



Starters

Lobster bisque flamed with VSOP Cognac
and laced with lobster morsels

Truffle consommé with foie gras raviolini

Sirocco garden salad with poached vegetables,
mozzarella, avocado and tomatoes
with balsamic olive oil vinaigrette

Caesar salad with deep-sea prawns and herb croutons

Carpaccio of Parma ham on sliced bread, tomato tartar
with lavender jelly and parmesan crème brûlée

Alaskan king crab cake and fried calamari served
with light mustard cream

Wagyu beef carpaccio with Wagyu beef tartar
and seared foie gras with porcini mushroom sauce

Tsar cut Petrossian smoked salmon ravioli
with chervil dressing and parmesan foam

Mediterranean salad of tiger prawns, scallops,
mussels and Australian rock lobster on baby herb salad
tossed with Banyuls dressing

Young vegetables on crusty potato "mille feuille" topped
with crisp parmesan lace

Artichoke ravioli with saffron-tarragon scented cream,
capsicum salsa and roasted pine-nuts

Diver scallops with sautéed mushrooms, porcini cappuccino
and black truffle vinaigrette

Pan fried foie gras with caramelized apples and iced cider jus

Blue fin tuna and avocado tartar, fresh fennel salad
and anis flavored sauce

SIROCCO

Main Courses

Traditional Bouillabaisse "Maine lobster, scallop,
black sea bass, deep sea prawn, mussels"
with rouille croutons and gruyère cheese

Blue fin tuna with warm nicoise vegetables,
grilled white asparagus, aged balsamico and gazpacho foam

Pan roasted Scottish salmon with Provencale ratatouille
and mildly spiced lemongrass dressing

Pan fried snow fish
with artichokes, balsamic jus and parmesan emulsion

Herb coated deep-sea prawns served
with parmesan gnocchi and saffron cream sauce

Sirocco stir-fried black pepper crab "casserole"
with vegetables and fragrant rice

Maine lobster Thermidor
with spaghetti tossed in tarragon scented lobster jus

Pan roasted Moulard duck breast on fig blue cheese polenta
with baby spinach and sun-dried cherry sauce

Niemans Ranch pork wrapped in Parma ham
with roasted pink garlic, cherry tomatoes, apple-celeriac
puree and five spices-cider jus

Spice crusted Colorado lamb loin served with savoy cabbage
parcel, speck croutons and sugar cane flavored lamb jus

Raz el-Hanout marinated Colorado lamb rack
with "Raviole de Royan", basil pesto and pan jus

Seared veal medallion topped with ricotta spinach ravioli
served with potato galette on Pommery mustard sauce

Creekstone Prime USDA natural beef tenderloin
with polenta-gorgonzola cake and rosemary jus

Cepes mushroom marinated Tajima wagyu beef sirloin
(marbling 9+) with roasted potatoes and baby root vegetables