

LA RÉSERVE

Menu

Appetizers

Pines Charcuterie Board 1,280

(good for 2 to 3 persons)

Mortadella, prosciutto, salami, smoked farmer's ham, feta, Gouda, and Gorgonzola

Served with fruits, pretzels, and baguette toasts

Gravlax 580

House-cured Norwegian salmon, dill mustard sauce, baguette

Trio di Crostini 480

*Mushroom and olive
Salmon and potato salad
Prosciutto and feta cheese*

Salads

Pines Caesar 480

Romaine lettuce, Parmigiano Reggiano, prosciutto, egg

Our Caprese 530

Tomatoes, bocconcini, salad greens, herbs, and balsamic vinaigrette with extra-virgin olive oil

Salmon Salad 630

Cured salmon, lettuce, arugula, red radish, apple, and a light dill yoghurt dressing

Soups

Pumpkin Soup 380

Served with herb croutons

Baguio Mushroom Soup 450

Served with herb croutons

French Onion Soup 530

Topped with Gruyère cheese

Specials of the House

Raclette Set

(Veranda service only)

Good for 2 persons 3,250

Good for 4 persons 5,850

Served with baby potatoes, cold cuts, gherkins, pearl onions, side salad, bread basket, and a fruit platter

U.S. Certified Angus Beef Tenderloin (210g) 2,550

Choice of sauces:

Café de Paris, béarnaise, or red wine jus

Served with haricots verts and thick-cut fries

U.S. Certified Angus Beef Rib Eye (410g) 3,280

Choice of sauces:

Café de Paris, béarnaise, or red wine jus

Served with haricots verts and thick-cut fries

Prices are inclusive of 12% VAT and subject to 10% service charge

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Meat and Poultry

Rosemary Chicken 880
Served with paprika jus, seasonal vegetables, and thick-cut potatoes

Pork Ribs Rosticciana 880
Grilled Tuscan-style pork ribs and roasted potatoes

Pan-Roasted Lamb Chops (300g) 1,680
New Zealand lamb chops, rosemary jus, haricots verts, potato gratin

Braised Lamb Shank 1,850
Rosemary jus, buttered spinach, Parmigiano Reggiano-mashed potatoes

Fish and Seafood

Mussels 880
*Cooked in white wine, cream, and herbs
Served with hand-cut fries and Dijon mayonnaise*

Salmon 1,480
Pan-grilled salmon fillet with tomato basil sauce, potato gratin

Halibut 1,680
Pan-seared halibut fillet with bouillabaisse sauce and buttered potatoes

Pasta

Chicken Mushroom Fettuccine 680
With lemon zest, fresh thyme, and Parmigiano Reggiano

Truffle Penne 750
With prosciutto, garlic, and Parmigiano Reggiano in a rich, creamy sauce

Spaghetti Pescatore 880
Pan-roasted fish, shrimp, and mussels with cherry tomatoes and arrabbiata sauce

Desserts

Apple Strudel 480
Apples, cinnamon, and raisins in phyllo pastry, with a choice of warm vanilla sauce or ice cream

Tiramisu 480
Ladyfingers layered with mascarpone, espresso, amaretto, cocoa, and nibs

Brûlée Cheesecake 380
Vanilla custard and cheesecake

Swiss Custard Pudding 380
Swiss bread and custard pudding, enhanced with chocolate

Key Lime Tartlette 280
Topped with torched meringue

Ice Cream Sundae 180
Please ask your server for the available flavors

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Sandwich Menu

Available daily from 2 PM to 6 PM

Tuna Croissant <i>Dressed tuna, greens, and croissant, served with chips</i>	480
Grilled Ham and Cheese <i>Gruyère and smoked farmer's ham in sourdough, served with chips</i>	480
Crispy Chicken Bun <i>Crisp-fried chicken fillet, lettuce, and tomato with mayonnaise in a brioche bun, served with fries</i>	580
New Zealand Lamb Burger <i>New Zealand lamb patty with blue cheese mayo in a brioche bun, served with fries</i>	680
U.S. Certified Angus Beef Burger <i>6oz U.S. Certified Angus beef patty with lettuce, tomato, and cheese in a brioche bun, served with fries</i>	780

Please inform our staff of any food allergies or special dietary requirements

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