

LINEA

STEAKHOUSE | SKYBAR



USDA Tomahawk



Pork Tomahawk



Rib Eye



Tenderloin

Special Cuts:

USDA Angus Rib-eye (Harris)	2,800
USDA Ribeye (Demkota)	1,550
USDA Tenderloin	850
USDA Ladies Fillet (Demkota)	850
USDA Sirloin	850
USDA T-bone	3,500
USDA Tomahawk	6,500
USDA Prime Rib	2,800

Sides:

Truffle Mashed Potato	150
Corn Mashed Potato	150
Gnocchi Aglio-olio	150
Potato Confit	120
Corn on the Cob	120
Cajun Fries	120
Waffle Fries	150
Spiral Fries	150
Onion Rings	120
Batata Harrah	120
Coconut Rice	120
Hummus	150
Plain Rice	100
Java Rice	100

Sauces:

Au Poivre Sauce	80
BBQ Sauce	80
Bearnaise Sauce	80
Black Truffle Sauce	80
Blue Cheese Sauce	80
Chimichurri Sauce	80
Peri-peri Sauce	80
Red Wine Sauce	80
Thermidor Sauce	80
Truffle Mushroom Sauce	80

WHISKEY

	Bottle	Shots
Johnnie Walker Blue	9,990	
Johnnie Walker XR21	9,100	
15 y/o Johnnie Walker Green	5,250	
15 y/o Johnnie Walker Double Black	3,650	220
15 y/o Johnnie Walker Gold 1L	4,150	
Johnnie Walker Black Label 1L	2,450	200
18 y/o Chivas Regal	6,150	
J.D Gentleman's Jack	3,150	
Jim Beam Apple	1,725	
Bullet Bourbon	3,225	
Jack Daniel 70 cl.	2,315	200
Jack Daniel 1L	3,115	
Glen Morangie Lasanta	7,150	
18 y/o Glenfiddich	11,150	
15 y/o Glenfiddich	7,250	
12 y/o Glenfiddich	5,250	
18 y/o Singleton	11,250	
12 y/o Singleton	3,450	
Marker's Mark	7,770	
Fire Ball	1,650	
Monkey Shoulder	3,450	
JJ Irish Whiskey	1,800	
Jack Daniel Fire	4,300	
Macallan	10,420	
Dalmore	12,200	
Suntory Whiskey	2,800	

TEQUILA

	Bottle	Shots
Patron Reposado	6,800	425
Cazadores Reposado	3,100	220
Jose Cuervo 1L	2,800	
Jose Cuervo 700ml	1,780	

COCKTAILS

Mojito Verde	190
Cuba Libre	160
Piña Colada	220
Margarita Strawberry	190
Margarita Classic	190
Tequila Sunrise	160
Cosmo	190
Blue Hawaiian	160
Sex on the Beach	190
White Russian	200
Mint Gimlet	160
Singapore Sling	160
Martini Dry/Sweet	180
Old Fashion	200
Whisky Sour	220
Side Car	160
Amaretto Sour	220
Sangria	200
Cool Hearts	160

MOCKTAILS

Shirley Temple	160
Four Season	160
Pineapple Splash	160
Green Apple Mojito	160
Virgin Mojito	160
Hola Colada	160
Cranberry Bliss	160

WINES

	Bottle
Yellow Tail Cabernet Sauvignon	950
Yellow Tail Pink Moscato	950
Yellow Tail Red Moscato	950
Yellow Tail Red Moscato	950
Yellow Tail White Moscato	950
Yellow Tail White Moscato	950

RHUM & BRANDY

	Bottle	Shots
Dos Madegrass	2,625	
Captain Morgan	925	150
Bacardi Premium Black	1,550	160
Bacardi Superior	1,275	
Don Papa 7 Yrs Old	2,425	200
Fundador	1,500	150

LIQUEUR

	Bottle	Shots
Baileys	1,500	
Baileys Caramel	1,500	
Amarula Liqueur	1,420	
(Raspberry, Coffee, Vanilla)		
Cointreau	1,300	
Aperol Spritz	1,700	
Malibu	1,325	
Tequila Rose	2,200	
Campani	280	
Aperol	160	
Midori	200	
Jack Daniel Honey	200	

VODKA

	Bottle	Shots
Tito	2,000	
Sky Vodka	1,575	
Grey Goose	4,100	220
Absolut Lime	1,375	160
Absolut Kurant	1,775	160
Absolut Wild Berry	1,375	160
Absolut Citron	1,375	160
Absolut Blue 1L	1,964	160

VERMOUNT

	Bottle
Martini Dry/Sweet	1,600

GIN

	Bottle	Shots
Jagermeister	1,650	160
Tanqueray Dry Gin	1,725	160
Tanqueray No. Ten	1,750	160
Suntory Roku	3,175	
Bombay	4,600	
Absente	4,100	

SHAKES & JUICES

Mango Shake	180
Watermelon Shake	180
Banana Shake	180
Pineapple Shake	180
Cucumber Shake	180
Apple Shake	180
Fresh Orange Juice	280

BEERS & SODA

Corona Extra	120
Hoegaarden	120
Stella Artois	120
San Mig Light	100
San Mig Flavor Beer	100
Red Horse	100
San Mig Pale Pilsen	100
Tonic Water	100
Soda Water	100
Chum-Churum	250
Soda in Cans	95

(Coke, Coke Zero, Royal, Sprite, Pepsi, Pepsi Max)



Grilled Scallops



Rigatoni Bolognese



Down Baked Prawns

Appetizer

- Scampi Gamberi** 350
Prawn's, Cocktail Sauce, Lemon Slice, Mint Leaves, Micro Greens
- Chicken Coxinha** 350
Croquettes, Garlic Aioli, Orange Slice, Mint Leaves, Shoe String Fries, Edible Flower
- Grilled Scallops** 400
King Scallops, Grilled Pineapple Salsa, Mixed Berries Puree, Micro Greens
Edible Flower, Basil Oil
- Cheezah Mushroom** 350
Portobello Mushroom, Mixed Cheese, Parsley, Crotons, Cheese Sauce
- Seafood Skillet** 400
Mixed Seafood (Mussels, Shrimp, Squid, Salmon Belly), Lemon Butter Sauce, Cilantro, Pepper & Onion Confit Puree, Cherry Tomato
- Mussel Pot** 400
Mussels, Cream of Ginger & Lemon Grass, Parsley & Garlic Bread
- Prawns in Cream** 400
Prawn's, Alfredo Cheese Sauce, Garlic Bread
- Berries Kebab** 550
Lamb Kebab Balls, Mix Berries Puree Sauce, Micro Greens, Edible Flower
- Sou Juk** 550
Lamb Kebab Balls, Lamb Au Jus, Shoestring Fries, Edible Flower
- Tagliata** 650
Rib-eye Roll, Arugula, Dried Dates, Edible Flower
- Steak Tartare** 650
Rib-eye Roll, Caesar Dressing, Fresh Egg Yolk, White Loaf, Micro Greens, Edible Flower



Mussel's Pot

Soup of the day

- Lentil** 280
Mediterranean Style Soup, Fried White Onion, Calamansi Slice, Cajun, Edible Flower, Garlic Bread
- Truffle Mushroom** 280
Cream of Mushroom, Truffle Caviar, Shitake Mushroom, Fresh Rosemarie Herb, Garlic Bread
- Chicken Quinoa** 280
Chicken Consume, Quinoa, Spring Onion, Garlic Confit Paste
- Cauliflower Chicken** 280
Cream of Cauliflower, Confit Chicken Strips, Mirepoix, Fresh Basil
- Caribbean Seafood** 280
Mixed Seafood (Mussel, Squid, Shrimp) Seafood Stock, Spring Onion, Blue Ternate

Pasta:

- Truffle Mushroom Ravioli** 550
Homemade Ravioli, Truffle Mushroom Sauce, Parmigiano Reggiano, Parsley, Spinach, Edible Flower
- Rigatoni Bolognese** 500
Rigatoni, Bolognese Sauce, Cream Cheese, Parsley, Sundried Cherry Tomato, Edible Flower
- Creamy Chicken Fettucine** 500
Fettucine, White Cheese Sauce, Smoked Bacon, Parmigiano Reggiano, Edible Flower, Parsley
- Pasta Verdure** 500
Penne, Roasted (Pepper, Carrots, Onion, Eggplant, Zucchini), Red Wine Balsamic Sauce, Parmigiano Reggiano, Edible Flower
- Spicy Gamberi Acaju** 500
Spaghetti, Spicy Cashew Sauce, Baked Shrimp, Cajun Spiced Crumbs, Parmigiano Reggiano, Basil
- Gnocchi Anchovy Aglio Olio** 500
House Gnocchi, Anchovy, Olive Oil, White Wine, Capsicum, Black & Green Olives, Parsley, Cherry Tomato, Parmigiano Reggiano, Fresh Basil Leaves



Dagwood Burger

Burgers & Sandwich:

- Classic Cheese Burger** 550
USDA Beef Patty, Quatro Cheese Melt, Caramelized Onion, Honey Mustard, Arugula, Grilled Tomato, Potato Chips, Coleslaw, Onion Rings
- Dagwood Burger** 650
USDA Beef Patty, American White Cheddar, Smoked Bacon, Caramelized Onion, Sauttee Mushroom, Arugula, Cocktail Sauce, Potato Chips, Coleslaw, Onion Rings
- Pulled Beef Ciabatta** 550
Braised BBQ Pulled Beef, Honey Mustard, Caramelized Onion, Tomato, Arugula, Potato Chips, Coleslaw, Onion Rings
- Club Linea** 550
Baguette Bread, Egg Omelette, Smoked Ham, Grilled Chicken, Fresh Lettuce, Tomato, Quatro Cheese Melt, Honey Mustard, Potato Chips, Coleslaw, Onion Rings



Beef Carpaccio

Main Course:

- Chicken Confit** 550
Chicken Confit, Truffle Mash Potato, Pollo Au Jus, Sautted Enoki & Portobello Mushroom, Rose Petals, Carrot Confit, Cherry Tomato
- USDA Braised Short Ribs** 650
USDA Braised Short Ribs, Carrot Confit, Corn Mashed Potato Puree, Royal Demi Sauce, Onion Crisp, Cherry Tomato Edible Flower
- Pan Seared Salmon** 650
Seared Norwegian Salmon, Thermidor Sauce, Carrot Confit, Cilantro, Blue Ternate, French Beans, Snow Flakes Crisp
- Black Seabass** 550
Black Seabass, Baked Herb Potato, Cherry tomato, French Beans, Mango Salsa
Micro Greens, Edible Flower, Chili Chutney, Green Pea Puree, Truffle Oil
- Surf & Turf** 750
USDA Beef Tenderloin Fillet, Baked Tiger Prawns, Marble Potato Confit, Chard Onion, French Beans, Grapes, Red Wine Sauce, Pesto Oil, Edible Flower
- Lamb Chops** 650
Grilled Lamb Chops, Hummus, BBQ Sauce, Garlic Aioli, Mint Leaves, Cajun Spiced Crumbs, Bee Hive Crisp, Gnocchi
- Pork Tomahawk** 850
Grilled Pork Tomahawk, Coconut Rice, Buttered Veggie, Peri-peri Sauce, Chili Chutney, Garlic Aioli, Edible Flower.
- Down Baked Prawn's** 900
½ KG Tiger Prawns, Garlic Aioli, Tomato Compote, Java Rice, Chili Chutney, Peri-Peri Sauce, Cilantro, Edible Flower
- Black Truffle Seabass** 650
Black Seabass, Truffle Mashed Potato, Black Truffle Sauce, French Beans, Cherry Tomato Rose Petals



Eggplant Salad

Salad:

- Eggplant Salad** 400
Grilled Eggplant, Mixed Green, Candied Walnuts, Cherry Tomato, Sesame Seeds, Caramelized Crunchy Onion Crushed Pistachio, Shaved Parmesan Cheese, Italian Dressing
- Super Green Salad** 400
Broccoli, Mixed Green, Avocado, Green Peas, Candied Walnuts, Cherry Tomato, Caramelized Onion, Shaved Parmesan Cheese, Citrus Dressing
- Rocca Salad** 400
Wild Rocket, Button Mushroom, Candied Walnuts, Cherry Tomato, Shaved Parmesan, Balsamic Dressing
- Caesar Chicken** 450
Baby Cos Lettuce, Anchovy, Crotons, Grilled Chicken Breast, Fresh Thyme, Caesar Dressing, Parmesan Cone Crisp
- Salmon Greek Salad** 450
Mesclun Lettuce, Baked Salmon, Capsicum, Red Onion Rings, Cucumber, Black Olives, Mint Leaves, Feta Cheese, Mustard Ancient Dressing
- Prawn's Quinoa** 450
Mixed Quinoa, Cherry Tomato, Wild Rocket, Avocado, Toasted Walnuts, Cajun Prawns, Parmesan Cheese, Italian Dressing
- Beef Carpaccio** 450
Thin slice of tenderloin, Aged balsamic reduction, Arugula, Pickled radish, Parmigiano Reggiano, Truffle Oil