

STARTERS

ROASTED CAULIFLOWER STEAK **80** (V,N)
*marinated in lemon confit, dill,
parsley, cashew purée*

SMOKED TRUFFLE BEEF TARTARE (120g) **145** (G)
*beef striploin, truffle, capers, shallot,
dijon mustard, homemade tabasco*

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

FOIE GRAS TERRINE **165** (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

CHEF'S CHEESE BOARD SELECTION **190** (N,G,D)
crackers and homemade condiments

ORGANIC SALMON TARTARE **170** (G)
*marinated beetroot, avocado purée,
crispy bread chips*

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

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

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

GRILLED OCTOPUS **165** (N,G)
*pesto sauce, roasted potato,
white beans*

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

GRILLED FROG LEGS **140**
sauce verde

SALADS

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

BURRATA **115** (D)
*heirloom tomatoes, basil,
balsamic dressing*

RED BEETROOT SALAD **70** (N)
*red beets, feta, parsley,
caramelized walnuts*

GREEN LENTIL SALAD **85** (N,VG,V)
*green lentil, raspberries, heirloom tomato,
walnuts, and scallions*

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

WATERMELON FETA SALAD **90** (N,D)
*watermelon, Sicilian tomato, almonds,
basil, mint*

NIÇOISE SALAD **165**
*seared yellowfin tuna, quail egg, black olives, green beans,
anchovies, ratte potatoes, anchovy vinaigrette*

GRILLED SWEET CORN SALAD **85** (V)
*sweetcorn, mixed herbs, red pomelo,
cranberry, lime dressing*



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** (G) / add caviar **100**
sliced truffle

MAIN COURSE

HOMEMADE RIGATONI PASTA WITH MUSHROOM **165** (V,G)
cream of foie gras, mushroom of the day

HOMEMADE LINGUINE WITH LOBSTER **215** (SF,G)
lemon confit, heritage cherry tomatoes

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

BUTTERNUT SQUASH RAVIOLI **185** (G,D,GAR)
butternut squash, ricotta cheese, mixed herbs,
truffle sage butter sauce



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

PAN FRIED DOVER SOLE **495** (D)
capers, lemon, parsley

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

JOSPER COOKED CHILEAN SEA BASS **355**
salicornia, crispy wild rice, red chili, fennel
and celery coulis

ROASTED SUPREME CHICKEN BREAST **185** (G)
brick basket micro cress mixed with citrus
dressing, truffle chicken jus

ANGUS BEEF TENDERLOIN (200g) **295** (A,GAR)
served with grilled asparagus and beef jus

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

MARINATED GRILLED LAMB CUTLETS **345** (GAR)
marinated with garlic, honey, tomato and
pimente de espelette

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

AUSTRALIAN GRILLED T-BONE STEAK MB3 (800g) **715** (GAR)
asparagus, grilled vine tomato, beef jus

OUR SIGNATURE PLATES

ROASTED CHICKEN (1.2kg) **520** (A,GAR)
grilled wine tomato, thyme,
garlic sauce

CÔTE DE BOEUF (1kg) **1,200** (A,GAR)
Josper grilled beef rib with dream salad,
grilled vine tomatoes

WHOLE SALT BAKED SEA BASS (1.2kg) **520**
lemon olive oil, chives, fennel,
rucola salad

WAGYU TOMAHAWK 9+ MB **2,150** (A,GAR)
Josper grilled wagyu rib of beef with grilled vine
cherry tomatoes and peppercorn sauce

SIDES

(D,GAR) POTATO GRATIN **45** **55** MIXED MUSHROOMS WITH LEMON AND HERBS (D)
MIXED LEAVES SALAD WITH VINAIGRETTE **45** **75** GRILLED ARTICHOKE AND PARSLEY LIME (D)
(N) SAUTEED BROCCOLINI WITH ALMONDS **60** **75** TRUFFLE MASHED POTATOES (D)

DESSERTS

CLASSIC VANILLA CREAM BRULÉE **70** (N,G,D)
fresh vanilla beans with caramelized sugar

STRAWBERRY MERINGUE CHEESECAKE **85** (N,G,D)
*cream cheese, strawberry meringue,
mix berries compote*

TROPICAL FRUIT PAVLOVA **95** (A,D,GA)
*vanilla meringue, tropical fruit compote, cremeux,
coconut ganache*

BAKED ALASKA WITH MANGO SORBET **85** (A,GA,D,G)
*vanilla sponge, banana parfait, mango sorbet,
passion meringue, orange liquor.*

DREAM PEARL **115** (N,D,GA,G)
*flour less sponge, mango couli, hazelnut praline,
jivara chocolate mousse, exotic fruit caramel.*

COFFEE CAVIAR TIRAMISU **125** (A,N,GA,D,G)
mascarpone cheese, coffee caviar

DREAM MIX PLATTER **495** (A,N,G,D)
chef's selection of desserts

MINI DREAM MIX PLATTER **295** (A,N,G,D)
chef's selection of desserts

A - alcohol | N - nuts | VG - vegan | V - vegetarian | SF - shellfish | G - gluten | D - dairy | GAR - garlic
All prices are inclusive of 5% VAT and 7% Municipality charges

