

POLO BAR

STARTERS

Soup Of The Day

Please check with our team

22

Tuna and Avocado Tartare, Raisins, Toasted Almond, Citrus Dressing & Limoncello Fluid Gel

Gel

Served with Sourdough

30

Burrata

Served with Heirloom Tomatoes Carpaccio, Cream of Balsamic Vinegar, Berries Compote & Chimichurri

38

Grilled Octopus Tentacle

Served with Cauliflower Puree Infused with Saffron & Mediterranean Panzanella Salsa

42

Endive & Frisée Salad

Served with Dolce Cheese, Pomegranate, Walnuts Candy & Honey Lemon Dressing

32

Scallops' Carpaccio

Served with Blood Orange Segment, Olive Oil, Lime Zest & Sturgeon Caviar

38

Prime Cut Beef Sirloin Tartare, Capers, Shallot, Gherkins, Egg Yolk & Touch Of Worcestershire Sauce

Served with Sourdough

38

Maine Lobster with Iceberg Lettuce, Passionfruit Dressing, Avugra Caviar & Lemon Mayo

92

CHARCUTERIE BOARD

Artisanal Cold Cuts sourced globally in collaboration with our partners. Our selections of cold cuts are based on seasonal availability. Kindly check with our service team for today's selection

48

SAUCES

Veal Jus Infused with Wholegrain Mustard

Classic Veal & Red Wine Jus

Chimichurri

Bearnaise

Shio Kombu Butter

Garlic Cream

8

JAPANESE PURE BREED WAGYU

Tanba, Kyoto Prefecture, Ribeye 200g
180

Tanba, Kyoto Prefecture, Sirloin 200g
170

USDA PRIME CUT, TEXAS CORN FED

Fillet Mignon 200g
85

New York Sirloin 300g
120

Rib Eye Steak 350g
135

SIGNATURE POLO BAR BURGER

Caramelized Onion, Confit Bell Pepper Roquette & Frise

(The burger is made of five different prime cuts, Angus Ribeye, Sirloin, Oysterblade, Shortribs, Dry Aged Galician Beef Chuck Roll)
75

ARGENTINIAN, PAMPAS, GRASS FED CUT

Fillet Mignon, Rioplatense Angus 200g
85

Ribeye Steak, Rioplatense Angus 350g
95

Prime Rib (For Two), Rioplatense Angus 1kg
180

AUSTRALIAN GRAIN FED NEW ENGLAND TABLELANDS, GRAIN FED

New York Sirloin, Black Onyx Angus 300g
125

T-bone Steak, Black Onyx Angus 800g (For Two)
265

LARGE FORMAT CUT

Australian Stockyard Angus, Tomahawk 1.6kg
320

Baked Turbot 800g
Served With Sliced Confit & Baked Potato (Catalonia Style) Lemon Butter Sauce
98

20 for additional 100g

(All Our Meats (Beef), Selection Comes With, Roasted Garlic & Home-Made Mustard)

CLASSICS

Saffron Baked Monkfish, 150g

Served with Veracruz Style Ragu

75

Scampi With Tagliolini Pasta

Served in Scampi Bisque, Sturgeon Caviar & Lime Zest

52

Forest Mushroom Risotto

White Wine, Infused with White Truffle Cream & Parmesan Cheese

45

Kurobuta Pork Chop, Apple Cider Fluid Gel

Served with Glazed Peaches and Whiskey Raisin Jus

58

SIDES

Truffle Fries

Sweet Potato Fries with Chili Mayonnaise

Sauteed Spinach with Garlic

Sauteed Brussel Sprouts with Bacon

Sauteed Mixed Forest Mushrooms

Classic French Mashed Potatoes

18

DESSERTS

Classic Chocolate Mousse

Infused with Olive Oil, Hazelnuts Ganache, Pistachio Crumbs & Raspberry Sorbet

20

Poached Pear in Red Wine, Caramel Sauce & Cinnamon

Served with Crumble, & Vanilla Gelato

18

Artisanal Cheese Assortment Platter

Artisanal cheese sourced globally in collaboration with our partners. Our selections of cheese are based on seasonal availability. Kindly check with our service team for today's selections

38

