

1970

B A R

CAVIAR SELECTION

Served with Blinis, Crème Fraîche, Classic Condiments

STURIA VINTAGE 30g	3,900
PRUNIER FRANÇAIS 'BAERT' 30g	3,400
CAVIAR HOUSE 'QIANDAO CHINA' 50g	4,480

THE RAW

Fresh Oysters

Served with Shallot Vinegar and Thai Condiments

Henri Gillardeau No.2	820 (3PCS) 1,590 (6PCS)
Les Huitres Cadoret No.2	520 (3PCS) 980 (6PCS)

CEVICHE WITH MANGO 520

Raw Hamachi, Mango, Spices, Yellow Chilli Sauce, Lime

TUNA TATAKI 480

*Acevichado Sauce, Aji Rojo, Peruvian Zaza Criolla,
Sweet Potato Puree*

GARDEN CRUDITÉS  350

Fresh Vegetables, Yoghurt Sauce, Hummus Dip, Pita Bread

NIBBLING

CRISPY CONES 420

Three Flavors of Tartare Cones:

Tuna, Sesame Soy, Ikura

Shrimp, Yellow Chilli Emulsion, Quinoa

Crab, Avocado, Caviar

CRAB CROQUETAS 420

Smoked Crab Meat, Spring Onion, Red Chilli

CALAMARES FRITOS 450

Crispy Battered Squid, Tartar, Avocado Sauce

SHRIMP AL PIL PIL 580

Sautéed Tiger Prawns, Garlic, Chilli, Grilled Bread

GRILLED CHORIZO 420

Argentinian-Style Grilled Sausages, Chimichurri

SEARED SALMON & ASPARAGUS 580

Pineapple Chimichurri, Pebre, Aji Amarillo, Shoyu Ikura

Vegetarian 

The prices are subject to 7% VAT and 10% Service Charge.



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THE GRILL

*All grilled selections are served with a variety of homemade sauces:
Chimichurri, Aji Rojo, Thai Roasted Chilli Sauce, Thai Seafood Sauce*

WAGYU STRIPLOIN 1,880
250g Australian Wagyu Striploin MB6+

PORK NECK 680
Local Herb Marinade, Lomo Saltado Gravy

FISII 750
Seabass Fillet, Marinaded with Spice Emulsion

OCTOPUS 680
Mediterranean Sea Octopus Tentacle, Olive Emulsion

SIDES

TRUFFLE FRIES  380
Potato Fries, Parmesan, Aji Amarillo Mayonnaise

GARDEN SALAD  280
Avocado, Seasonal Greens, Truss Tomato, Peppers

MASHED POTATOES  220
Creamy Potato Purée

DESSERTS

TRES LECHE TIRAMISU  290
Evaporated Milk, Fresh Milk, Lady Finger, Espresso

FLAN DE COCO  290
Coconut Caramel Flan, Shredded Coconut

Vegetarian 

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