

WESTERN

Appetizers

- Tuna Tartare & Mango** 350
Beetroot compote, avocado, micro greens and honey-soy-wasabi vinaigrette
- ★ **Smoked Salmon Roll** 320
Champagne grapes, red radishes, fried capers pickled ginger with kaffir lime aioli and lemon slice
- ★ **Tiger Prawns & Salmon** 550
Heart of baby cos lettuce, semi dried tomatoes with spicy Thai chili vinaigrette
- 🌿 **Spicy Avocado** 350
Lightly tossed in Sweet & Sour chili vinaigrette topped with potato hay

Soups

- 🌿 **Mushroom soup with truffle oil** 280
Local, Shiitake and button mushrooms
- Pumpkin soup with crispy Parma ham** 250
Organic roasted pumpkin in vegetable broth with Parma ham
- Onion soup** 280
French onions in beef broth with crouton au gratin
- 🌿 **Broccoli & Green curry veloute** 280
In coconut milk topped with deep fried basil and crispy shallots
- 137's Chowder** 320
Assorted seafood in rich creamy white wine-based essence with white truffle oil

Salads

- Prawn and avocado salad** 360
Mixed green salad, prawns, Parma ham, avocado, mango and ginger-soy vinaigrette
- 🌿 **Caesar salad** 320
Romaine lettuce, garlic croutons, quail eggs, parmesan cheese and homemade classic Caesar dressing
- Caesar salad with marinated chicken or prawn** 380
Romaine lettuce, garlic croutons, Parma ham, quail eggs, parmesan cheese and homemade classic Caesar dressing
- 🌿 **Beetroot salad** 320
Organic goat cheese, microgreens, balsamic and honey vinaigrette
- 🌿 **Rocket salad** 320
Lightly tossed with olive oil, apple, cucumber ribbons and orange segments

Pastas

- ★ **Truffle Tagliatelle** 360
Tagliatelle in truffle cream sauce and crispy Parma ham
- Penne pesto** 320
Penne in Cilantro pesto and semi dried cherry tomatoes
- Pasta carbonara** 320
Selection of Spaghetti, Penne or Tagliatelle with classic carbonara sauce
- Pasta bolognese** 320
Selection of Spaghetti, Penne or Tagliatelle with beef bolognese sauce
- 🌿 **Pasta pomodoro** 320
Selection of Spaghetti, Penne or Tagliatelle with tomato sauce

Side Dishes

- Mushrooms** 150
Sautéed with butter and white wine
- Asparagus** 150
Sautéed with butter, served with crushed cashew nut and lemon wedges
- Parmesan Potato Fries** 150
Thick cut fries tossed in sea salt, black pepper and parmesan cheese

Seafood

- Salmon** 550
Pan roasted Norwegian Salmon, asparagus, mascarpone-whipped potatoes topped with smoked spicy tomato salsa
- Tuna** 380
Pan seared Tuna loin (rare), lemon whipped potatoes, baby carrots served with warm Tomato-Caper-Basil vinaigrette
- Chilean Seabass** 650
Pan roasted with herb crusted, ratatouille and lemon butter sauce

Poultry & Meat

- Roasted chicken breast** 350
Oven roasted marinated chicken breast, assorted vegetables with sweet Pont -Neuf potatoes and chicken jus
- Pork loin** 350
Oven roasted, root vegetables, lentil cassoulet and crispy Parma ham Pont - Neuf potatoes with honey-grainy mustard pork jus
- Duck Leg Confit** 400
Slow-braised duck leg in duck fat, charred cauliflowers, orange whipped potatoes poached pear compote and balsamic reduction (please allow a minimum of 20 minutes for preparation)
- Lamb Chops** 990
Grilled Australian lamb chops, ratatouille, papadum chips, mint-lemon whipped potatoes and lamb jus
- Veal Angus Beef** 1,300
Pan roasted, with baby vegetables, whipped potatoes with port wine beef jus

Burger/ Sandwich and Pizza

- Steak sandwich** 550
Thin slices of beef tenderloin on a crunchy baguette, sautéed onions, mushrooms and chili-oregano spice, served with French fries
- Beef tenderloin burger** 490
200 grams of beef tenderloin with mixed greens and French fries with cheese OR bacon OR fried egg OR caramelized red onions
Each additional item 50
- ★ **137 Club sandwich** 450
Whole wheat bread with chicken breast, tomato, Parma ham, Brie cheese served with mixed salad and French fries
- 🌿 **Veggie burger Brie cheese** 340
Quinoa, lentils with Cheddar and Parmesan cheese, topped with Brie cheese, served with French fries
- 🌿 **Pizza Margherita** 340
Tomato sauce, mozzarella cheese, fresh tomato and basil
- Pizza seafood** 380
Tomato sauce, mozzarella cheese and seafood

Desserts

- Raspberry dome** 190
Raspberry and mango mousse, served with vanilla ice cream
- Chocolate lava** 280
Crisp parcels with berries sauce, Chantilly cream
- Apple parfait** 190
Caramelized apple, rosemary and lemongrass mousse
- Lemon tart** 190
Sour lemon cream with lemongrass ganache
- Coconut crème brulee** 190
Served with biscotti
- Peach pie** 190
Served with vanilla ice cream
- ★ = Chef's signature dish
🌿 = Vegetarian dish