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P L A Y A

BREAKFAST

THE CLASSIC OMLETTE

Three eggs served with a side of mixed greens
& your choice of : Sautéed Mushrooms (50)
Beef Bacon (100) Smoked Turkey (100) Cheese (75).
200

EGGS BENEDICT

Perfectly poached eggs served with Beef Bacon,
Hollandaise sauce on an English muffin & a side of mixed greens .
Could be served with smoked salmon & Avocado (150)
350

BED BEL BASTERMA

Scrambled eggs with Pastrami
served with house salad & Baladi Bread
380

ENGLISH BREAKFAST

Your choice of two eggs, Sausages, Beef Bacon,
Sautéed Mushrooms, Baked tomatoes & Hash browns.
450

AVOCADO SMOKED SALMON TOASTIE

Smoked salmon, Avocados, cream cheese,
capers on sourdough.
550

CROQUE MONSIEUR

Smoked roast beef, emmental cheese,
cheddar cheese melted in white brioche toast.
560

ORIENTAL BREAKFAST

Your choice of two eggs;
(Boiled, boiled & fried, or sunny side up)
Served with beans, falafel, white cheese & tomatoes,
tahini, pickled tomatoes & arugula
served with Egyptian Bread.
300

EGG BURGER

Burger patty, sunny side up egg, beef bacon, cheese,
tomato, lettuce & onions with burger sauce
served in a soft bun.
500

FETEER MESHALTET

Served with mesh, honey, molasses & tahini.
850

HUMMUS BEET ROOT TOASTIE

Hummus beetroot served over sourdough with
Avocados & your choice of Feta cheese (75) Eggs (75).
200

SWEET BREAKFAST

FRENCH TOAST

Japanese Hokkaido bread with mixed fruits,
crème fresh & Honey.
300

PANCAKES

Fluffy buttermilk pancakes with fresh fruit
served with a choice of maple syrup,
honey or chocolate sauce.
250

GREEK YOGHURT & GRANOLA

Granola, Greek yoghurt, honey, seasonal fresh fruit.
350

SALADS

BEETROOT CARPACCIO

Arugula, Goat cheese, Caramelized walnuts
with Orange vinaigrette.
550

SMOKED SALMON & CRAB

Smoked salmon, shredded Crab, Avocado, Caper, Dill,
Lettuce, Heart of palm & Lemon Dijon dressing.
780

BURRATA

Roasted bell pepper, Sun dried tomatoes, topped
with toasted Almond, fresh Basil, Mint & Pesto.
690

CHILI BEEF SALAD

Beef tenderloin, Glass noodles, Carrots, Tomatoes,
Chinese cabbage & Thai lime dressing.
925

CRISPY DUCK SALAD

Crispy duck, Baby spinach, Daikon cress, Thai dressing,
toasted Almonds & Grape fruit.
620

TROPICAL SEAFOOD

Marinated Octopus and Shrimp, Green apple, Orange,
Bell pepper, Lettuce, Coconut flakes & Lemon
Coriander infused oil.
730

RAW & MARINATED

BEEF CARPACCIO

Delicately sliced beef with our signature lime soy sauce,
Japanese truffle mayo, crisp leeks & pickled peppers.
950

SEA BASS CEVICHE

In Tiger milk, Caviar, Orange wedges,
Dried orange flakes & Chili.
600

SALMON TATAKI

Seared salmon, Guacamole, Wasabi,
Ponzu sauce, Togarashi.
720

ZESTY SHRIMP AGUACHILE

Marinated shrimp, Avocado, pickled Cucumbers,
pickled Onion, Green pepper and Cilantro salsa.
550

STARTERS

GRILLED BABY CALAMARI

With Taro Garlic mousse, Bottarga bits, Charcoal tapioca
& Lemongrass caviar.
845

CALAMARI FRITTI

Fried Squid with zucchini noodles & Tartar sauce.
735

GRILLED OCTOPUS

Grilled capsicum, Lemon butter sauce.
845

SHRIMP TEMPURA

Crispy fried spicy shrimps, Bang Bang sauce.
650

BROWN BUTTER TRUFFLE STEAK

Fillet with Brown butter truffle sauce served with
fried Wild chestnut mushrooms.
1300

SHRIMP ANDALOUSE

Glazed with Garlic Oyster sauce,
Asparagus, and Sesame.
585

CHILEAN TIGER SHRIMPS

Jumbo Shrimps with Chilean lime sauce.
1000

SCALLOPS & CAVIAR

pan seared scallops topped with Caviar
served with Buerre Blanc Sauce.
950

HONEY SRIRACHA SALMON

Glazed with Honey Sriracha sauce & Nori crisps.
850

KOREAN CHICKEN

Fried chicken bites, Gochujang chili sauce,
pickled Cucumbers.
520

TRUFFLE FRIES

With Truffle paste & Parmesan.
325

EDAMAME

Edamame beans with Truffle oil.
390

STARTERS (TO SHARE)

SEA SIDE PLATTER

Fried shrimp with bang bang sauce, calamari with zucchini noodles & tartare sauce, fried sea bass with Mojo verde, fried fish bait & potato wedges.
1100

CHEESE PLATTER

Five artisanal kinds of Cheese, Red grapes, Walnuts, Salted crackers.
1225

TACOS

TUNA

Marinated tuna & Avocado in a crispy taco shell.
560

SALMON NORI

Fresh Salmon, Pineapple, Avocado, Sushi rice, Spicy mayo, Crispy fried Nori taco.
490

CRISPY FISH

Mojo Verde, Pickled onions, Sour cream dressing in a soft tortilla.
450

SUSHI

EBI TEMPURA - 8 PCS

Fried shrimp, Avocado, Crispy rice, topped with Cream cheese, Teriyaki sauce.
500

SUNSET ROLL - 8 PCS

Shrimp tempura, Smoked salmon, Avocado, Cream cheese topped with seared salmon, Hot sauce.
675

SALMON DOZO

Salmon, Fried shrimp, Crab tempura topped with avocado, seared salmon, Black caviar & spicy Dozo sauce.
775

PHILADELPHIA ROLL - 8 PCS

Fresh Salmon, Cream cheese, Avocado, topped with Smoked salmon, Teriyaki sauce.
645

CALIFORNIA ROLL - 8 PCS

Salmon, Crab, Avocado topped with Masago caviar.
575

LEMON ROLL - 6 PCS

Fresh Salmon, Crab, Cream cheese topped with Spicy mayo and chives.
500

SHRIMP CRUNCHY ROLL - 4 PCS

Fried shrimp, Avocado, Cream cheese, covered in Teriyaki sauce.
465

KRYPTONITE ROLL

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.
745

TOBIKO SHRIMP ROLL

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce, Caviar, Spring onion.
465

CHILLI PARMIGIANO

Parmesan Cheese, Smoked Salmon, Shrimp, Salmon, Spicy mayo, Togarashi.
735

NIGIRI

SALMON - 465

SHRIMP - 400

SASHIMI

SALMON - 620

TUNA - 575

MAINS

FILLET MIGNON

Premium imported Beef Fillet
Served with your choice of a side and sauce.
1875

MISO & SORREL SEA BASS

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.
1225

SALMON FILLET

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.
OR, Grilled Salmon: Vierge Sauce.
Served with your choice of a side.
1050

TUSCAN CHICKEN

Pan seared chicken breast, sundried tomato,
Cream sauce. Served with your choice of a side.
730

RIBEYE STEAK

American Angus, five marble scores.
Served with your choice of a side & sauce.
2665

VEAL SCHNITZEL

Fried veal cutlet, sides of potato &
sweet potato wedges,
Hot Berry sauce, Cheese sauce.
1000

TRUFFLE PAPPARDELLE

Fresh Pappardelle pasta,
Smoked cheese, Black truffle,
Parmesan.
950

PISTACHIO TROFIE PASTA

Pistachio pesto, Cream,
Parmesan cheese, roasted pistachio.
860

LIME SEAFOOD SPAGHETTI

Shrimp, Octopus, Calamari,
Lime cream, grated Parmesan.
1000

BLOODY MARY SHRIMP PASTA

Jumbo shrimp glazed with lemon
garlic butter & spaghetti with
our signature Beetroot Tabasco sauce.
945

MUSHROOM RISOTTO

Shiitake, Portobello,
White mushroom, Parmesan.
800

SHRIMP RISOTTO

Shrimp biscuit, Jumbo shrimp &
Parmesan cheese.
900

TO SHARE

T - BONE

1kg T-Bone Angus steak,
served with your choice of 3 sides & 3 sauces.
5950

CHATEAUBRIAND

600g Premium Imported Beef tenderloin topped with herb butter,
served with your choice of 3 sides & 3 sauce.
4200

SEA BASS WITH NAM PRIK PAO

Baked Fresh Sea bass marinated in Thai green Curry
served with Thai chilli jam & 2 sides.
3200

SINGAPOREAN CHILLI SHRIMP BUCKET

Bucket of Jumbo Shrimp with crispy corn
served with Singaporean shrimp sauce.
2100

SIDES

HERBED POTATO WEDGES - 175

STEAMED JASMINE RICE - 175

MASHED POTATO - 175

HOUSE SALAD - 175

CREAMY BLACK RICE - 250

ASPARAGUS - 250

SAUCES

SMOKED PEPPERCORN

BLACK PEPPER

MUSHROOM

CREAMY GORGONZOLA

ARGENTINIAN CHIMICHURRI

DESSERTS

SNICKER BAR

Chocolate sponge cake with nougat caramel,
Peanuts covered in chocolate ganache.
330

CHOCOLATE FONDANT

Belgian chocolate served on chocolate butter crumble
& vanilla ice cream.
330

TIRAMISU

Made with rich creamy Mascarpone cheese,
savoiardi biscuits dipped in Coffee, Cocoa powder.
330

TROPICAL MANGO COCONUT CAKE

Moist coconut sponge, fresh mango compote & coconut cream.
300

HONEYCOMB CHEESECAKE

Honey biscuit base, topped with crushed Honeycomb.
290

LEMON SORBET

Frozen Sweet zesty fresh lemon juice..
200

MANGO SORBET

Frozen sweet fresh mango juice.
200

FRUIT PLATTER

Selection of seasonal fruits.
330

