

STARTERS

ROASTED CAULIFLOWER STEAK **75** (V,N)
*marinated in lemon confit, dill, parsley,
cashew nut purée*

SMOKED TRUFFLE BEEF TARTARE (120g) **135**
*beef striploin, truffle, capers, shallot,
dijon mustard, homemade tabasco*

SAUTÉED CALAMARI **85**
black olive, basil, lemon confit

FOIE GRAS TERRINE **150** (A)
fig marmalade, grilled brioche

MARINATED LOBSTER **185** (SF)
*avocado, cucumber, micro herbs,
salmon roe, citrus dressing*

FRESH SLICED YELLOWTAIL **135**
*beetroot powder, coriander
orange chili dressing*

BEEF CARPACCIO **95**
parmesan, rocket leaves, caper lemon olive oil

TUNA TARTARE **175**
tuna, rocket leaves, lime

PRAWNS FROM THE JOSPER **105** (SF)
lemon, garlic, chili, olive oil

GRILLED OCTOPUS **155** (N)
*pesto sauce, roasted potato,
white beans*

PAN SEARED SCALLOPS AND CAVIAR **195** (A,SF)
caviar, crispy leeks, wine butter sauce

SNAILS IN PARSLEY BUTTER **115** (N)
Bourgogne snails, mixed herbs

GRILLED FROG LEGS **135**
sauce verde

SALADS

DREAM SALAD **95** (V)
*vegetables provençal, baby watercress,
Italian mesclun leaves, parsley mustard dressing*

BURRATA **115**
*heirloom tomatoes, basil,
balsamic dressing*

RED BEETROOT SALAD **65** (N)
red beets, feta, parsley, caramelized walnuts

CRISPY BABY GEM LETTUCE **75** (N)
pink lady apple, blue cheese, whole grain mustard dressing

WATERMELON FETA SALAD **85** (N)
*watermelon, Sicilian tomato, almonds,
basil, mint*

NIÇOISE SALAD **155**
*seared yellowfin tuna, quail egg, black olives, green beans,
anchovies, ratte potatoes, anchovy vinaigrette*



FRESH OYSTERS AND CAVIAR

LOCAL DIBBA (SF)
25 per piece

FINE DE CLAIRE OYSTER (SF)
35 per piece

served with vinaigrette and fresh lemon

OSETRA CAVIAR (50g)
1,350

BELUGA CAVIAR (50g)
2,950

served with homemade chips and condiments

PIZZA

DREAM TRUFFLE PIZZA **395** / add caviar **100**
sliced truffle

MAIN COURSE

HOMEMADE PASTA WITH MUSHROOM **155** (A,V)
cream of foie gras, mushroom of the day

HOMEMADE LINGUINE WITH LOBSTER **195** (A,SF)
lemon confit, heritage cherry tomatoes

SEAFOOD RISOTTO **195** (SF)
calamari, prawns, clams, basil tempura

GRILLED TIGER PRAWNS **215** (SF)
marinated with cilantro, garlic, chili and lime

PAN FRIED DOVER SOLE **485**
capers, lemon, parsley

CRISPY SKIN WILD SALMON **185**
*asparagus, baby spinach and parsley capers
citrus dressing*

ROASTED SUPREME CHICKEN BREAST **185**
*brick basket micro cress mixed with citrus
dressing, truffle chicken juice*

GRILLED TAJIMA WAGYU SIRLOIN 7+ (250g) **345** (A)
peppercorn sauce

ANGUS BEEF TENDERLOIN (200g) **295**
Pan fried foie gras, grilled asparagus, beef juice

GRILLED RIB-EYE MB 3+ (350g) **365** (A)
potato wedge with parmesan, peppercorn sauce



OUR SIGNATURE PLATES

ROASTED CHICKEN (1.2kg) **495** (A)
*grilled wine tomato, thyme,
garlic sauce*

WHOLE SALT BAKED SEA BASS (1.2kg) **495**
*lemon olive oil, chives, fennel,
rucola salad*

CÔTE DE BOEUF (1kg) **1,150**
*Josper grilled beef rib with dream salad,
grilled vine tomatoes*

SIDES

POTATO GRATIN 45	55 MIXED MUSHROOMS WITH LEMON AND HERBS
MIXED LEAVES SALAD WITH VINAIGRETTE 45	75 GRILLED ARTICHOKE AND PARSLEY LIME
SAUTÉED BROCCOLINI WITH ALMONDS 60	75 TRUFFLE MASHED POTATOES

DESSERTS

PISTACHIO PROFITEROLES WITH CHOCOLATE SAUCE **65** (N, GA)

*pistachio ice cream, chocolate sauce,
cream anglaise, crystallized pistachio*

GIANDUJA COFFEE CHOCOLATE BAR **65** (N, GA)

*hazelnut praline, milk chocolate,
coffee creams*

CLASSIC VANILLA CREAM BRULÉE **65** (N)

fresh vanilla beans with caramelized sugar

STRAWBERRY MERINGUE CHEESECAKE **85** (N, GA)

*cream cheese, strawberry meringue,
mix berries compote*

COFFEE CAVIAR TIRAMISU **125** (A, N, GA)

mascarpone cheese, coffee, honeycomb, chocolate peel

DREAM MIX PLATTER **475** (A, N)

chef's selection of desserts

MINI DREAM MIX PLATTER **275** (A, N)

chef's selection of desserts

