

# LUNCH MENU

PART I

## GUSTUS APPETISERS

<b>Fried Calamari</b>	20
<i>Salt and Pepper Squid   Sriracha Mayo</i>	
<b>Grilled Tomino Cheese</b>	25
<i>Wrapped with Parma Ham   Acacia Honey   Black Pepper   Crostini   Mesclun</i>	
<b>Roasted Gilmar Octopus</b>	27
<i>Fried Fingerling Potatoes   Paprika Oil   Serrano Ham   Romesco Sauce</i>	
<b>Salmon Tartare</b>	21
<i>Wasabi Emulsion   Avocado Chunks   Watermelon   Sourdough Crostini</i>	
<b>Poached Prawn Niçoise Salad</b>	25
<i>Poached Tiger Prawns   Fine French Beans   Tomatoes   'Rescoldo' Potatoes   Olives   Soft Poached Egg</i>	
<b>'La Bomba'</b>	18
<i>Spanish-Style Breaded Potato   Chicken Ragout   Cayenne Pepper   Cheddar &amp; Mozzarella Cheese   Crushed Pistachio   Brava Sauce   Aioli</i>	

PART III

## Aoster SIDES

<b>Sol &amp; Ora Parmesan Fries</b>	14
<i>Smoked Aioli</i>	
<b>Grilled Asparagus</b>	16
<i>White Corn   Tomato   Lime Vinaigrette</i>	
<b>Greek Skordalia</b>	14
<i>Roasted Garlic   Mashed Potato</i>	



PART II  
**RESTAT**  
MAINS



<b>Symphony of The Sea</b>	100
<i>Please select your choice of sauce: Garlic Butter or Cajun</i>	

*Yabby | Mussels | Clams | Squid | Prawns | Scallops | Flower Crab | Honey & Sundried Sausage | Potatoes | Hard Boiled Eggs | White Corn on the Cob*  
\*Serves 2-3 pax  
\*Kindly note that a waiting period of 25 minutes is required.

<b>Tagliatelle 'Corsican' Carbonara</b>	24
<i>Guanciale   Free Range Yolk   Pecorino Cheese   Black Pepper</i>	

<b>Cavatelli Pasta</b>	28
<i>Squid   Crab   Amalfi Lemon   Red Onions   Spinach   Laudemio Extra Virgin Olive Oil</i>	

<b>Seared Red Norwegian Salmon</b>	32
<i>Trapanese Pesto   Grilled Fennel with Orange   Lemon Zest &amp; Bottarga</i>	

<b>Wagyu Beef Burger</b>	30
<i>Wagyu Beef Patty M58   Cheddar Cheese   Roma Tomato   Bacon   Lettuce   Truffle Mayo   Sesame Bun   Fries</i>	

<b>Wood-Fired Wagyu Flank Steak 'Bavette' (200gm)</b>	44
<i>Broccolini   Slow-Cooked Tomatoes   Truffle Jus   Caramelised Shallots with Aged Balsamic Vinegar</i>	

<b>Slow Cooked Greek-Style Lamb Shoulder</b>	38
<i>Chickpeas   Tomato   Red Wine   Cinnamon</i> *Kindly note that a waiting period of 20 minutes is required.	

### VEGETABLE-BASED DISHES

<b>Eggplant Parmigiana</b>	18
<i>Aubergines   Tomato   Basil   Mozzarella   Parmesan</i>	

<b>Vegetable Moussaka</b>	18
<i>Layers of Zucchini   Potato   Eggplant   Bechamel Sauce</i>	

PART IV

## Demerita DESSERTS

<b>Tiramisu</b>	18
<i>Ladyfingers Sponge   Coffee Syrup   Mascarpone Cream</i>	
<b>Baklava</b>	16
<i>Filo Pastry   Chopped Nuts   Honey Syrup   Ice Cream</i>	
<b>Basque Cheesecake</b>	14
<i>Whipped Cream</i>	

<b>Churros Con Chocolate</b>	16
<i>Dark Chocolate Dip   Cinnamon &amp; Snow Sugar</i>	

<b>Warm Orange Pie</b>	16
<i>Vanilla Ice Cream   Toasted Almond   Candied Orange</i> *Additional Scoop of Icecream	

Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.