

9th Avenue

BISTRO & BAR
FRESH COSMOPOLITAN CUISINE

APPETIZERS

PRAWN, SLOW-ROASTED TOMATO & AVOCADO TIAN 65.
Homemade Mayo & pickled cucumber

TOMATO & MOZZARELLA 52.
Basil granola, neutral tuille & mascarpone

HOMEMADE ROASTED BUTTERNUT SQUASH RAVIOLIS 46.
Madeira cream demi, wild mushrooms, candied pecans, shaved Parmigiano

ROASTED QUAIL BREAST 63.
Quail leg tortellini, pea puree, wild mushrooms

SMOKED OSTRICH FILLET 59.
Bulgur wheat Tabbouleh, hummus & pomegranate molasses

PORK & CHORIZO STUFFED SQUID 56.
Black bean sauce, Crispy pork cheeks, corn & Chorizo powder

GOATS CHEESE TERRINE 49.
Dukkha spice crust, honey compressed melon & beetroot puree

DUCK CONFIT TARTLET 58.
Maple & butternut puree, Brie, mustard fruits

CRISPY FRIED CALAMARI 49.
Two dipping sauces – cocktail & roasted jalapeno aioli

BABY LANGO RISOTTO 69.
Coconut & lemongrass risotto, shellfish bisque, jasmine foam

TODAY'S SOUP SQ.

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SALADS

CLASSIC CAESAR SALAD 54.

Cos leaves, roasted garlic croutons, Kalamata olives, anchovies & shaved Parmigiano

PROSCUITTO & BASIL WRAPPED PRAWN TAILS 65.

Mixed field greens, roasted red peppers, pine nuts, cherry tomato, tomato vinaigrette

GORGONZOLA, PEAR AND CANDIED PECAN NUT SALAD 55.

Mixed field greens, lemon vinaigrette

HOUSE CURED SALMON GRAVDLAX 63.

Baby Potato Salad, lemon dressed Watercress