LONESTAR

DINNER





* SNACKS FOR SHARING

Fried Whitebalt-Devilled Mayonnaise	\$13
French Snacking Salami - Saucisson Sec	\$18
Hummus Dip, Bread Sticks	\$13
★ TOSTART	
TOOTANT	
Today's Soup	\$37
Crab Fish Cakes White Crab, New Delhi Spices & Granny Smith Apple	\$60
Tuna in Oriental Spices served Two ways Wakame Seaweed, Black Vinegar and Sesame Caramel, Oranges, Roasted Peanuts, Wasabi Mayonnaise	\$58
Lone Star Caesar Salad Romaine Leaves, Creamy Caesar Dressing, Aged Parmesan & Croutons	\$46
Coconut Crusted Jumbo Shrimp (4) Charred Lime, Sweet Chilli & Mango Dipping Sauce	\$60
Chef's Salad Pink Lady Apple, Grapes, Crème Fraiche Dressing, Roasted Hazelnuts, Grated Pecorino	\$49
Roasted Sea Scallops Maple Cured Pork Belly, Cauliflower, Caper & Raisin Purée, Citrus Vinaigrette	\$62
Superfood Salad Beetroot, Blueberries, Rocket Leaves, Edamame Beans, Raspberries, Avacado, Toasted Sunflower Seeds, Honey & Mustard Dressing	\$49
Fresh Burrata from Puglia — Italy Chopped Tomatoes in Extra Virgin Olive Oil & White Balsamic, Basil, Garlicky Croutons	\$55
Carpaccio of Pure Black Angus Beef Fillet Rocket Leaves, Raw Brown Cap Mushrooms, 24 Month Aged Parmesan, First Press Olive Oil	\$56

Lone Star Classics	
Shepherd's Pie (1985) Slow Cooked Mince Lamb with Peas & Carrots, Creamy Mashed Potatoes, Rich Lamb Gravy	\$88
Shredded Crispy Duck Cucumber, Scallions, Hoisin Sauce, Steamed Pancakes	\$98
Indonesian Chicken and Peanut Curry (Mild / Med / Hot) Wild Basmati Rice, Fried Crackers and Balinese Sweet Chili Sauce	\$98
Meats	
	\$128 \$148
Roasted Lamb Rack Dauphinoise Potato, Hispi Cabbage & Nicoise Sauce	120
Fish & Seafood	
Day Boat Fish (Simply Seasoned or Blackened) French Tomatoes, Pickled Fennel, Broccoli, Green Olives, PX Vinaigrette	\$90
Sea Bass-Fish & Chips Triple Cooked Chips, Marrow Fat Peas, Tartare Sauce and Lemon	\$98
Asian Inspired Salmon in Sesame & Crushed Spices Green Papaya and Mango Slaw, Mirin and Sweet Soy Glaze, Basmati Rice	\$98
Grilled Market Fish (Simply Seasoned or Blackened) Served with a Salad of Feta Cheese, Romaine Heats, Tomatoes, Olives, Red Onions, Capers, Cucumber and Peppers, Oregano and Red Wine Dressing	\$90
Grilled Jamaican Jerk Lobster Basmati Rice, Fried Plantain, Asparagus, Jerked Fish Cream & Lime Sauce, Fresh Pineapple Salsa	5149

Last But Not Least

Risotto of Seafood Fritto Misto of Squid, Shrimp, Fresh Fish and Soft Shell Crab, Red Pepper Salsa & Saffron Aioli	\$109
King Prawn Linguini White Wine, Vine Ripened Cherry Tomatoes, Basil, Garlic, Parsley, Chilli and Toasted Breadcrumbs	\$85
Roasted Cauliflower Steak (Great for Sharing!) Barrel Aged Feta Cheese, Toasted Almonds, Spiced Butter Sauce & Mixed Leaf Salad	\$75

★ SIDE DISHES

Roasted Broccoli Garlic, Soy Sauce and Sesame	\$20	Truffle & Parmesan Fries Black Truffle, Aged Parmesan	\$35
Honey Glazed Carrots Cumin	\$19	Rocket and Parmesan Salad PX Vinegar and Olive Oil Vinaigrette	\$20
Truffled Mac N Cheese Crispy Bread Crumbs	\$35	Thick Cut Chips	\$20



	GLS / BTL
2012 Delas Muscat de Beaumes de Venise 'La Pastourelle', FRANCE (75)	\$100
2012 Chateau Filhot Sauternes, FRANCE (37.5)	\$47 / 156
2014 Michelle Chiariolo Nivole Moscato d'Asti, ITALY (75)	\$31 / 103

★ TEAS & COFFEES

Tea Selection of Teas	\$9
Himalayan Peaks Handmade Tea Bags Darjeeling, Chai Tea, Coffee Cherry Tea, Roasted Ooling, Lemongrass, Jasmine Pearls	\$13
Coffee Fresh Ground – Regular or Decaffeinated	\$10
Espresso - Cappuccino - Latte Single Shot Double Shot	\$13 \$19
Liqueur Coffee Bajan – Calypso – French – Irish – Italian	\$19