



International Kitchen

A carefully chosen selection of mouthwatering recipes from around the world

SOUPS

French Onion Soup (New)	3.500
Sweet sliced onions cooked in beef broth served with cheese puff pastry	
Mushroom Soup	4.250
A combination of white mushroom and portobello mushroom, served with Emmental crust	
Miso Soup	4.500
Traditional Japanese soup with tofu and spring onions	

STARTERS AND BITES

Edamame	6.950
Salted or spicy green soya beans	
Fried Calamari	5.950
Served with tartar sauce	
Traditional Shrimp Cocktail (New)	8.500
Shrimp with avocado and cocktail sauce	
Vinaigrette Appetizer Platter	9.500
(For 2 people)	
Vegetable spring rolls, mozzarella sticks and chicken balls served with sweet chili and barbecue sauce	
Frisco Bowl with Baby Mozzarella (New)	5.950
Fresh baby mozzarella with cherry tomatoes gently dressed in pesto sauce served in a Parmesan basket	
Rock Shrimp	6.950
Deep fried shrimp with spicy Japanese sauce	
Pan Seared Sea Scallops (New)	11.500
Served with asparagus and beurre blanc sauce	
Endives with Apples (New)	5.950
Endives marinated in blue cheese dressing served with caramelized walnuts and sliced apples	
Shake Usukuri	6.950
Fresh salmon, leeks and togarashi with ponzu sauce	
Tuna Carpaccio	8.950
Tuna, marinated cucumbers and sweet vinegar soya dressing	

SALADS AROUND THE WORLD

Rocca Salad	5.250
Rocca leaves topped with mushrooms, sundried tomatoes, and shaved Parmesan cheese with balsamic dressing	
Classic Caesar Salad	5.500
Mixed iceberg and roman lettuce topped with shaved Parmesan cheese and herbed garlic croutons with Caesar salad dressing	
Vinaigrette Greek Salad (New)	4.500
Roman lettuce, spring onions, cucumbers, tomatoes, sweet peppers, wild thyme, feta cheese, crispy shredded bread with yogurt dressing	
Quinoa Salad	5.750
Quinoa with broccoli, artichokes, pomegranates & red beans served with citrus dressing	
Exotic Salad (Popular)	7.500
A mixture of avocados, palmettos, mushrooms, cherry tomatoes, kiwi, asparagus, artichokes and green leaves served with fresh herb dressing	
Kani Salad	5.500
Crab, carrots, cucumbers with mayonnaise and tempura flakes	
Sashimi Salad	9.750
Tuna, salmon, octopus and crab served with togarashi, mayonnaise and spring onions	
Crunchy Salmon Salad	9.950
Salmon, spicy mayonnaise and tempura flakes	
Maguru Crunchy Salad	12.000
Tuna, spicy mayonnaise and tempura flakes	
Shrimp and Crab Salad	7.500
With spicy and crunchy sweet sauce	



SANDWICHES

All sandwiches are served with your choice of homemade freshly baked white or brown bread

✕ **Grilled Chicken Sandwich** 6.500

Grilled chicken breast with mushrooms, rocca and avocado in ciabatta bread served with spicy mayonnaise and French fries

✕ **Pepper Steak Sandwich** 9.950

Sliced prime steak fillet in French bread, served with sweet peppers, spicy green peppers, onions, Swiss cheese, mustard seeds and French fries

Classic Burger (New) 9.950

Fresh tomatoes, onions, lettuce and pickles topped with Emmental cheese, served with French fries

Vinaigrette Burger (New) 8.500

With grilled tomatoes and onions, lettuce and pickles topped with Cheddar cheese, served with French fries and barbeque sauce

Chicken Fajita Wrap (New) 5.250

served with sour cream, Pico de gallo and guacamole

With beef 5.750

PASTA, RISOTTO

➤ **Penne Arabiatta** 5.500

Penne with tomatoes, garlic and basil

Fettuccine Alfredo 5.500

Fettuccine with fresh mushrooms, Parmesan cheese and creamy white sauce

Seafood Spaghetti 11.500

(Chef's Recommendation)

Shrimp, calamari and shell mussels served with tomato herb sauce or aglio e olio

➤ **Wild Mushroom Risotto (New)** 5.950

Risotto cooked with mushroom duxelle with Parmesan tuile topped with crispy mushrooms

Shrimp Risotto (New) 8.500

Risotto cooked with shrimp bisque

MAIN COURSES

Chicken

Vinaigrette Stuffed Chicken 7.500

Baby chicken stuffed with mushrooms, coriander, garlic and Parmesan cheese topped with mozzarella cheese and peaches served with the Chef's special sauce

Tender Chicken Breast 7.500

Grilled, served with lemon sauce and herbed mashed boiled potatoes and sautéed baby vegetables

Whole Baby Chicken 12.000

(New, Chef Recommendation)

Baby chicken served with baby potatoes and gravy sauce

Veal

Escalope Milanese 12.500

Breaded baby veal delicately fried and served with pasta al pomodoro

Grilled Veal Palliard (New) 12.500

Grilled veal palliard stuffed with mushrooms and rocca served with sautéed vegetables and gravy pepper sauce

Beef & Lamb

Traditional Steak Frites (New, Popular) 15.500

Grilled beef fillet steak with French fries served with your choice of pepper sauce or mushroom sauce

Angus Filet Mignon 25.000

Angus beef fillet served with sautéed vegetables and your choice of spicy green pepper sauce or red wine sauce

Rib Eye Steak (New) 22.500

Rib-eye steak with mashed potatoes, sautéed vegetables and fried artichokes with mushroom or mustard sauce

Grilled Lamb Chops 13.500

Grilled lamb chops served with grilled vegetables and baked potatoes with sour cream



Fish and Sea Food

Grilled Fresh Sea Bass Fillet 16.000

Stuffed with herbs, tomatoes and lemon served with grilled vegetables and roasted potatoes

Fresh Salmon Steak 14.000

Grilled fresh salmon fillet with dill sauce served with mixed green sautéed vegetables and roasted baby potatoes

Slow Cook Whole Sea Bream (New) 14.500

Marinated sea bream cooked in papillote served with ratatouille and grilled lemon

Grilled Tiger Prawns (New) 28.500

Grilled tiger prawns with grilled vegetables and Provençal sauce

Special of the Day

Ask your waiter

CHOOSE YOUR SIDE DISH

Sautéed Spinach 2.000

French Fries 2.000

Herbed Mushrooms 2.500

Mixed Vegetables 2.000

Add Chicken 1.500





Sushi Bar

Each slice or roll is delicately prepared to take you to an exotic and extraordinary culinary experience

Sashimi (4 pieces)

Kani (Crab)	3.950
Ebi (Shrimp)	5.500
Shake (Salmon)	5.500
Gindara (Butterfish)	6.250
Maguro (Tuna)	6.250
Taco (Octopus)	4.500
Hotategai (Scallop)	5.750
Ebiko (Lobster Roe)	6.750
Unagi (Eel)	8.250
Tobiko (Flying Fish Roe)	8.500
Ikura (Salmon Roe)	12.500
Hamachi (Yellowtail)	10.950



Sushi (2 pieces)

Vegetarian	2.950
Kani (Crab)	3.950
Ebi (Shrimp)	4.250
Shake (Salmon)	4.750
Gindara (Butterfish)	4.750
Maguro (Tuna)	4.250
Taco (Octopus)	5.250
Hotategai (Scallop)	5.250
Ebiko (Lobster Roe)	6.950
Unagi (Eel)	6.750
Tobiko (Flying Fish Roe)	8.250
Ikura (Salmon Roe)	8.950
Hamachi (Yellowtail)	7.500

Gunkan

Rice balls wrapped in salmon or tuna sashimi with various fillings (2 pieces)

Salmon Gunkan 5.500

Ebiko and shrimp with crunchy sauce

✕ Bonbon Gunkan 5.250

Salmon, shrimp, tuna, oboro, avocado, and ebiko with sweet chili and spicy mayonnaise sauce

✕ Crispy Rice Gunkan 5.250

Fried rice with shrimp, crab and salmon

Makimono (3 pieces)

Hand-rolled sushi

✓ Vegan Mix Roll 3.500

Olives, rocca, leaves, carrot and young corn

Maternity Roll 4.250

Crab wrapped in Shrimp

Scorpion Roll 5.250

Eel, shrimp and avocado with unagi sauce

VIP Roll 5.750

Shrimp and crab wrapped in avocado

✕ Exotic Roll 5.750

Crab and avocado topped with spicy salmon

✕ Volcano Roll 5.500

Spicy fried crab topped with spicy sauce

✕ Fountain Roll 5.500

Tuna, crab and salmon rolled with green and orange tobiko topped with spicy salmon and ebi salada

✕ Green Warrior 5.250

Shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauces (sweet, wasabi and salmon crunchy)

✕ Wasabi Roll 6.250

Salmon, crab and tuna rolled with tobiko and wasabi sauce

✕ Tempura Special Roll 6.950

Fried shrimp topped with shrimp salad

✕ Super Tuna Spicy Roll 6.500

Crab and avocado wrapped in spicy tuna

- ✘ **Basic Instinct** 5.250

Shrimp wrapped with salmon and topped with green chili and crunchy sauce
- ✘ **Spiky Roll** 5.950

Crab topped with avocado and spicy shrimp
- Golden Roll (New)** 5.250

Asparagus, cream cheese, grilled salmon and pickled ginger
- ✘ **Five Seas Roll (New)** 6.750

Salmon, tuna, shrimp, ebiko, cream cheese and chili
- Fancy Roll (New)** 7.500

Salmon, shrimp, scallops and ebiko
- Chef Roll (New)** 7.500

Asparagus, eel, avocado, tobiko, cream cheese with special dressing



- Futo Maki - Big & Thick** (3 pieces)

Fat rolled sushi
- Maradona Roll** 4.950

Shrimp, crab and avocados
- Louay Roll** 6.950

Shrimp, crab and eel topped with shrimp salad
- ✘ **Spicy Crab Roll** 4.950

Shrimp and crab topped with crab and chili
- ✘ **Mint Spicy Roll (new)** 4.950

Salmon, ebiko avocado and rocca with special mint sauce

Harumaki

- Rice paper rolls (New)
- Yasai Roll** 3.950

Lettuce, avocado, carrots, baby corn
- ✘ **Ebi Kani Roll** 4.750

Shrimp tempura, eel, crab, lettuce and spicy mayonnaise with special dressing
- Salmon Roll** 5.500

Salmon, eel, mayonnaise, togarashi and spring onions



Temaki (1 piece)

- ✘ Canadian 4.950
Tuna and salmon
- Ebi tempura 4.750
Fried shrimp
- Temaki 007 4.950
Crab, salmon and ebiko
- ✘ Vinaigrette 4.950
Salmon, shrimp and crab

Moriawase - Mixed Platter

Osaka Moriawase 15.950

(12 pieces: sushi and maki)

Salmon sushi (2 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), Osaka roll (3 pieces), California roll (3 pieces)

Vinaigrette Moriawase 19.950

(14 pieces: sushi, sashimi, and maki)

Salmon sashimi (4 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), VIP roll (3 pieces), shake special roll (3 pieces)

Medium Boat

Family Boat 22.750

(20pcs sashimi, sushi and maki)

Crab sashimi, crab sushi, shrimp sushi, ebi tempura roll, dark shadow roll, crunchy California roll, maternity roll

Makimono Boat 33.500

(24 pieces: maki)

Hawaiian roll, special roll, AlQasr rainbow roll, samurai roll, ebi tempura roll, Maradona roll, osaka roll, spicy salmon roll

Vinaigrette Special Boats

Shogun Boat 49.500

(48 pieces)

Sashimi (4 pieces each): tuna, salmon, crab, shrimp

Sushi (4 pieces each): salmon, crab, shrimp, avocados

Makimono (4 pieces each): kawa special roll, ebi tempura roll, oishi roll, cream cheese roll

Royal Boat 75.000

(39 pieces)

Sashimi (4 pieces each): shake, maguro, unagi, hamachi, gindara

Sushi (2 pieces each): Ikura, shake, hotategai, tobiko, unagi

Makimono (3 pieces each): Louay roll, Vinaigrette roll, royal roll

