

**URAMAKI (4 PCS)**

<b>VOLCANO</b> <i>Shrimp, crab, spring onion, spicy mayo, topped with speciality crispy mix</i>	105	<b>CRISPY SHRIMP MAKI</b> <i>Shrimp, avocado, togarashi wrapped with crispy tempura flakes</i>	105
<b>SHRIMP POP</b> <i>Shrimp, onion, togarashi, sweet chili, tobiko, topped with shrimps</i>	100	<b>CRISPY CALIFORNIA</b> <i>Avocado, crab, cucumber wrapped with crispy tempura flakes</i>	95
<b>BREADED SHRIMP</b> <i>Breaded shrimp, avocado, cheese wrapped with avocado</i>	110	<b>SALMON SURPRISE</b> <i>Salmon, white fish, truffle oil, parmesan, cheese, ebiko &amp; scallion sauce</i>	120
<b>DANCING EEL</b> <i>Salmon, avocado, shrimp, Togarashi, wrapped with eel</i>	130	<b>NAKED SALMON</b> <i>Crab, avocado, cream cheese, wrapped with salmon</i>	105
<b>DYNAMITE</b> <i>Shrimp, crab, tuna, avocado, onions &amp; dynamite sauce wrapped with bread crumbs</i>	105	<b>GRILLED SALMON ROLL</b> <i>Salmon, cucumber, mango, ebiko unagi sauce wrapped with black sesame</i>	105
<b>SALMON CALIFORNIA</b> <i>Salmon, avocado, cucumber, crab, Togarashi wrapped with sesame seeds</i>	105	<b>SPICY OCTOPUS GINGER ROLL</b> <i>Ginger, ebiko, octopus wrapped with crispy tempura flakes</i>	95
<b>BLUSH MAKI</b> <i>Tuna, avocado, togarashi, Wrapped with togarashi</i>	95	<b>SHRIMP TEMPURA MAKI</b> <i>Shrimp tempura and ebiko wrapped with crispy tempura flakes</i>	100
<b>TUNA BLAST</b> <i>Spicy tuna, avocado, pineapple, ebiko &amp; sweet chili sauce</i>	105	<b>SALMON ECSTASY</b> <i>Crab, avocado, crispy flakes wrapped with salmon</i>	105
<b>SPIDER ROLL</b> <i>Soft shell crab, avocado, fresh crab, cream cheese, teryaki sauce topped with bonito flakes</i>	125	<b>GIGI'S GINGER ROLL</b> <i>Salmon, shrimp, avocado wrapped with ginger</i>	105
<b>LAZY SALMON</b> <i>Shrimp, crab, salmon, crispy outside topped with mixed shrimps</i>	105	<b>SPECIAL SALMON MAKI</b> <i>Salmon, avocado, shrimp, crab, togarashi wrapped with ebiko</i>	105
<b>FRESH CRAB ROLL</b> <i>Fresh crab, avocado, ebiko, rice paper, wrapped with bread crumbs</i>	110	<b>CRAZY SALMON</b> <i>Salmon, avocado, shrimp, togarashi wrapped with mixed crab</i>	105
<b>CRISPY CRAZY</b> <i>Mixed crab wrapped with crispy tempura flakes</i>	95	<b>CRISPY LOBSTER ROLL</b> <i>Lobster, avocado wrapped with crispy flakes</i>	130
<b>CRISPY SALMON</b> <i>Salmon, avocado, shrimp, togarashi wrapped with crispy tempura flakes</i>	105	<b>JALAPEÑO SALMON</b> <i>Salmon, avocado, wrapped with salmon, topped with fresh jalapeño</i>	105
<b>VEGAN CALIFORNIA</b> <i>Avocado, cucumber, radish, carrot potato, wrapped with rice paper</i>	75	<b>CRISPY CHICKEN MAKI</b> <i>Crispy chicken, avocado wrapped with crispy flakes</i>	100
<b>MANGO WRAP</b> <i>Avocado, shrimp tempura, salmon and cream cheese, wrapped with mango</i>	100	● <b>CRISPY FUSION</b> <i>Salmon, crab sticks, cream cheese and ebiko topped with crab sticks, cucumber and carrots</i>	120
<b>TWIST ROLL</b> <i>Fried hosu roll with salmon, fresh crab, ebiko &amp; sweet chili sauce</i>	130	● <b>CLOUDY RICE</b> <i>Shrimp, crab sticks, avocado and ebiko, wrapped in soy sheet</i>	110

Prices are including VAT

**STARTERS**

<b>POLLO CROCCANTE</b> <i>Crispy chicken coated in Our homemade special sauce</i>	120
<b>EGGPLANT NACHOS</b> <i>Fried eggplant chips topped with honey and cheese</i>	115
<b>CHICKEN WINGS</b> <i>Grilled chicken wings marinated in sweet chili sauce</i>	120
<b>ARANCINI BALLS</b> <i>Fried risotto balls filled with cheese and mushroom, topped with parmesan</i>	130
<b>SHRIMP CROCCANTE</b> <i>Coated deep fried shrimps with our homemade pesto sauce</i>	160
<b>FRITTO MISTO</b> <i>Fried squid and shrimps served with tartar sauce</i>	220
<b>SHRIMP PROVENÇAL</b> <i>Sautéed shrimps with garlic and chili pepper</i>	180
<b>BUTTER STEAK</b> <i>Pan fried beef tenderloin sautéed in butter</i>	210
● <b>BEEF TACOS</b> <i>Marinated minced beef with asian spicy sauce, topped with wasabi mayo</i>	180
● <b>SHRIMP NOODLES</b> <i>Sautéed shrimps served with udon noodles and vegetables</i>	200
<b>GRILLED CALAMARI</b> <i>Fresh grilled calamari Served with lemon sauce</i>	200
<b>GRILLED MUSHROOM</b> <i>Grilled mushroom topped with truffle oil, Balsamic vinegar and parmesan cheese</i>	150
<b>MINI PIZZA</b> <i>5 traditional pizza doughs topped with Tomato sauce, cheese, and olives</i>	100
<b>MINI BURGER</b> <i>3 mini burgers topped with cheese, Served with cocktail sauce</i>	100
<b>SPINACH CANNELLONI</b> <i>Cannelloni filled with spinach and ricotta cheese, served with parmesan tomato sauce</i>	160
<b>TRUFFLE FRIES</b> <i>Thin cut fries mixed with truffle oil and parmesan cheese</i>	85
● <b>CHICKEN KATSU</b> <i>Crispy chicken with katsu sauce in toasted bread</i>	180
● <b>FRIED GYOZA</b> <i>Gyoza wrap filled with mixed cheese served with garlic chili sauce</i>	180

**SALADS**

<b>BURRATA SALAD</b> <i>Fresh burrata cheese served with Cherry tomatoes and arugula</i>	250
<b>CHICKEN CAESER SALAD</b> <i>Grilled Chicken breast served romain and iceberg lettuce, croutons &amp; caesar dressing topped with parmesan cheese</i>	170
<b>GOAT CHEESE SALAD</b> <i>Goat cheese served with mesclun salad, cherry tomatoes, sun-dried tomatoes and balsamic dressing</i>	190
<b>HALLOUMI SALAD</b> <i>Oven baked halloumi covered with sesame, served on a bed of beetroots, arugula and balsamic dressing</i>	180
<b>ICEBERG SALAD</b> <i>Crunchy iceberg and cherry tomatoes Served with lemon mustard dressing</i>	175
<b>SHRIMP COCKTAIL</b> <i>Shrimps served with avocado, cherry tomatoes and cocktail sauce</i>	195
● <b>SHRIMP KALE SALAD</b> <i>Sautéed shrimps served with kale, quinoa, roasted almond, pomegranate, raddish and lemon sauce</i>	220
<b>LOBSTER SALAD</b> <i>Fresh lobster, mixed avocado and tomatoes Served with lemon ginger dressing</i>	280
<b>CRISPY SHRIMP SALAD</b> <i>Fried crispy shrimps served with mixed lettuce, cherry tomatoes and avocado</i>	210
<b>BEEF SALAD</b> <i>Grilled beef tenderloin served on a bed of fresh rocca, fetta cheese, and dried cranberry served with</i>	210
<b>BRESAOLA</b> <i>Air-dried Italian beef served with arugula balsamic dressing and shaved parmesan cheese</i>	200
<b>RISOTTO</b>	
<b>RISOTTO AL FUNGHI</b> <i>Wild mushroom risotto in a light Creamy sauce</i>	200
<b>RISOTTO AL TARTUFO</b> <i>Truffles risotto with Parmesan cheese and truffle oil</i>	210
<b>RISOTTO SAFFRON</b> <i>risotto served with parmesan saffron sauce, topped with seared white fish</i>	280

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**PASTA** **MAIN COURSE**

<b>LASAGNA BOLOGNESE</b> <i>Oven baked lasagna in a classic Italian meat sauce</i>	<b>190</b>	<b>FILET DE BOEUF</b> <i>Grilled beef fillet served with a choice of pepper corn, mushroom, or mustard sauce</i>	<b>390</b>
<b>PENNE ARRABBIATA</b> <i>Penne served with fresh tomatoes, Fresh parsley and hot chili sauce</i>	<b>160</b>	<b>COGNAC WAGYU STEAK</b> <i>Pan fried wagyu filet served with cognac pepper corn sauce, garnished with truffle mashed potatoes</i>	<b>750</b>
<b>LINGUINE LOBSTER (upon availability)</b> <i>Linguine with fresh lobster, cherry tomatoes, Basil, mixed in a wine &amp; tomato sauce</i>	<b>270</b>	<b>RIB EYE STEAK (350GM)</b> <i>Grilled rib eye steak served with baked potato wedges</i>	<b>600</b>
<b>LINGUINE TRUFFLE AND PORCINI</b> <i>Linguine with sautéed porcini, fresh cream, Truffle oil and parmesan cheese</i>	<b>220</b>	<b>BEEF STROGONOFF</b> <i>Sautéed beef with mushroom onion creamy sauce served with steamed rice</i>	<b>270</b>
<b>LINGUINE SHRIMP</b> <i>Linguine served with tomato sauce, asparagus and shrimps</i>	<b>250</b>	<b>CHICKEN MUSHROOM</b> <i>Grilled chicken breast served with creamy mushroom sauce</i>	<b>210</b>
<b>RAVIOLI DI BUFFALA</b> <i>Fresh ravioli filled with fresh buffalo served with cherry tomatoes and rocket leaves</i>	<b>200</b>	<b>CAJUN CHICKEN</b> <i>Grilled chicken breast served with cajun creamy sauce and linguine</i>	<b>240</b>
<b>GNOCCHI PORCINI</b> <i>Homemade gnocchi filled with porcini mushroom, served with creamy truffle sauce</i>	<b>210</b>	<b>BBQ CHICKEN</b> <i>Grilled half chicken marinated in garlic lemon sauce</i>	<b>210</b>
<b>FISH PASTA</b> <i>Spaghetti served with fresh grouper and tomato sauce</i>	<b>230</b>	<b>CHICKEN CURRY</b> <i>A curry mix of chicken and vegetables served with steamed rice</i>	<b>240</b>
<b>FETTUCINI ALFREDO</b> <i>Fettuccini with fresh cream, mushrooms, and parmesan cheese</i>	<b>210</b>	<b>GRILLED GROUPEL</b> <i>Grilled grouper fillet with meunière sauce Garnished with couscous</i>	<b>275</b>
<b>SPAGHETTI POMODORO</b> <i>Spaghetti served with fresh tomato sauce, fresh basil and parmesan cheese</i>	<b>170</b>	<b>SEABASS ORANGE</b> <i>Grilled seabass served with orange sauce and garnished with asparagus</i>	<b>290</b>
<b>SPAGHETTI BOLOGNESE</b> <i>Spaghetti served with a classic Italian meat sauce</i>	<b>190</b>	<b>GRILLED PRAWNS</b> <i>Grilled prawns served with tartar &amp; cocktail sauce garnished with couscous</i>	<b>330</b>

**SIDE ORDERS**

<b>MASHED POTATOES</b>	<b>50</b>
<b>FRIES</b>	<b>50</b>
<b>FRIED RICE</b>	<b>50</b>
<b>STEAMED RICE</b>	<b>45</b>
<b>BROCCOLI</b>	<b>50</b>
<b>GRATINATED CAULIFLOWER</b>	<b>60</b>
<b>LIGHT CREAMY SPINASH</b>	<b>58</b>
<b>SAUTEED MUSHROOM</b>	<b>60</b>
<b>GRILLED VEGETABLES</b>	<b>58</b>
<b>STEAMED VEGETABLES</b>	<b>58</b>
<b>SWEET POTATO</b>	<b>55</b>
<b>POTATO WEDGES</b>	<b>50</b>

<b>VEAL MILANESE</b> <i>Veal escalope served with fresh arugula</i>	<b>320</b>
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**JAPANESE STARTERS** **SUSHI MENU**

<b>EDAMAME</b> <i>Steamed beans topped with rock salt</i>	<b>100</b>
<b>SALMON TATAKI</b> <i>Seared salmon served with tatki sauce</i>	<b>220</b>
<b>CRISPY SALMON SALAD</b> <i>Salmon with avocado, crispy flakes in Creamy mayo dressing</i>	<b>220</b>
<b>CRABSTICK SALAD</b> <i>Crab, cucumber, carrot, ebiko, mayo, sesame seed and crispy flakes</i>	<b>190</b>
<b>SHRIMP DUMPLINGS</b> <i>Served with mustard sauce</i>	<b>150</b>
<b>SALMON POKE</b> <i>Bowl of fresh salmon, edemame, shrimp tempura, rice, avocado and cabbage</i>	<b>230</b>
<b>SEAFOOD CEVICHE</b> <i>Variety of seafood in lemongrass dressing</i>	<b>240</b>
<b>POLOCLUB SPRING ROLLS</b> <i>Homemade vegetarian spring roll Served with sweet chili sauce</i>	<b>100</b>
<b>TUNA TATAKI</b> <i>Fresh tuna, ponzu sauce, pickled onion, garlic chips</i>	<b>210</b>
<b>SALMON TACOS</b> <i>Filo pastry topped with fresh marinated salmon in siracha mayo dressing</i>	<b>240</b>
<b>SUMMER ROLLS</b> <i>Rice paper filled with vegetables served with spicy peanut dressing</i>	<b>100</b>
<b>SHRIMPS SUMMER ROLLS</b> <i>Rice paper filled with mixed vegetables and shrimps served with spicy peanut dressing</i>	<b>180</b>
<b>FLAMED SALMON</b> <i>Seared salmon with shredded radish, chives, wasabi sweet miso, topped with kimchi</i>	<b>220</b>

**SET MENUS**

<b>SALMON LOVERS ( 18 PCS )</b> <i>Selection of salmon nigiri, sashimi and maki</i>	<b>530</b>
<b>CRISPY LOVERS ( 12 PCS )</b> <i>Selection of the best crispy uramaki</i>	<b>320</b>
<b>VEGGIE LOVERS ( 12 PCS )</b> <i>A selection of vegetarian uramaki</i>	<b>280</b>
<b>CHEF'S SELECTION ( 15 PCS )</b> <i>The chef's selection of his favorite sushi</i>	<b>430</b>
<b>POLOCLUB SELECTION ( 27 PCS )</b> <i>A delicious selection of maki, sashimi and nigiri</i>	<b>700</b>

**HOSOMAKI (3PCS)**

<b>KAPPA</b>	<b>45</b>
<b>SALMON</b>	<b>85</b>
<b>SHRIMP</b>	<b>80</b>
<b>TUNA</b>	<b>80</b>
<b>EEL</b>	<b>100</b>
<b>TEMPURA</b>	<b>80</b>
<b>CRISPY SALMON</b>	<b>80</b>

**NIGIRI (2PCS)**

<b>SALMON</b>	<b>100</b>
<b>TUNA</b>	<b>90</b>
<b>SEABASS</b>	<b>80</b>
<b>OCTOPUS</b>	<b>70</b>
<b>SHRIMP</b>	<b>80</b>
<b>CRAB</b>	<b>75</b>
<b>EEL</b>	<b>120</b>

**SASHIMI (4PCS)**

<b>SALMON</b>	<b>120</b>
<b>TUNA</b>	<b>105</b>
<b>SEABASS</b>	<b>85</b>
<b>OCTOPUS</b>	<b>75</b>
<b>SHRIMP</b>	<b>90</b>
<b>CRAB</b>	<b>80</b>
<b>EEL</b>	<b>130</b>

**CRISPY RICE (5PCS)**

● <b>SALMON</b>	<b>120</b>
● <b>SHRIMP</b>	<b>120</b>

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COGNAC	3cl	shot	Btl
HENNESSY VS		120	1,800
HENNESSY VSOP		140	3,200
HENNESSY XO		340	6,000
D'USSE		110	1,700

WHISKY	3cl	shot	Btl
J&W BLACK LABEL		80	1,200
J&W BLUE LABEL		320	7,000
J&W PLATINUM		125	2,500
CHIVAS REGAL 12YRS		80	1,300
CHIVAS REGAL 18YRS		110	2,200

JAPANESE WHISKY	3cl	shot	Btl
YAMAZAKURA		130	2,000
TOGOUCHI PREMIUM		140	2,500
HIBIKI HARMONY		210	4,200
YAMAZAKI 12YRS		550	10,000
YAMAZAKI SINGLE MALT		270	4,000

SINGLE MALT WHISKY	3cl	shot	Btl
SINGLETON		100	1,500
GLENFIDDICH 12YRS		110	2,000
GLENMORANGIE QUINTA		120	2,000
GLENMORANGIE ORIGINAL		110	1,800
GLENMORANGIE NECTAR D'OR		120	2,100
MACALLAN 12YRS		130	2,700
MACALLAN 15YRS		160	5,700
MACALLAN 18YRS		380	11,000

BOURBON & IRISH WHISKY	3cl	shot	Btl
JACK DANIELS		85	1,400
JAMESON		65	1,000

CLASSIC COCKTAILS	3cl	shot	Btl
APEROL SPRITZ			120
POLO FUSION			120
AMARETTO SOUR			120
COSMOPOLITAN			120
LONG ISLAND ICED TEA			120
MARGARITA			120
MOJITO			120
PIÑA COLADA			120
GIN BASIL			120
WILD HONEY			120
TANGERINE TWIST			120
TROPICAL SUNSET			120
LAST WHISPER			120

CHAMPAGNE COCKTAILS	3cl	shot	Btl
MIMOSA			120
KIR ROYAL			120
PROSECCO			120

PROSECCO	3cl	shot	Btl
ITINERA			630
<i>Fresh, dry and fruity. A little touch of almond on the finish</i>			
MIONETTO			630
<i>Extra dry</i>			

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## WHITE WINE

CHABLIS	950
<i>Pure and well-crafted, very pure fruits combination Refreshing mineral finish</i>	

GIACONDI CHARDONNAY	460
<i>Alluring, discreet and very elegant with hints of apple and acacia honey</i>	

LINDEMANS BIN 60 CHARDONNAY	540
<i>Aromas of fruit salad, peach, fig, rock melon and toasty oak, with a medium-bodied, fresh, crisp finish</i>	

SANCERRE TERROIRS	820
<i>extremely aromatic, dry and greasy</i>	

PINOT GRIGIO	520
<i>Intense, fruity, dine and elegant</i>	

CHÂTEAU LA VERRIERE SAUVIGNON BLANC	540
<i>The taste is round and friendly, with an accent on the long, persistent finish, with great acidity that makes it succulent &amp; fresh</i>	

CLOUDY BAY SAUVIGNON BLANC	1,300
<i>The palate is vibrant and mouthwatering, with concentrated, juicy tropical notes melding with zesty citrus, stone fruits &amp; subtle notes of orchard blossom</i>	

CÔTES-DU-RHÔNE	570
<i>Intense and expensive. Aromat of apricot, fennel and floral scents</i>	

BARON DE L	2,400
<i>Fine and delicate bouquet, with notes of white flowers and aromas fruit. On the palate it is dry, powerful &amp; complex</i>	

GAVI DI GAVI	700
<i>Fine floral and fruity with lemony notes</i>	

ASTORIA SAUVIGNON	580
<i>Dry, fresh without excesses, elegant and velvety</i>	

## ROSÉ

GRIS BLANC	500
<i>Slight pearl that gives the wine all the freshness &amp; exalts the fruit</i>	

WHISPERING ANGEL	920
<i>Medium-bodied with hint of tannin. Fruity yet not over the top</i>	

ROSE D'ANJOU	540
<i>Intended-bodied to the palate, with notes of red and exotic fruit</i>	

## SWEET WINES

DES LYS BLANC	500
<i>Pale lemon, with green highlights</i>	

LINEMAN'S SWEET RED	500
<i>Fresh berry fruit flavours wrapped in a luscious sweetness</i>	

## CHAMPAGNE

VEUVE CLIQUOT	1,800
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MOËT BRUT	1,750
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MOËT NECTAR ROSE	2,200
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MOËT ROSE	2,100
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DOM PERIGNON	6,500
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ARMAND DE BRIGNAC	9,500
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RED WINE	
<b>CHIANTI</b> <i>The bouquet possesses fragrances of blueberries, blackberries and cherries which are enhanced by hints of vanilla spices</i>	900
<b>BRUNELLO</b> <i>A very intense, persistent nose and with red fruits notes</i>	1,450
<b>MONTEPULCIANO GIACONDI</b> <i>Spicy liquorices, aromas of small forest fruit with light notice of vanilla</i>	450
<b>TERRAZAS MALBEC</b> <i>Burst of red and blue fruits like cherry and plums &amp; rose hip, followed by elegant notes of lavender. Toasted and tobacco aromas hints at the end reflect it's aging in barrels. Juicy, complex and smooth</i>	860
<b>LES ROCHES DE YON-FIGEAC SAINT EMILION</b> <i>Medium-bodied with saline tannins, this wine, with it's fresh, red fruits and thume, is going to be nice to drink on the early side</i>	1,000
<b>BAROLO</b> <i>Full-bodied, complex, elegant wine with an elegant ripeness</i>	1,100
<b>CHOCOLATE BLOCK</b> <i>Bursts with raspberries, all spice and a grapefruit cool climate syrah</i>	1000
<b>CHÂTEAU LE VIROU - CÔTES DE BORDEAUX</b> <i>Predominant vanilla oak on the nose with plum, blackberry and redcurrant undertones</i>	500
<b>ASTORIA PINOT NOIR</b> <i>Harmonic, savoury, with body without excesses</i>	580
<b>LINDEMANS BIN 45 CABERNET SAUVIGNON</b> <i>Medium-bodied and full flavored in style with a palate of wonderful sweet berried Cabernet fruits with cassis note</i>	500
<b>CÔTES-DU-RHÔNE</b> <i>Intense, fruity and complemented by notes of white pepper</i>	550
<b>TIGNANELLO 2017</b> <i>Rich, mouth filling and vibrant with velvety tannins, Notes of ripe red fruits</i>	3,300
<b>CHÂTEAUNEUF DU PAPE LA FIOLE DU PAPE</b> <i>Full-bodied with tastes of spice, vanilla, red berries, oak and a long finish</i>	1,250
<b>FANTINEL CABERNET SAUVIGNON</b> <i>Full-bodied, rounded and austere</i>	550
<b>AMARONE</b> <i>Black cherry liquor and spices on the nose and palate of this rich, luscious, full-bodied Italian wine</i>	1,150
<b>CHÂTEAU LA VERRIERE BORDEAUX</b> <i>Taste of oak, dark fruit, leather &amp; plum with an earthy aftertaste and bold tannins</i>	570
<b>MOUTON CADET BORDEAUX</b> <i>Smooth, medium-bodied, with an elegant bouquet</i>	540

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VODKA	3cl	shot	Btl
BELLUGA		70	1,100
BELVEDERE		80	1,550
GREY GOOSE		80	1,450
STOLICHNAYA		55	800
GIN	3cl	shot	Btl
ROKU		64	1,250
BOMBAY		55	1,000
TANQUERAY		50	800
TANQUERAY 10		65	1,250
HENDRICK'S		70	1,350
MONKEY 47		85	1,450
TEQUILA	3cl	shot	Btl
1800 SILVER		85	1,750
1800 REPOSADO		95	1,800
PATRON CAFE		85	1,550
BEER			
CLUB			40
GUINNESS			52
HEINEKEN			52
CORONA			52
BUDWEISER			52
STELLA			52
NON ALCOHOLIC COCKTAILS			
LEMONADE			60
VIRGIN PIÑACOLADA			70
VIRGIN DAIQUIRI			70
POLO FUSION			70
DRAGON BALL			90
PASSION STORM			90
BERRY BLISS			90
BANANA FUSION			90
SOFT DRINKS & JUICES			
COKE, SPRITE, FANTA			40
TONIC, SODA, GINGER ALE, DIET COKE			50
RED BULL			60
AQUA PANNA 0.75LT			55
SAN PELLEGRINO 25ML			40
SAN PELLEGRINO 75ML			55
FRESH JUICES			45
JUICES			45
LOCAL WATER 0.75LT			45
LOCAL WATER 0.3LT			35
HOT BEVERAGES			
TEA			35
ESPRESSO			40
DOUBLE ESPRESSO			55
CAFÉ LATTE			55
CAPPUCCINO			55
IRISH COFFEE			90

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POLO CLUB  
RESTAURANT & LOUNGE

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## DESSERT

<b>FONDANT</b> <i>Warm chocolate cake with vanilla ice cream</i>	120
<b>LOTUS CHEESECAKE</b> <i>Homemade lotus cheesecake topped with caramel</i>	130
<b>CHEESECAKE</b> <i>Traditional cheesecake topped with raspberry sauce</i>	120
<b>PAIN PERDU</b> <i>Toasted bread with almond cream, topped with caramel sauce served with vanilla ice cream</i>	130
<b>DUO CHOCOLATE MOUSSE</b> <i>Duo of dark and white chocolate mousse</i>	130
<b>PISTACHIO PROFITEROLE</b> <i>Profiterole filled with pistachio cream and topped with hot chocolate sauce</i>	140
<b>FRUIT SALAD</b>	100
<b>SORBET (PER SCOOP)</b>	40
<b>ICE CREAM (PER SCOOP)</b>	40

*Prices are including VAT*