











STONE

SMALL PLATES

VITELLO TONNATO		28
thin sliced veal loin, tuna and caper sauce, with cherry tomato confit		
LOBSTER BISQUE		29
local lobster, tomato, celery, fresh coriander		
TRUFFLE EGG		25
grilled white asparagus, poached egg, arugula salad, hollandaise sauce , fresh truffle		
CURRIED MUSSELS		24
fresh turmeric, shallot, garlic ,white wine and herbs cherry tomato		
DIM SUM		19
home made vegetarian dim sum served with hoison sauce		
ARMAGNAC FLAMBE PRAWN		35
argentina prawn, armagnac, tomato concasse, cream, lemon zest , spring onion and mix green		

SALADS

GOAT CHEESE SALAD	 	25
arugula leaves, fried crispy goat cheese, truffle dressing, cherry tomato, cashew nuts and honey		
EXOTIC PUMPKIN SALAD		22
mix green , sorrel, red radish, roasted pumpkin, thyme, crispy beetroot served with mustard dressing		

FOR TWO

SEA BASS		130
sea salt crusted seabass, served with roasted potatoes and salad		
CHATEAUBRIAND		135
grilled beef tenderloin, served with asparagus, sea salt and potato gratin		



CONTAINS NUTS



VEGETARIAN



CONTAINS SHELLFISH

17% service charge and 13% GST will be added for your convenience. ALL PRICES IN USD\$.
Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order



STONE

FROM THE SEA

GRILLED RED SNAPPER 42

grilled red snapper fillet, sweet potato puree , green and white asparagus salad, smoked eggplant pesto, turmeric sauce

LOBSTER CATALANA 60

shoal bay lobster with potato, cherry tomato, lemon, wine vinegar, red onion and spring onion

SCALLOPS AND LARD 55

seared hokkaido scallop, lard of conca , cauliflower cream, sweet potato, truffle oil, green peas, rosemary flavor

CHILEAN SEABASS 58

seared chilean sea bass, artichoke, green pea water, crispy leeks, and pancetta

FROM THE LAND

CHEF'S SIGNATURE BEEF CHEEK 52

wagyu beef check, saffron polenta , porcini mushroom and red wine reduction

SURF AND TURF 85

grilled beef tenderloin and local lobster, served with green asparagus, mashed potato and red wine sauce, served with maître d'hotel butter

RACK OF LAMB  52

pistachio crusted lamb rack, garlic cream, rice crackers, fingerling potato, spicy mushroom, porto reduction

VEAL 49

black crusted veal, roasted pepper, baby potato, trio of sauce, baby arugula and sea salt


GREEN PEPPERCORN STEAK 7 OZ / 70

seared beef tenderloin cooked in green peppercorn sauce with mustard and served with seasonal vegetables 9 OZ / 85

STEAK DIANE 7 OZ / 70

pan seared beef tenderloin, shallot, mustard, brandy, sour cream accompanied with roasted rosemary potato and mushroom 9 OZ / 85

VEGETARIAN

GNOCCHI  25

cherry tomato, basil, olives, stracciatella cheese, herbs and eggplant



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