

SUZIEQ

BAR & RESTAURANT

* = GLUTEN-FREE

○ All day

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| BREAD | 6.5 |
| with herb butter | |
| OYSTER (PER PIECE) * | 3.8 |
| with raspberry vinaigrette & lemon | |
| PATA NEGRA (60 GRAMS) * | 15 |
| CALAMARY | 9.5 |
| with aioli & lemon | |
| FLAMMKUCHEN (CLASSIC OR VEGGIE) | 15 |
| crème fraîche, gruyère, onion & bacon / crème fraîche, goat cheese, zucchini, sun-dried tomatoes & gruyère | |
| DRAGON ROLL (FISH OR VEGGIE) | 16 |
| crispy prawn & avocado / crunchy green asparagus & avocado | |
| SALMON TATAKI * | 15 |
| with wakame, blue meat raddish, unagi lacquer, ponzu & nori | |
| LAKSA SOUP (1 or 2 pax) * | 13 |
| with bok choy, bean sprouts, spring onion, coriander oil & fried shrimp | |
| BURRATA | 14 |
| with coeur de boeuf tomato, zucchini, cress & crostini | |
| FALAFEL (3 PIECES) | 12 |
| with pita, raita & muhammara | |
| GRILLED OCTOPUS * | 14.5 |
| with romesco, fennel, samphire & chorizo vinaigrette | |
| BLACK TIGER PRAWNS (4 PIECES) * | 16 |
| with Thai basil, mango chutney & cashew nut | |
| GYOZA VEGGIE (4 PIECES) | 14 |
| with kimchi & chili mayonnaise | |
| GRILLED BREAM | 16 |
| with crispy polenta, Mediterranean tomato, eel & beurre blanc | |

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| POACHED EGG * | 12.5 |
| with potato, hollandaise & green asparagus | |
| TRUFFLE RISOTTO * | SMALL 16 |
| with mushrooms, parmesan & aragula | LARGE 24 |
| PULLED CHICKEN TACO'S | 15 |
| with cajun, pico de gallo & chipotle | |
| BAO BUN (VEGGIE OR MEAT) | 7 |
| with oxheart cabbage rendang, butternut squash, pickled beetroot & katjang pedis / pork belly, hoi sin, atjar & sriracha | |
| MINI BURGER (PER PIECES) | 7.5 |
| of beef on brioche with cheddar & barbecue sauce | |
| ENTRECOTE (Don Pedro™) * | 150 GRAMS 22 |
| with roasted onion & chimichurri | 300 GRAMS 40 |
| FRIES WITH MAYONNAISE | 4.75 |
| SWEET POTATO FRIES | 7 |
| with parmesan & truffle mayonnaise | |
| ○ Dessert | |
| STRAWBERRY | 9 |
| crunchy 'kletskep', strawberry mousse & sorbet | |
| BAVAROIS | 9 |
| vanilla, peach, raspberries & mascarpone ice cream | |
| CHEESES | 14.5 |
| with homemade muesli bread & apple syrup | |
| PARFAIT * | 9 |
| of yogurt with white chocolate, red fruit & pistachio | |
| SCROPPINO | 9 |
| cocktail with vodka, prosecco & lime sorbet | |
| ○ Port & Dessert wine | |
| Searra d'Ordens Fine ruby port | 5.2 |
| Pedro Ximénez | 5.8 |
| Searra d'Ordens Fine tawny port | 5.8 |
| Special coffees | 8.5 |
| Searra d'Ordens Fine LBV port | 6.8 |
| Liqueurs | 5.6 |
| La Galline Banyuls (red) | 5.8 |
| Moscatel de Setúbal (white) | 5.8 |