

## STARTERS

### Goat Cheese in Wine Batter

Marinated Beetroot, Rocket Salad, Balsamic Reduction  
240.-

### Home-Made Cured Salmon Sashimi

Nashi Pear Puree, Daikon Salad, Ginger and Pomegranate Dressing  
280.-

### Braised Veal Cheek Ravioli

Barolo Wine Sauce  
320.-

### Seared Scallops

Shitake Mushrooms, Nam Jin Dressing and Crispy Bits  
340.-

### Duck Foie Gras Terrine

Mango and Lemongrass Chutney, Home-Made Brioche  
370.-

### Braised Octopus in Spicy Livornese

Toasted Garlic Country Bread  
390.-

## SOUPS

### Cream of Green Peas

Parmesan Tortellini, Crispy Iberico Ham  
230.-

### Chicken and Coconut Soup

Warm Shitake Mushroom Brioche  
260.-

### Lobster and Prawn Bisque

Buttered Prawn and Lobster Meat, Spicy Rouille  
290.-

 most popular item

All prices are in CZK and inclusive of VAT

## MAINS

### **Roast Eggplant Cannelloni**

Mozzarella, Dried Cherry Tomato, Basil Pesto  
380.-

### **Baby Chicken Two Ways**

Pan-Fried Breast and Glazed Legs, Foie Gras, and Truffle Sauce  
420.-

### **Braised Lamb Navarin**

Parsnip Puree and Root Vegetables  
580.-

### **Rack of Veal and Pan-Fried Liver**

Caramelized Onion, Brussels Sprout Leaves and Port Wine Sauce  
710.-

### **Black Angus Fillet**

Celeriac Dauphinoise, Braised Savoy Cabbage, Mirin and Red Wine Jus  
820.-

### **Skin Crisp Salmon Fillet**

Creamy Dashi Leeks, Green Asparagus  
540.-

### **John Dory Fillet**

Parsley Risotto, Mussels and Clam Jus, Glazed Salsify  
680.-

### **Grilled Fresh Lobster**

Garlic-Ginger Butter, Matchstick Potatoes, Mixed Leaves Salad  
1150.-

 most popular item

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## SIGNATURE DISHES

### Malay Chicken Curry

Mango Chutney, Poppadom and Steam Rice  
480.-

### Suckling Pig 🍷

Baby Pork Cutlet with Balinese Spice, Skin Crackling and Soya Relish  
520.-

### Nasi Goreng

Indonesian Fried Rice with Tempura Prawns, Chicken Satay, Fried Egg, Prawn Crackers  
550.-

### Spice Coated Crispy Prawns

Lemongrass, Crispy Shallot and Garlic, Chilli, Cashew Nuts and Tamarind Glazed  
590.-

### Pan-Fried Jumbo Cod Fish Fillet

Spring Onion, Ginger, Shitake Mushroom, Bok Choy and Soya Sauce  
650.-

## SIDE DISHES

### Crispy Fries

75.-

### New Potatoes with Café de Paris Butter

80.-

### Sautéed Baby Spinach

90.-

### Creamy Mashed Potato

95.-

### Rocket and Parmesan Salad 🍷

115.-

### Buttered Asparagus

120.-

🍷 most popular item

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## DESSERTS & CHEESE

### Home-Made Tiramisu

Creamy Tiramisu with Savoirdi Biscuit  
190.-

### Passion Fruit Cheese Cake

Lychee, White Chocolate Ice Cream  
210.-

### Vanilla Pannacotta

Blood Orange Soup, Tropical Fruit Brunoise  
220.-

### Zinc's Black Forest Gateux

Marinated Cherries and Dark Chocolate Shaving  
240.-

### Fresh Fig Tatin

Vanilla and Yoghurt Sorbet  
260.-

### Banana and Chocolate Fondant

Banana Ice Cream  
280.-

(Please note that preparation time for this dish is 15 minutes)

### Selection of International Cheeses

Fig's Chutney, Dried Fruit Bread  
320.-

 most popular item

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