

POLO BAR

LUNCH MENU

3 COURSES 85 / 4 COURSES 125

sides are not inclusive

STARTERS**Cream Of Mushroom Soup 18**

Served with Buttered Brioche Croutons

Minestrone Soup 18

Classic Italian Tomato Soup with chunks of Vegetables & served with Grissini Sticks

Endives Salad 23

Served with Dolce Gorgonzola Cheese, Pomegranate Reduction, Walnut Candy, Figs & Honey Lemon Dressing

Polo House Caesar Salad 22

Traditional Caesar Salad served with Pancetta, Shaved Parmesan Cheese, Croutons, Vine Cherry Tomatoes & Anchovy Dressing

Polo House Salad 20

Served with Sun-dried Tomato, Feta Cheese, Toasted Pine Nuts, Figs & Honey Lemon Dressing

Burrata 25

Served with Balsamic Glazed Vine Cherry Tomato, Chimichurri & Arugula

Htapodaki 28

Grilled Octopus served on Arugula, Vine Cherry Tomato & Balsamic Glaze

POLO BAR CLASSICS**Risotto****Seafood Saffron Risotto 38**

White Wine, Tiger Prawns, Hokkaido Scallops & Pecorino Romano Cheese

Mushroom Risotto 35

White Wine, Forest Mushrooms Risotto, served with Cream of Truffle, Parmesan Cheese & Chives

Pasta**Pappardelle Pasta 32**

Salmon Pasta served in Traditional Creamy Pink Sauce with Garlic, Capers, Herbs & Parmesan Cheese

Fettuccini Pasta 35

Fettuccini Pasta served with Home-made Lamb Ragu, Pecorino Romano Cheese & Confit Vine Tomatoes

MAINS**Sea Bass 40**

Pan-seared Sea Bass served with Sautéed Spinach with Garlic, Lemon Wedges, Balsamic Cream & Ikura Caviar

Barramundi 42

Pan-seared Barramundi Fish, served with South American Style Veracruz Ragu, Microcress & Tobiko Caviar

Polo Grill Rib Eye 49

Grilled Argentinian Angus Rib Eye Steak, served with Confit Garlic & Dijon Mustard

Polo Grill Sirloin 47

Grilled Argentinian Sirloin Steak, served with Confit Garlic and Dijon Mustard

Grilled Pork Chop 44

Served with Caramelized Purple Cabbage with Mustard, Whiskey Raisin Jus & Homemade Apple Fluid Gel

Polo Burger 40

Served with Homemade Caramelized Onion, Veal Jus Sauce, Arugula & French Fries

SIDES TO GO WITH

12

French Fries

Sautéed Spinach with Garlic

Cauliflower Steak with Spicy Togarashi

Mayo

Sweet Pickled Radish

Heirloom Tomato with Wafu Sesame

Dressing

SWEET ENDINGS**Chocolate & Hazelnut Praline 15**

72% Dark European Couverture, Dark Chocolate Sponge, Crispy-crunchy Praline Feuilletine & Dark Chocolate Glaze

Homemade Walnut Brownies 15

Original Fudgy Brownie, Dark Chocolate Ganache & Walnuts

American Cheese Cake 15

Rich and fragrant Cream Cheese set atop a hand-pressed Graham Cracker base and baked to perfection.

