

## STARTERS

### CHILI CHICKEN LETTUCE WRAPS 68

Iceberg lettuce, sweet & spicy soya glaze, toasted peanuts, fried glass noodles, fresh cilantro

**Homemade Soup of the Day** 50  
Ask us for the daily chef's creation

**U.S. Prime Beef Carpaccio** 88  
Fresh Roquette, Dijon mustard & balsamic dressing, Parmesan flakes, croutons, roasted pine nuts

**Pesto Quinoa & Shrimp Salad** 83  
Roasted cauliflower, bell pepper, cherry tomato, romaine lettuce, Pomegranate seeds, pine nuts, in pesto dressing

**Baby Spinach Salad** 68  
Seared halloumi, cherry tomatoes, candied walnuts, cucumber, red radish, fresh strawberries, raspberry vinaigrette, Can be served Vegan

**Seared Goat Cheese with Roasted Beetroot Salad** 75  
Mixed Greens, asparagus, cherry tomato, red radish, lemon Maple dressing and caramelized walnuts

## STEAKS

All of our succulent grills are served with roquette, roasted vine tomatoes, grilled portobello mushroom. Let us suggest to you our tasty side dishes and our homemade sauces.

Prime CAB Tenderloin 220g  
185-day grain fed – U.S.A.  
209

Prime CAB New York Striploin 300g  
185-day grain fed – U.S.A.  
209

Prime CAB Rib-Eye 300g  
125-day grain fed – U.S.A.  
209

**Caesar Salad** 60  
Iceberg lettuce, Caesar dressing, croutons, boiled egg, parmesan cheese  
Add grilled chicken fillet 70  
Add grilled shrimp skewers 80

## BURGERS

### THE STILL'S BURGER 135

Certified Wagyu beef, sesame bun, iceberg lettuce, grilled onions, tomatoes, mayo, ketchup, mushrooms, pickles, country-aged cheddar cheese

**Cheddar Angus Burger** 115  
Hand pressed beef, sesame bun, iceberg lettuce, grilled onions, tomatoes, mayo, ketchup, mushrooms, pickles, cheddar cheese

**Cajun Crispy Chicken Burger** 99  
Tender chicken breast, sesame bun, sriracha mayo, jalapeño, iceberg lettuce, tomatoes, grilled onions, pickles, country-aged cheddar cheese

**Quinoa Sliders** 78  
Sun-dried tomato pesto, mini bun, pickled cabbage, mayo, sautéed mushrooms country-aged cheddar cheese

## MAINS

**WAGYU PIE WITH PUFF CRUST 149**  
12-hour slow braised Wagyu brisket, rich Guinness gravy, onions, mushrooms, green onion mash, veal bacon, savoy cabbage, Guinness taster

**Stills Flatbread** 70  
**Great choice as main or sharing starter!**  
Caramelized red onions, cherry tomatoes, feta, goat cheese, pesto, roquette, balsamic glaze  
Add rosemary & mint pulled lamb 80  
Add pan-seared prawns 90

**Pan-Seared Crispy-Skin Mediterranean Sea Bass** 149  
Sautéed spinach, cherry tomatoes, truffle buttered potato, shallots, white wine cream foam

**Free Range Corn-Fed Chicken with Quinoa Risotto** 115  
Served with buttered carrots, portobello mushrooms, asparagus, cherry tomato

**Garlic Prawns Tacos** 90  
Handcrafted with shredded iceberg lettuce, diced avocado, tomato, garlic cream, guacamole, pico de gallo

**Fish & Chips** 109  
Beer-battered cod, homemade tartar sauce, mushy peas, thick chips, half lemon

**Blackened Norwegian Salmon** 129  
Carefully sourced salmon with cherry tomatoes, leeks, green beans, buttered potatoes, shallots beurre blanc

**Juicy Marinated Oven-Roasted Lamb Chops** 129  
Apricot couscous, green beans, cherry tomatoes, rosemary jus

**Broccoli & Goat Cheese Ravioli** 99  
Wild mushroom truffled cream roasted pine nuts, aged parmesan

## DESSERTS

**Pina Colada Pannacotta** 58  
Pineapple compote, coconut vanilla cream, fresh raspberry

**Hot Chocolate Cake** 58  
Fresh berries, Valrhona chocolate sauce, caramel sauce, vanilla ice cream, cocoa tuile

**Silky Madagascar Vanilla Sponge** 60  
Fresh strawberries, blueberries, Chantilly cream and Madagascar vanilla sauce

**Sticky Toffee Pudding** 55  
Butterscotch sauce, caramelized walnuts, vanilla ice cream, served warm

*We source the freshest, most flavorful local and international ingredients available, including certified meats, fish, corn-fed poultry and vegetables*

Advising us of additional dietary requirements or allergies will help us serve you better

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