

COLD APPETIZERS

- Red Sky Caesar Salad** *P* 455
Crispy bacon, garlic croutons and parmesan shavings
- Foie Gras on Toast** *S* 795
Smoked duck breast, mixed salad and walnut dressing
- Maine Lobster** *D G H S* 895
Truffle dressing, avocado emulsion and tomato concassé
- Hand Sliced Salmon Carpaccio** *D G H C* 655
Whipped horseradish cream, salmon roe
- Tomato and Goat Cheese Mille-Feuille** *V D H S* 655
Tomato coulis, red amaranth
- Alaskan King Crab** *D C H S* 695
Rolled in zucchini cannelloni, marinated bell pepper, tomato coulis

SOUPS

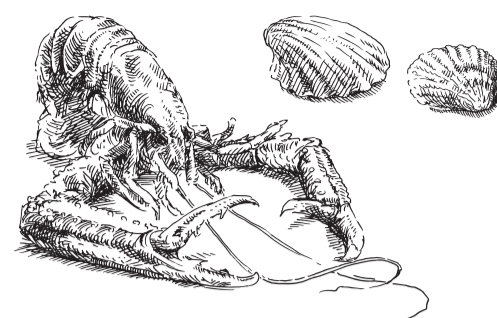
- Cream of Porcini Mushrooms** *D G S* 555
Pan seared Sarlat foie gras
- Lobster Bisque** 555
Lobster tempura and crème fraîche

WARM APPETIZERS

- Fine Crisp Alsatian Tart "Flammekueche"** 695
Country style bacon, onions, sour cream, truffle shavings and lightly marinated lamb's lettuce
- Pan-Fried Duck Foie Gras** *G S* 895
Caramelized grapes and cherries, apricot-yuzu marmalade
- Maryland Crab Cakes** *D S* 795
Avocado pickled caper mayonnaise, radish salad
- Pan-Seared Hokkaido Scallops** *G C H* 895
Smoked eggplant caviar and parsley coulis
- Corn and Truffle Filled Agnolotti Pasta** *V* 855
Girolle mushrooms, parmigiano, shaved black summer truffle



- Poached Asparagus** *G D S* 750
Light citrus sabayon
- Poached Asparagus** *G D S* 750
Mimosa dressing, pesto and crunchy vegetables
- Silky Asparagus Soup** *G D S* 750
Truffled poached organic duck egg, parsley coulis
- Asparagus "Meunière"** *G S H V* 750
Sun-dried tomatoes, roquette, red wine sauce
- Pan seared Foie Gras and Asparagus** *G* 900
Red wine sauce and hazelnut salad
- Asparagus "Fricassée"** *G D V* 800
Truffle and parmesan bouillon
- Boiled Asparagus** *G S H V C* 750
Macadamia nut and balsamic dressing



THE SEAFOOD BAR

- Half Dozen Live Oysters** *D G H* 955
Au naturel, Champagne mignonette or spicy sauce
Cap Horn Fine De Claire No.1 Oysters
- Seafood On Ice** *D G H S* 5,955
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, Japanese snow crab, Carabineros, langoustines, mussels and array of dips and condiments

*There may be risk associated with consuming raw shellfish.
If you have any immune disorders, you should eat these products fully cooked.*

FISH & SEAFOOD

- Charred Fillet of Atlantic Salmon** *D G* 1,355
Cherry tomatoes and basil butter, crisp snow peas
- Gragnano Spaghetti with Maine Lobster** *H* 2,155
Whole lobster sautéed with garlic, chili & extra virgin olive oil
- Pan Fried Dover Sole "Meunière"** *D* 1,955
Caramelized baby leeks and mashed potatoes
- Gratinated Lobster "Thermidor"** *D G* 2,155
Whole Maine lobster, mushrooms and brandy
- Pan Seared Snowfish with Ratatouille** *D G* 1,755
Crunchy fennel, lemon butter sauce
- Seafood Saffron Risotto** *D G* 1,855
Tiger prawn, Hokkaido scallop, lobster and smoked caviar

LOVE TO SHARE

- The Red Sky Surf & Turf Tower** *D G* 6,955
An assortment of the freshest seafood and prime quality meats, Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Japanese snow crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

MEAT & POULTRY

- Wagyu Beef Trilogy** 2,455
Australian slow cooked short rib with red wine sauce, pan seared Omi tenderloin with béarnaise sauce, Thai cheek daube with croustis served with mixed fresh baby vegetables
- U.S.D.A. Prime Beef Tenderloin "Rossini"** *G* 2,455
Foie gras, truffle, wild mushrooms and Madeira sauce
- American Wagyu Beef Short Rib** 1,955
Potato gnocchi, mushrooms, braising sauce
- U.S.D.A. Prime Rib-Eye** *G* 2,455
French fries, béarnaise sauce and red wine sauce
- French Pork Chop** *G* 2,155
Garlic potato purée, vegetables, sherry wine and mustard reduction
- Rack of Lamb** *D G* 1,855
Confit tomatoes and eggplant, turned glazed zucchini
- Poached Chicken with Champagne Sauce** 1,855
Sautéed morel and butter mashed potatoes
- Crisp Roasted Duck Leg** *G* 1,755
Roasted potatoes, sautéed spinach and cabernet red wine sauce

Dessert

Passion Fruit Baba **V S**

Malibu jelly, coconut icecream, passion fruit cream

355

Chocolate Combination **V S**

Dark Chocolate flakes, chocolate pearls,
crumble and manjari chocolate sauce

355

Red Sky Cheesecake **V S**

Wheat biscuit, blackberry sorbet and fresh berries

355

Colonel **V S**

Yellow lemon sorbet, Absolut vodka

355

Dame Blanche **V S**

Bourbon vanilla ice cream,
warm Valrhona dark chocolate sauce,
meringue and whipped cream

355

G = Gluten Free

V = Vegetarian

S = Low Sodium

D = For Diabetics

H = Heart Friendly

C = Low Calories

Red
sky