

STARTERS

AUBERGINE PARMIGIANA (D,G,N)
mozzarella, parmesan cheese, tomato fondue, rocket pesto, parmesan cream sauce, and fresh basil

ROASTED CAULIFLOWER STEAK (D,N,V)
marinated in lemon confit, dill, parsley, served on cashew nut purée

SAUTÉED CALAMARI
kalamata olives, basil, and lemon confit

PRAWNS FROM THE JOSPER (SF)
fresh basil, lemon, garlic, chili, and olive oil

GRILLED FROG LEGS
served with sauce verde

SNAILS IN PARSLEY BUTTER (D,N)
bourgogne snails and mixed herbs

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

BEEF CARPACCIO (D) / add truffle **market price**
parmesan cheese, rocket leaves, capers, lemon, and olive oil

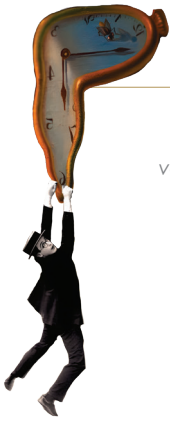
CRISPY CHICKEN WITH CAVIAR (D,G)
caviar, chicken breast, edam cheese, breadcrumbs, mustard, and truffle cream

GRILLED OCTOPUS (D,G,N)
pesto sauce, roasted potatoes, and white beans

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

SMOKED TRUFFLE BEEF TARTARE (120g) (G)
beef striploin, truffle, capers, shallots, dijon mustard, egg, and homemade tabasco

SPICED CURED SALMON CARPACCIO (G)
avocado purée, red chili, croutons, frisée heart, and ponzu truffle dressing



SALADS

DREAM SALAD (G,V)
vegetables provençal, italian mesclun leaves, and parsley mustard dressing

BURRATA (D)
heirloom tomatoes, basil, and balsamic dressing

RED BEETROOT SALAD (D,N)
red beets, feta, parsley, and caramelized walnuts

LOBSTER & PRAWN SALAD (N,SF)
lobster, prawns, mix leaves, almonds, apple, asparagus, avocado, and ginger yuzu dressing

HOMEMADE ROASTED BEEF SALAD (D)
asparagus, cherry tomatoes, parmesan cheese, baby spinach, red onions, and chili mustard dressing

WATERMELON FETA SALAD (D,N)
watermelon, sicilian tomatoes, almonds, basil, and mint

GRILLED SWEET CORN SALAD (V)
sweet corn, mixed herbs, red pomelo, cranberries, and lime dressing

MARINATED KING CRAB SALAD WITH CAVIAR (D,SF)
avocado, tobiko, tarragon, chives, citrus mayo, pickle cucumber, shallots, and wasabi honey dressing

FRESH OYSTERS

LOCAL DIBBA OYSTER (SF)

FINE DE CLAIRE OYSTER (SF)

served with vinaigrette and fresh lemon



PIZZA

DREAM TRUFFLE PIZZA (D,G) / add caviar
with sliced truffle

MAIN COURSE

HOMEMADE RIGATONI PASTA WITH MUSHROOMS (D,G,V)
mushrooms of the day and creamy parmesan sauce

HOMEMADE CASARECCE PASTA WITH LOBSTER (D,G,SF)
lobster, lemon confit, basil, crispy shallots, cherry tomato sauce,
and tomato pearls

SEAFOOD RISOTTO (D,G,SF)
calamari, prawns, clams, and basil tempura

CHEF'S FAVOURITES

a personal selection of timeless favourites, elevated with the chef's signature touch

GRATINATED CANADIAN LOBSTER (D,G,SF)
lemon butter sauce, capers, dill, chives, and béarnaise sauce

ANGUS BEEF TENDERLOIN (200g) (D) / add truffle **market price**
served with potato & asparagus purée, grilled chili, cherry tomatoes,
caramelized shallots, and porcini mushrooms & tajin spiced truffle sauce



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

SEARED SALMON (D)
braised endives, leeks, raisins, cream, green pea purée,
mushrooms, cranberries, and mustard sauce

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

GRILLED RIB-EYE MB 3+ (350g) (D)
potato with parmesan cheese, and peppercorn sauce

ROASTED CORNFED BABY CHICKEN (D)
parsnips purée and shallot chicken jus

GRILLED TAJIMA WAGYU SIRLOIN 7+ (250g) (D)
served with peppercorn sauce

MARINATED GRILLED LAMB CUTLETS
marinated with garlic, honey, tomato, and
piment d'espelette

AUSTRALIAN GRILLED T-BONE STEAK MB3 (800g) (D)
asparagus, grilled vine cherry tomatoes,
and beef jus

OUR SIGNATURE PLATES

ROASTED CHICKEN (1.8kg) (D)
grilled vine cherry tomatoes, thyme,
and garlic sauce

CÔTE DE BOEUF (1.2kg) (D)
josper grilled beef rib with dream salad
and grilled vine cherry tomatoes

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

WAGYU TOMAHAWK 9+ MB (1.4kg) (D)
josper grilled wagyu rib of beef with grilled vine cherry
tomatoes and peppercorn sauce

SIDES

(D) POTATO GRATIN MIXED MUSHROOMS WITH LEMON AND HERBS (D,V)
(V) MIXED LEAVES SALAD WITH VINAIGRETTE GRILLED ARTICHOKE AND PARSLEY LIME (D,V)
(N,V) SAUTÉED BROCCOLINI WITH ALMONDS TRUFFLE MASHED POTATOES (D,V)



DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE (D)

fresh vanilla beans with caramelized sugar

22K GOLD-COVERED CHEESECAKE (D,G,N)

cream cheese, gold leaves, and berry compote

PISTACHIO AND CHOCOLATE FONDANT (D,G,N)

pistachio paste, caraïbe chocolate, raspberry purée, and vanilla ice cream

COFFEE CAVIAR TIRAMISU (D,G,GA,N)

mascarpone cheese and coffee caviar

PLATTERS

DREAM MIX PLATTER (D,G,GA,N)

chef's selection and seasonal fruits

MINI DREAM MIX PLATTER (D,G,GA,N)

chef's selection and seasonal fruits

