
CAPRICE
DRINKS MENU

ON THE TABLE

CRUDITÉS 8

Seasonal Vegetables, Baby Roots Vegetables, Blue Cheese Dip,
Cocktail Sauce

CHEESE BOARD 15

SHARING FOR TWO

Gorgonzola, Camembert, Emmental, Mature Gruyere Cheese,
Goat Cheese, Smoked Cheese, Fig Jam

CHARCUTERIE BOARD 17

SHARING FOR TWO

Salami, Pastrami, Bresaola, Smoked Brisket,
Cured Italian Meat Cuts

APPETIZERS

GRILLED CAESAR SALAD 9

Grilled Baby Gem Lettuce, Parmesan Cheese, Caesar Dressing
Add Chicken 3 Add Shrimps 5

WALDORF SALAD 9

Celery, Green Apples, Red Grapes, Walnuts, Baby Gem Lettuce,
Blue Cheese Dressing

HONEY ORANGE CHICKEN 10

Golden Fried Chicken Lollipop, Honey Orange Glaze, Blue Cheese Dip

TRUFFLE AND BRIE MUSHROOM QUICHE 12

Classic Quiche, Mushrooms, Brie Cheese, Truffle Oil

SUSHI PLATTER

CAPRICE COOKED SUSHI PLATTER 20

16 Pieces

Crispy Kani, Dynamite Roll, Shrimp Roll

OMAKASE BAR 26

16 Pieces

Salmon Sashimi, Yellowtail Sashimi, Tuna Nigiri, Salmon Nigiri,
Spicy Tuna Avocado Roll, Salmon Roll

SANDWICHES

SALMON BAGEL 10

Smoked Salmon, Sour Cream Cheese, Chives, Onion Slivers,
Capers, Dill

INFUSED CROQUE MONSIEUR 10

Soft Sourdough, Gruyere Cheese, Smoked Beef Ham,
Béchamel Sauce, Creamy Dijon Mustard

SHREDDED BURGER SLIDERS 10

Slow-cooked Short Rib, BBQ Sauce, Cheddar Cheese

LOBSTER ROLL 14

Lobster, Spicy Creamy Mayonnaise, Brioche Buns

PENZA

SMOKED SALMON 9

Smoked Salmon, Lemon Fillet, Sour Cream, Arugula

WHITE TRUFFLE MUSHROOM 9

Wild Mushrooms, Black Truffle

VEGETABLES PENZA 9

Zucchini, Eggplant, Cherry Tomato, Bell Pepper, Oregano,
Tomato Sauce

LORAINE PENZA 9

Beef Bacon, Salami, Béchamel, Gruyere Cheese

MAIN COURSES

ORZO AL POMODORO 8

Orzo Pasta, Tomato Sauce, Burrata Cheese, Sundried Tomatoes

BUTTER SAGE RAVIOLI 10

Ravioli Pasta, Mascarpone, Feta, Spinach

BRAISED SHORT-RIB WITH ROQUEFORT 14

Slow-cooked Braised Short Ribs, Truffle Mashed Potato, Peppercorn Sauce

SALMON 180GR 18

Honey Soy Sauce Marinated Salmon Fillet, Potato, Mushroom Ragout, Chimichurri Sauce, Tortilla Chips

US . BEEF TENDERLOIN 200 GR 24

Potato, Mushroom Ragout, Chimichurri Sauce, Tortilla Chips

SWEETS

ICE NOUGAT GLACÉ 6

Toffee Passion Fruit Syrup, Caramelized Nuts, Dry Fruits

CHOCOLATE FONDANT 6

Vanilla Ice Cream, Chocolate Crumble

FAIRMONT-STYLE PASSION FRUIT TIRAMISU 6

Lady Fingers, Cream, Passion Fruit

WARM APPLE PIE 6

Green Apples, Puff Pastry, Caramel Sauce, Walnut Ice Cream

SEASONAL SLICED FRUITS 6

ICE CREAM 6

2 Scoops
