

— CELLAR BAR MENU —

WILD MUSHROOM, GARLIC & PESTO BRUSCHETTA
served with green salad and parmesan cheese 70

FRIED CALAMARI
with lemon, mayo, ginger and garlic dip 70

SMOKED SALMON PLATTER
with cream cheese and capers 85

PROSCIUTTO WRAPPED ASPARAGUS
with parmesan cheese 100

INTIAS CARPACCIO
with olive oil, lime, red chili and mint 110

CHEESE & COLD CUTS PLATTER
with honey and crackers 115

STEAK BEEF TARTARE
with French fries 115

SHRIMP DIAVOLO
with basmati rice 150