

# Bacchus Restaurant

FINE DINING MENU



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## ENTREE

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**Tuna sashimi**

Fresh yellowfin tuna sashimi served with pickled ginger, wasabi and soy sauce

K50

**Grilled halloumi** (GF) (V)

Lightly grilled halloumi cheese, artichoke puree with red coulis toppings

K59

**Blinis potato** (GF)

Truffle potato blinis, sour cream, smoked salmon, onion, capers and caviar

K69

**Pan seared Hokkaido scallops** (GF)

Cauliflower puree, prosciutto crisps and caviar

K69

**Bacchus cannelloni** (GF)

Eggplant cannelloni with tomato sauce and fresh thyme

K69

## SOUP

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**Seafood bouillabaisse** (GF)

Prawn, squid, lobster, fresh fish broth with garlic toast and salmon pearls

K59

**Long braised caramelized onion soup** (GF) (V) (Vg)

Topped with infused paprika oil

K59

(GF) Gluten Free | (VG) Vegan | (V) Vegetarian

Please contact our restaurant staff for any dietary requests. Prices are inclusive of 10% GST

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## SALAD

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- Apple and feta salad** (GF) (V) K59  
Sundried tomato dressing, pine nuts and feta cheese
- Three-bean and avocado salad** (GF) (V) (Vg) K59  
Kidney beans, chickpeas and snake beans with lemon dressing

## MAIN COURSE

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- Turned roots vegetables** (GF) (V) (Vg) K89  
In tangy herbs tomato sauce with herbs couscous
- Nori wrapped steamed fresh fish** (GF) K89  
Served with garlic tossed aibika and olive capers tapenade
- Poached lobster** (GF) K109  
Wasabi mashed potatoes, wine celery infusion, herbs and butter
- Chicken breast stuffed with blue cheese and spinach** (GF) K89  
Lyonnaisse potato and herb veggies
- Pistachio crusted rack of lamb** (GF) K109  
Baked potato, truffle jus and veggies
- Honey and soya glazed pork belly** (GF) K89  
Wasabi mashed potatoes, vegetables and Sichuan sauce

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## STEAK

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**200 grams Wagyu chocolate beef**

Marble score 6-7

K179

**250 grams Wagyu ribeye**

Marble score 6-7

K179

**300 grams Wagyu T-bone**

Marble score 6-7

K169

**200 grams Wagyu tenderloin**

Marble score 6-7

K169

All steaks are served with truffle mashed potatoes, seasonal vegetables and horseradish merlot jus

## DESSERT

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**Chocolate orange beet noire with hazelnut crunch** (GF)

This flourless chocolate cake features meringue, dark chocolate and orange zest served with coffee ice cream and hazelnut crunch

K49

**Pinacolada panna cotta** (GF) (V)

Italian dessert of sweetened cream thickened with gelatin and melded, aromatized with coconut, topped with pineapple compote and yoghurt crumble

K59

**Muscovado cream brulee with funnel crisp**

Creamy, pudding-like, baked custard with a brittle top of melted sugar flavored with muscovado sugar and served with crispy funnel

K59

**Sambuca & strawberry stew**

Fresh strawberry stewed in sambuca served with chantilly cream, sweetened whipped cream and pistachio sponge

K59

**Crepe Suzette**

Freshly flambéed from the gueridon trolley

K59

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