

MADIVARU MENU

APPETIZERS

POACHED LOBSTER SALAD

Served on an Asparagus Bed with Lemon Mayonnaise and Olive Oil Dressing
US\$ 29.00

OYSTERS AU NATUREL

1/2 Dozen Freshly Shucked Oysters Served on Ice
with Lemon, Tabasco Sauce and Shallot Vinegar
US\$ 20.00

SHRIMP AND MANGO COCKTAIL

Dressed with Sweet Chili, Fresh Coriander and Toasted Cashew Nuts
US\$ 12.00

MOZZARELLA CHEESE AND VINE TOMATOES

Served with Avocado, Brushed Basil Pesto and Aged Balsamic Syrup
US\$ 12.00

CRISP CONFIT OF DUCK SPRING ROLLS

Served with Kimchi Salad and Chili Soy Dipping Sauce
US\$ 12.00

WEDGE OF CRISP ICEBERG LETTUCE

Served with Bacon, Boiled Eggs and Blue Cheese Dressing
US\$ 12.00

SOUPS

ICED GAZPACHO

Topped with a Grilled Prawn
US\$10.00

SWEET CORN CHOWDER

Scented with Fish Sauce and Cilantro
US\$ 10.00

MAIN DISHES

WAGYU BEEF COMBINATION

Indulge yourself by sampling the most tender and delicious meat in the world, rated by gourmets as the "caviar" of beef. These special cattle are raised in Kobe, Japan, fed on corn and beer and massaged by hand to ensure an abundant marbling of fat. When grilled, the taste is extraordinary, a culinary delight previously reserved exclusively for the Emperor of Japan

3 - 100 gram (4 oz) portions of Wagyu Beef Filet, Wagyu Beef Sirloin and Angus Beef Filet
Served with Potatoes, a Selection of Sauces, Spinach and Mushrooms au Gratin
US\$62.00

WAGYU RIB EYE STEAK

225 gram (8 oz) portion US\$ 53 285 gram (10 oz) portion US\$ 63
Served with a Small Garden Salad, Potato au Gratin or Potato Croquettes or Potato Chips

WAGYU SIRLOIN STEAK

225 gram (8 oz) portion US\$ 55 285 gram (10 oz) portion US\$ 65
Served with a Small Garden Salad, Potato au Gratin or Potato Croquettes or Potato Chips

WAGYU RUMP STEAK

225 gram (8 oz) portion US\$ 39 285 gram (10 oz) portion US\$ 49
Served with a Small Garden Salad, Potato au Gratin or Potato Croquettes or Potato Chips

WAGYU FILET OF TENDERLOIN STEAK

225 gram (8 oz) portion US\$ 55 285 gram (10 oz) portion US\$ 65
Served with a Small Garden Salad, Potato au Gratin or Potato Croquettes or Potato Chips

ANGUS BEEF TENDERLOIN

225 gram (8 oz) portion Topped with a Wild Mushroom Gratin, Triple Cooked Potato, Wilted Greens, Candied Shallots and Served with Jus of Red Wine
US\$ 45

GRILLED PORK CHOPS

285 gram (10 oz) portion Brushed with Teriyaki Sauce,
Presented on a Bed of Lyonnaise Potatoes, Sautéed Apricots and a Port Wine Sauce
US\$ 30

SEAFOOD

GRILLED LOBSTER

Dusted with Asian Spices, Saffron Onion Rice Pilaf, Seasonal Leaf Salad
and Lemon & Garlic Butter Sauces
US\$ 9 per 100 grams (4 oz)

GRILLED JUMBO PRAWNS

Served with Egg Fried Rice and Accompanied by a Seasonal Leaf Salad
with a Choice of Butter Sauces
US\$ 40

GRILLED CATCH OF THE DAY

Set on Sautéed Potatoes and Onions and Served with Roasted Mushrooms, Grilled Asparagus
and Lemon Butter Emulsion
US\$ 25

GRILLED TUNA STEAK

Glazed with Sauce and Set on Seasoned Noodles with Bok Choi Sweet Chili Dressing
US\$ 25

DESSERTS

TRIO OF CRÈME BRULÉE

Chocolate, Sweet Pineapple and Coconut
US\$ 11

WARM SPICED CHOCOLATE PUDDING

White Chocolate Ice Cream with Warm Chocolate Soup
US\$ 7

HONEY AND MOCHA MOUSSE

Orange Gelée partnered by a Vanilla Macaroon
US\$ 7

CLASSIC PAVLOVA

Silken Vanilla Cream, Mango and Papaya in a Meringue Shell Drizzled with Mint Syrup
US\$ 7

SELECTION OF MINI DESSERTS FOR TWO

US\$ 15

BEVERAGE

COFFEE OR TEA