

POLO BAR

4 COURSE MENU

\$148++

SOUP

Spring Pea Soup

served with minted crème fraîche

STARTER

Hokkaido Scallop Ceviche

served with leche de tigre, nasturtium & caviar

MAINS

Josper Grilled Argentinian Angus Grass

Fed Ribeye Steak 250G

served with sautéed brussel sprouts (or) french fries, roasted garlic & home-made mustard

or

Smoked Grilled Norwegian Halibut

served with veracruz style ragu & white sturgeon caviar

DESSERTS

Apple Tart

with cinnamon sugar dust, vanilla gelato & mix berries

5 COURSE MENU

\$168++

AMUSE-BOUCHE

Burrata Mousse

served in wheat cracker shell with sundry tomato pesto, leche de tigre & pomegranate

STARTER

Grilled Roasted Bone Marrow

served with jus, sweet shallot marmalade & sourdough

IN BETWEEN

Saffron Orzo Pasta

served with saffron cream, scampi & goat cheese

MAINS

Josper Grilled Argentinian Angus Grass

Fed Ribeye Steak 250G

served with sautéed garlic spinach (or) french fries, roasted garlic & home-made mustard

or

Smoked Grilled Norwegian Halibut

served with veracruz style ragu & white sturgeon caviar

or

Josper Grilled Kurobuta Pork Chops

served with classic french potato & whiskey raisin jus

DESSERTS

Lemon Meringue Tart

with vanilla gelato & mix berries

BAR BITES

French Fries

14

Homemade Chicken Popcorn

Served With Spicy Togarashi Mayo

18

Fried Mozzarella Cheese Stick Served With Spicy Tomato Arrabbiata Sauce

18

Truffle Fries Topped With Grated Parmesan Cheese

18

Polo Focaccia Funghi Served With Chimichuri Sauce

18

Thin Sliced San Daniele Ham Served

On Melon

20

Castelvetrano Olives Served With Chunks Of Parmesan Cheese

20

Selection Of Cheese Board Served With Grapes & Charcoal Crackers

30

Selection Of Cold Cuts (3 Types) Salami, Copa Beef, Parma Ham, Served With Confit Red Radish Pickle

35

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

Mинestrone 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 Caeser Salad 22

Traditional Caeser 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.

