



STEAK HOUSE

## CARPACCIO LUNCH MENU

### ANTIPASTI

#### ANTIPASTO MISTO

selection of marinated vegetables with mozzarella, prosciutto, salami, mortadella, melon and eggplant parmigiana

#### FRITTO MISTO

deep fried fish, shrimps and calamares

### CARPACCIO

#### CARPACCIO ALLA CIPRIANI

the traditional beef carpaccio with extra virgin olive oil, freshly-ground black pepper and parmesan shavings

#### CARPACCIO DI SALMONE E BRANZINO ALLA MARINARA

salmon and seabass with tomatoes, garlic, basil, capers, onion and drizzled with olive oil

### ZUPPE

#### CACCIUCCO ALLA LIVORNESE

livorno fish soup with tomatoes, celery, white wine and olive oil served with garlic bread

#### CREMA DI POMODORO

creamy tomato soup

### PASTA E RISOTTI

#### PAPPARDELLE ALLA VERCASACANA

homemade pasta smoked salmon, prawns, asparagus, cream and herbs

#### PAPPARDELLE DI BENEDETTO

homemade pasta with prawns and saffron cream

#### PAPPARDELLE TARTUFATO

homemade pasta with porcini mushroom, truffle cream, parmesan

#### SPAGHETTI CON VONGOLE

clams in white wine, garlic, olive oil, parsley, black pepper and lemon

#### SPAGHETTI ALLA MARINARA

mussels, clams, prawns, squid, garlic, herbs in tomato sugo

#### RISOTTO AI FRUTTI DI MARE

risotto with prawns, mussels, squid, fish, garlic, chili

#### RISOTTO AI FUNGHI PORCINI

risotto with dry porcini mushroom, parmesan, parsley

#### RAVIOLI CON RICOTTA E SPINACI

spinach and ricotta, ravioli, sage butter, parmesan

#### CANNELLONI DELLA CASA

pasta filled with minced beef, spinach, mushroom in a béchamel sauce, parmesan and tomatoes

#### LASAGNA AL FORNO

baked lasagna with beef ragout, pasta sheets, tomato sauce and béchamel sauce

### CARNE

#### OSSO BUCCO ALLA MILANESE

slow braised veal shank sprinkled with garlic and lemon zest with saffron risotto

#### COSCIA D'AGNELLO

lamb shank in red wine sauce with garlic, fresh herbs and tomatoes  
mashed potatoes and vegetables

GLUTEN FREE PASTA AVAILABLE



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## COLD APPETIZERS

### CLASSIC CAESAR SALAD

with crispy bacon and garlic toast

### I'M ANGUS SPECIAL SALAD

### PRAWNS SALAD

steamed prawns with asparagus, tomatoes and fennel with green goddess dressing

### THAI BEEF SALAD WITH POMELO

the classic beef salad with cucumber, tomatoes, bean sprouts, peanuts and pomelo, coriander and a medium spicy Thai dressing

### SEARED MAHI TUNA PIRI-PIRI

with wasabe mayo

### BEEF TARTARE (Appetizer or Main Course portion)

### GRAVLAX

cured Norwegian salmon, dill sauce, fresh salad greens

### PULPIT ROCK SMOKED SALMON

with apple, cucumber, tapioca, soya and micro greens

## HOT APPETIZERS

### BROILED U.S. SCALLOPS IN BACON

with white wine sauce and dill foam

### CHILEAN BLUE SHELL MUSSELS

poulette with garlic, white wine, parsley and cream or marinere style garlic, parsley and white wine

### THAI PRAWN CAKES

### CHILI SAUCE

### HOME MADE CHORIZO

in chili and garlic

### BUFFALO WINGS

### WITH BBQ DIP

### GAMBAS

shrimps and mushroom in garlic chili sauce

### ANGUS APPETIZER SAMPLER (good for 2 persons)

prawn cake/chorizo, seared mahi tuna piri piri



### SEARED DUCK LIVER

on Brioche/apricot confit

## SOUPS

### LOBSTER BISQUE

### BAKED ONION SOUP

### BOSTON CLAM CHOWDER

### MUSHROOM CAPPUCINO

### CREAMED FISH AND SHELLFISH SOUP

Scandinavian classic, salmon, cod, prawns, mussels and julienne of root vegetable



STEAK HOUSE

## FROM THE GRILL



For your dining pleasure, all our steaks are Certified Angus Beef® brand.  
The tastiest and juiciest beef available, grilled over Swiss beechwood or lava rock.

### *Certified Angus Beef*® BEEF CHILLED – AIRFLOWN FROM THE U.S.

T-BONE STEAK	16 oz
RIB EYE	12 oz
STRIPLOIN	12 oz
TENDERLOIN	8 oz
TOMAHAWK STEAK	21 oz
I'M ANGUS BURGER (200 gm)	

Bacon Rasher, Tomato, Onion Rings and Fries

### *Certified Angus Beef*® BIG STEAKS

TOMAHAWK STEAK	30 oz
STRIPLOIN STEAK	20 oz
PORTERHOUSE STEAK	30 oz
TENDERLOIN “CHATEAUBRIAND” STEAK	20 oz

good for 2 persons - served with root vegetables, mushroom, garlic, shallots and baby potatoes.  
Choice of mustard, fresh horseradish and sauces

### *Certified Angus Beef*® PRIME STEAKS – AIRFLOWN CHILLED FROM THE U.S.

\* RIB-EYE (per 100 gm)

\* minimum order 300 gm

TOURNEDOS ROSSINI	8 oz
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the all time favorite grilled CAB tenderloin with duck liver and truffled madeira sauce

## PORK

US -DUROC PORK CHOP (The Black Angus of Pork)	15 oz
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BBQ BABY BACK RIBS	Slab
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### THE RIB COMBO

combination of beef short ribs and pork baby back rib in our special barbeque sauce

## LAMB

AUSTRALIAN LAMB CHOPS	12 oz
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### AUSTRALIAN RACK OF LAMB

triple bone whole roasted rack of lamb provencale with dijon mustard and parsley

## POULTRY

### ROSEMARY FLAVORED BONELESS CHICKEN



### DUET OF THE DUCK

grilled duck breast and confit duck leg  
with creamed champagne cabbage and potatoes



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## **FISH & SEAFOOD**

### **TAGLIATELLE WITH LOBSTER TAIL**

a combination of sautéed and grilled lobster tail with asparagus, tomatoes, capers and basil in olive oil

### **LOBSTER TAIL CAFÉ DE PARIS**

grilled and over baked with our special café de Paris butter, sautéed spinach, fettucini

### **GRILLED LOBSTER TAILS**

served on young asparagus, fresh garden salad and new potatoes with horseradish

### **GRILLED PRAWNS**

### **NORWEGIAN SALMON FILLET (AIRFLOWN CHILLED)**

### **CHILEAN SEABASS**

### **SURF AND TURF**

6 oz CAB tenderloin served with a grilled king prawn and lemon butter

**ALL MAIN COURSES ARE INCLUSIVE OF ONE SIDING AND ONE SAUCE OF YOUR CHOICE.**

## **SIDINGS :**

BAKED POTATOES

MASHED POTATOES

FRENCH FRIES

SAUTÉED MUSHROOMS

COUNTRY STYLE POTATO WEDGES

CREAMED SPINACH

SEASONAL VEGETABLES

CORN ON THE COB

ONION RINGS

## **SAUCES :**

HOME MADE CAFÉ DE PARIS

BEARNAISE SAUCE

MADAGASCAR GREEN PEPPERCORN SAUCE

FOREST MUSHROOM SAUCE

CHIMICHURRI SAUCE



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## DESSERTS

### BAKED CHEESECAKE

Blueberry topping

### ALMOND BROWNIES

Vanilla ice cream

### MASCARPONE PASSIONFRUIT CHEESE CAKE

Tropical fruits and yogurt ice cream

### GRAND CRU MARACAIBO CHOCOLATE MOUSSE

Orange & strawberry compote

### I'M ANGUS DESSERT SAMPLER

### BANANA FOSTER

Rum and cinnamon caramelized banana  
served with vanilla ice cream

### HOMEMADE ICE CREAM AND SHERBET

Chocolate

White Coffee

Vanilla

Strawberry

Brownie

Tiramisu

Calamansi Orange Sherbet

Raspberry Sherbet