxe Sushi & Maki Platter (from 2 people) | Chef's Choice

Edamame | Sashimi | Nigiri | Various maki rolls | Selection of sauces