

## SALADS

<b>NIÇOISE SALAD</b> <i>Raw Organic Vegetables, Tuna &amp; Anchovies</i>	490
<b>SEMOLINA SALAD</b> <i>Dry Apricot, Baby Romaine Salad &amp; Goat Cheese</i>	490
<b>ENDIVE SALAD</b> <i>Parma Ham &amp; Mustard Cream Sauce</i>	550
<b>CHEF'S WELLNESS SALAD</b> <i>Purple Figs &amp; Heirloom Tomatoes, Baby Zucchini, Shallots, Pickles &amp; Xeres Vinaigrette</i>	590
<b>BEETROOT SALAD</b> <i>Marinated Ricotta Cheese &amp; Smoked Eel</i>	590
<b>FOIE GRAS</b> <i>Fig Compote &amp; Organic Rocket, Aged Vinegar</i>	890

## ENTRÉES

<b>BRITTANY SARDINE</b> <i>Seaweed Butter &amp; Crispy Baguette</i>	570
<b>ALASKAN CRAB</b> <i>Avocado, Sour Cream &amp; Salmon Roe</i>	650
<b>BURGUNDY SNAILS</b> <i>French Butter with Mixed Herbs &amp; Garlic Paste</i>	750
<b>MEDITERRANEAN OCTOPUS</b> <i>Fingerling Potatoes, Marinated Tomatoes &amp; Saffron Aioli</i>	850
<b>ORGANIC EGG</b> <i>Cook at 63°C with Smoked Haddock Purée</i>	850
<b>ITALIAN &amp; FRENCH COLD CUTS</b> <i>Selection of Premium Cold Cuts from France &amp; Italy</i>	890
<b>SIX FRESH OYSTERS</b> <i>Upon Arrival</i>	980

## PASTA

<b>SPAGHETTI</b> <i>Italian Sausage, Sun-Dried Tomato, Garlic &amp; Olive Oil</i>	390
<b>LINGUINE</b> <i>Blue Crab, Saffron and Parmesan Cheese</i>	420
<b>HOMEMADE PARPADELLE</b> <i>Duck Sugo</i>	450
<b>ANGEL HAIR</b> <i>Canadian Lobster, Garlic, Chili &amp; Olive Oil</i>	750

## MAIN COURSES

<b>SCOTTISH KING SALMON</b> <i>Braised Endive &amp; Red Onion Compote</i>	750
<b>AUSTRALIAN LAMB SHOULDER</b> <i>Carrot &amp; Ginger Purée, Tomato Syrup</i>	950
<b>AUSTRALIAN BEEF FILLET 240 DAYS</b> <i>Pepper Steak &amp; Homemade French Fries</i>	1,450
<b>AUSTRALIAN LAMB RACK (serves 2+)</b> <i>Fresh Kenya Beans with Roma Tomatoes, Lemon &amp; Rosemary Jus</i>	1,650

## SIGNATURE DISHES

<b>COQ AU VIN</b> <i>Cooked in Red Wine with Potato Gratin</i>	680
<b>WILD ATLANTIC SEABASS FILLET</b> <i>Saffron Potatoes &amp; Razor Clam Jus</i>	950
<b>HOKKAIDO SCALLOP</b> <i>Fennel &amp; Lobster Jus</i>	950
<b>WAGYU BEEF CHEEK</b> <i>Celeriac Purée &amp; Roma Tomatoes, Merlot Red Wine Jus</i>	1,150
<b>ROASTED ANJOU PIGEON</b> <i>Ratte Potato &amp; Black Truffle Jus</i>	1,650

Please ask about pre-ordering Mediterranean seafood and shellfish for the freshest imported product of the season.

## DESSERTS

<b>SELECTED FRENCH &amp; ITALIAN CHEESES</b> <i>Black Olives, Nuts, Figs in Aged Port, Poached Pear, Flower Honey &amp; Homemade French Bread</i>	
SELECTION OF THREE	490
SELECTION OF FIVE	790
<b>TRADITIONAL CHOCOLATE MOUSSE</b> <i>Whipped Cream</i>	350
<b>ARAGUANI CHOCOLATE FONDANT</b> <i>Almond Milk &amp; Red Fruit Sorbet</i>	350
<b>BAKED APPLE TART FEUILLETÉ</b> <i>Vanilla Ice Cream</i>	350
<b>VANILLA MILLE-FEUILLE</b> <i>Rum Chiboust Cream</i>	350
<b>VANILLA PANNA COTTA</b> <i>Fresh Figs &amp; Red Fruit Purée</i>	350

PRICES ARE INCLUSIVE OF 7% VAT. NO SERVICE CHARGE ADDED.  
STANDARD DISCOUNT FOR CASCADE CLUB MEMBERS.

## ALDO'S SMOKED & GRILLED MEATS MANIFESTO

ORGANIC KUROBUTA PORK RACK	950
AUSTRALIAN SMOKED BEEF BRISKET	950
ORGANIC FREE RANGE CHICKEN (WHOLE)	950
ASSORTED HOMEMADE SAUSAGES	950
AUSTRALIAN BLACK ANGUS BEEF RIBS	1,490
CANADIAN LOBSTER	1,850
RIBEYE CERTIFIED BLACK ANGUS (300GR)	2,100
BRITTANY DOVER SOLE (500GR)	2,100
AUSTRALIAN TOMAHAWK STEAK (1.4KG MIN.)	5,500

### SEASONAL VEGETABLES 180

Stuffed Green Bell Pepper  
 Stuffed Onion with Italian Sausage  
 Potato Gratin & Smoked Bacon  
 Organic Green Vegetables  
 Brussels Sprouts  
 Butter Squash & Baby Spinach  
 Homemade Fries  
 Baked Ratte Potato

### SAUCES & CONDIMENTS 150

Traditional Barbecue Sauce  
 Carolina Vinegar Sauce  
 Shallot Red Wine Sauce  
 Bearnaise Sauce (~15 minutes extra)  
 Pommery or Dijon Mustard  
 Traditional Pickles

## PIZZA

### VEGETARIAN 320

*Baby Zucchini, Purple Eggplant, Tomato, Bell Peppers, Mozzarella Cheese*

### ALDO'S 390

*Smoked Salmon, Garlic Purée, Sour Cream, Wild Rocket*

### ALDINO 390

*Anchovies, Garlic Purée, Mozzarella Cheese*

### BARBARA 420

*Parma Ham, Fresh Tomato & Mozzarella Cheese*

## SANDWICHES

### TUNA PITA 280

*Tuna, Shallots, Organic Tomato, Japanese Cucumber, Organic Leaves & Garlic Mayonnaise*

### ALDO'S CHAMPION CLUB SANDWICH 350

*Chicken Fillet, Bacon, Organic Egg, Mozzarella Cheese, Lettuce, Heirloom Tomato*

### CLASSIC FRENCH BAGUETTE 350

*Duck Rillettes, French Butter, Baby Lettuce & Organic Heirloom Tomato*

### SMOKED SALMON SANDWICH 390

*Scottish Smoked Salmon, Lettuce, Onion, Caper Flower & Sour Cream*

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