

ESCĀ

DIGITAL MENU

2020 WINNERS



SOUPS

DE TOMATE

*Rich & flavored tomato soup served with
CilieGINE Solitaire Mozzarella.*

110

WILD SHITAKE

*Hand-picked Shitake mushrooms, cooked to
perfection & finished with cream.*

115

FRUITS DE MER

*Seafood soup made with an assortment of Black
Mussels, Prawns and braised Octopus.*

130

SALADS

SWEET ARTISAN

Avocado, edamame, mushrooms, sweet corn, tomatoes & caramelized walnuts. Served with a fresh pomegranate dressing.

160

CAPRESE TARTARE

Ciliegine Mozzarella, Tomatoes, Basil & microgreens drizzled In olive oil and balsamic glaze.

150

SEARED TUNA

Pan-seared tuna slices coated in sesame. Served on a bed of quinoa, avocados, edamame, chickpeas & pomegranate.

190

SAUMON FUMÉ

Smoked Salmon, Shrimps, cream cheese, heart of palm & dill. Dressed with red grape vinaigrette

210

SUMMER PRAWN

Grilled Shrimps, grated blue cheese, beetroot, carrots, green apples, & caramelized walnuts served with vinaigrette sauce.

210

OCTOPUS SALAD

Grilled Octopus, Shrimps, orange, green apple & melon. Served with cilantro infused oil & Thai sauce

230

GRILLED HALLOUMI

Chicken, Halloumi, mixed greens & dried fruits tossed in Apricot dressing.

160

STARTERS

SWEET CAMEMBERT

*Baked camembert served with dried fruits &
Raspberry sauce.*

190

BOULES DE FROMAGE

*Mixed Imported cheese & salami bon bons.
Served with Apricot Sauce.*

150

TENDER LIVER

*Chicken liver mixed with toasted hazelnuts &
prunes.*

130

CALAMARI FRITTI

*fried salt and pepper calamari served with
tartar sauce.*

170

SALMON TERIYAKI

*Salmon bites with teriyaki and caramelized
onions.*

210

PRAWN ANDALOUSE

*Pan-seared shrimps with butter, bell pepper &
tomatoes with a sprinkle of black olives.*

220

KING CRAB

*ESCA's signature Norwegian king crab legs
glazed with lemon dressing.*

450

BLACK MUSSELS

Pan seared black mussels in garlic lemon sauce.

170

SMOKED BEEF

Beef cubes drizzled in gravy sauce.

190

GRILLED OCTOPUS

Grilled Octopus topped with orange, ginger & lemon grass Thai sauce.

250

STEAK BAO BUNS

Pulled beef bao steamed buns with green apple & red pepper relish with a side of potato chips.

180

GOURMET CHEESE ASSORTMENT

A combination of French & Dutch cheeses arranged on a wooden platter.

380

PASTA & RISOTTO

12HR BEEF RAVIOLI

*Home-made ravioli with minced beef, spinach,
sundried tomatoes & parmesan cheese.*

160

TRUFFLE RISOTTO

Italian-style mushroom risotto with truffle oil.

210

PRAWN RISOTTO

*Slow-cooked bisque risotto with shrimps.
Served with a complimentary glass of
Jardin Du Nil white wine.*

230

TAGLIATELLE DE MER

*Mussels, shrimps, & octopus with tomato
concasse.*

220

LOBSTER NOIR

*Black squid ink spaghetti with Canadian lobster
tail.*

450

SCALLOPS SPAGHETTI

Black squid ink spaghetti with Sea Scallops.

290

CLASSIC CHICKEN FUNGHI

*White sauce Tagliatelle with chicken & mushroom,
topped with parmesan.*

180

MAIN COURSE

VEAL SCHNITZEL

Crispy beef escalopes served with roasted potato wedges & house salad.

240

PRAWN CURRY

Shrimps in spicy curry sauce served with miso steamed rice & buttery peas.

250

SLOW ROAST CHICKEN

Slow-cooked chicken breast with mixed vegetables & chickpeas, topped with white mushroom sauce.

200

PAN-SEARED SALMON

Crisp Salmon fillet served with roasted potatoes, sautéed spinach & sauce vierge.

280

SEA BASS FILLET

Pan-seared sea bass served with black risotto & seasonal vegetables.

290

SOUTH AFRICAN VEAL (230g)

Grilled veal fillet with potato terrine, shitake mushrooms & seasonal vegetables.

340

ANGUS BEEF BURGER (180g)

Juicy angus burger served with home-made potato chips.

220

★ **ANGUS RIB-EYE (300g)**

Grilled rib-eye served with a house salad & a side dish of your choice.

480

★ **PRIME AUSTRALIAN FILLET (250g)**

Juicy Applewood grilled fillet drizzled in herb butter. Served with a house salad & a side dish of your choice.

650

★ **ESCA'S WAGYU GOLDEN STEAK (200g)**

Ingot cut of wagyu beef covered in edible 24k gold leaves. Served with a house salad & a side dish of your choice.

1100

**10% of the wagyu proceeds are donated to the Animal Protection Foundation.*

TO SHARE

SURF 'N' TURF

Premium Selection of Scallops, Mussels & Canadian Lobster with a 250g Prime Cut Beef Fillet. Served with a house salad & 2 side dishes of your choice.

1,300

THE CLASSIC CHATEAUBRIAND

Center-cut beef tenderloin with mushroom & pepper sauce. Served with seasonal vegetables, house salad & 2 side dishes of your choice.

900

BLACK ANGUS T-BONE (1000g)

Pan-seared T-bone steak with a creamy pepper & mushroom sauce. Served with Seasonal vegetables, house salad & 2 side dishes of your choice.

1,200

T-Bone is served with two complimentary glasses of Jardin Du Nil red wine.

SIDE DISHES

HERBED POTATO WEDGES

Baked wedge-cut potatoes seasoned with herbs

50

SWEET POTATO PURÉE

Mashed sweet potatoes

50

STEAMED RICE

Steamed white rice

50

POTATO PURÉE

Mashed potatoes

50

GREEN SALAD

*Mixed greens & cherry tomatoes drizzled in
pomegranate sauce*

50

SEASONAL VEGETABLES

Sautéed Vegetables

50

CREAMY CORN

*Crushed sweet corn mixed with cream
parmesan & butter.*

50

SUSHI SELECTION

SASHIMI - 4pcs

Salmon	120
Tuna	130

NIGIRI - 2pcs

Salmon	110
Seared Salmon	115
Tuna Saku	95
Shrimp	95
Shrimp Tempura	100

URAMAKI - 4/8pcs

Salmon <i>black sesame</i>	65/120
Fiery Tuna <i>black sesame</i>	65/120
Philadelphia Roll <i>cream cheese, avocado, teriyaki</i>	85/160
California Roll <i>salmon, crab, cucumber, avocado & masago caviar</i>	70/135

SPECIAL ROLLS - 4/8pcs

Ebi Tempura <i>shrimp tempura, avocado, cream cheese, crispy rice, teriyaki</i>	70/130
Sweet Sake <i>salmon, mango, avocado, black sesame</i>	75/140

Salmon Avocado Roll 75/140
*fried salmon cubes, avocado,
cucumber, spicy mayo, black
sesame*

Blanco Roll 90/170
*crab, smoked salmon, avocado,
cucumber, cream cheese, crispy rice,
teriyaki*

Rock & Roll 75/145
*shrimp tempura, smoked salmon,
avocado, rocca, cream cheese*

Sunset Roll 85/160
*shrimp tempura, smoked salmon,
seared salmon, cream cheese,
home-made hot sauce*

Crispy Roll 75/140
*minced tuna, avocado, crispy rice,
home-made hot sauce*

HOT ROLLS

Spicy Lemon Roll - 6pcs 130
*shrimp, cream cheese, green onion,
spicy mayo*

Shrimp Crunchy Roll - 4pcs 80

Salmon Crunchy Roll - 4pcs 90

Lava Stone - 4/8pcs 80/150
*shrimp, smoked salmon, cream cheese,
avocado, cheddar cheese, spicy mayo*

Super Roll - 4/8pcs 90/170
*salmon, crab, cucumber, avocado
& masago caviar*

THE OMAKASE

The Chef's Selection - 22pcs 450
*California Roll, Philadelphia Roll,
Spicy Lemon Roll, Crunchy Roll, Super Roll.*

SWEET TREATS

BY SUZANNE SABAH

CHOCOLATE PEARL

Dark Belgian Chocolate Mousse, Butter Crumble and Fresh Berries coated with a white chocolate shell. Served with Dark Chocolate Ganache

170

TIRAMISU

Mascarpone Cheese Mousse and Savoyardi biscuits brushed with Coffee and served with Coffee Caviar

135

MONT BLANC

Pate Sucre tart Filled with Vanilla Mousse, Maron Custard and Caramelized hazelnuts

160

PISTACHIO TART

Pistachio Mousse filled with Caramelized pistachios and Caramel over a thin tart layer

200

CRYSTAL BANOFFEE

Banana Caramel filling, Vanilla sponge and Creme Fraishe placed inside a crystal sugar ball

130

PATATE DOUCE ET CRÉME

Baked sweet potato with Caramelized Pistachios topped with a layer of sweet cream

120

BAKED CHEESECAKE

Baked cheesecake topped with a thin layer of honeycomb crust.

150

Chef Suzanne