

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 Focciaci Funghi Served With

Chimichuri Sauce

18

Thin Sliced San Daniele Ham Served

On Melon

20

Castelvetro 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

All prices are subject to a 10% service charge and prevailing government taxes. Please inform our servers if you have any food preferences.