VODKA	3cl	Shot	Btl	RED WINE	
ABSOLUT BLUE BELVEDERE CIROC GREY GOOSE		24 30 30 30	350 800 800 750	CHIANTI The bouquet possesses fragrances of blueberries, blackberries and cherries which are enhanced by hints of vanilla spices BRUNELLO	500 730
STOLICHNAYA		24	400	A very intense, persistent nose and with red fruits notes	
GIN BEEFEATER BOMBAY GORDONS TANQUERAY	3cl	24 24 24 24 24	400 460 400 400	KWV DR CHARLES NIEHAUS RED Juicy and concentrated with great depth, it erupts in your glass with aromatic layers of blackberry and plum enlivened by hints of violets, dark chocolate and white pepper	430
TANQUERAY 10 HENDRICK'S MONKEY 47		30 30 36	510 640 750	BOTTEGA CABERNET SAUVIGNON Vinous and slightly herbaceous with notes of red berries, delicately spicy in the finish.	240
TEQUILLA PATRON BIANCO	33cI	Shot 42	Btl 900	MONTEPULCIANO GIACONDI spicy liquorices, aromas of small forest fruit with light notice of vanilla	240
PATRON REPOSADO PATRON CAFE BEER		48 42	980 800	TERRAZAS MALBEC Burst of red and blue fruits like cherry and plums, and rose hip, followed by elegant notes of lavender. Toasted and tobacco aromas hints at the end reflect its aging in barrels.	380
STAR CLUB GUINNESS HEINEKEN CORONA STELLA			22 22 28 28 30 30	LES ROCHES DEYON-FIGEAC SAINT EMILION Medium-bodied with saline tannins, this wine, with its fresh, red fruits and thyme, is going to be nice to drink on the early side.	510
NON ALCOHOLIC CO	CKTAILS			IL SARONE Full bodied, medium tannins, lots of plum and blueberry	240
LEMONADE MINT LEMONADE VIRGIN PINACOLADA			22 22 30	FANTINEL REFOSCO A vibrant fruity arms, well-bodied, tannic palate	240
VIRGIN MARY VIRGIN DAIQUIRI			30 30	CHATEAU LE VIROU - COTES DE BORDEAUX Predominant vanilla oak on the nose with plum, blackberry and redcurrant undertones	250
COKE, DIET COKE, SPRITE, TONIC, SODA RED BULL			20 22 28	LINDEMANS BIN 45 CABERNET SAUVIGNON medium bodied and full flavored in style with a palate of wonderful sweet berried Cabernet fruits with cassis notes.	270
AQUA PANNA 0.25LT AQUA PANNA 0.75LT SAN PELLEGRINO 25ML SAN PELLEGRINO 75ML FRESH JUICES			18 28 18 28 26	BOSCHENDAL 1685 CABERNET SAUVIGNON A powerful wine dark red and black fruit. Nose is ripe black fruit with subtle oak and herbs, yet vibrancy and depth in its fruit expression	300
JUICES			22	PENFOLDS MAX'S CABERNET SAUVIGNON A richly balanced Cab/Sauv This wine is full Bodied with fruit intensity. Red currants, cranberry and dried Italian herbs. Vanilla and cedar oak with Fine silky tannins add savoury balance and length to the palate.	460
HOT BEVERAGES				CHOCOLATE BLOCK	510
TEA ESPRESSO DOUBLE ESPRESSO CAFÉ LATTE CAPPUCINO			18 17 24 24 24	Bursts with raspberries, all spice and a grapefruit cool climate syrah typicity underscored by dark fruit and floral incense. CHATEAUNEUF DU PAPE LA FIOLE DU PAPE	530
IRISH COFFEE			38	Full bodied with tastes of spice, vanilla, red berries and oak and a long finish	

WHITE WINE		CHAMPACNE COCKTAIL	-		
CHABLIS Pure and well-crafted, very pure fruits combination. Refeshing mineral finish	460	MIMOSA KIR ROYAL PROSECCO	Þ		60 60 60
BOTTEGA PINOT GRIGIO DELLE VENEZIE Dry, fresh, harmonic, acidity perfectly balanced with the good structure and smoothness of this vine.	240	PROSECCO			
LINDEMANS BIN 60 CHARDONNAY aromas of fruit salad, peach, fig, rock melon and toasty oak, with a Medium bodied, fresh, crisp finish.	280	BOTTEGA fresh, dry and fruity. A little touch of a	almond on :	the finish.	360
SANCERRE TERROIRS Extremely aromatic, dry and greasy	380	POLO FUSION AMARETTO SOUR			48 48
SANTA CRISTINA Intensely fruity notes	300	BLACK RUSSIAN BLOODY MARY COSMOPOLITAN			48 48 48
MAISON CASTEL Fresh notes of citrus and white fleshed fruit	280	DIRTY MARTINI LONG ISLAND ICED TEA MARGARITA			48 48 48
BARON DE LESTAC Nice and fruity smell, quite mild taste and not dry BOSCHENDAL 1685 SALIVIGNON BLANC	280 300	MOJITO PINA COLADA			48 48
BOSCHENDAL 1685 SAUVIGNON BLANC A soft, full-bodied wine with a harmonious palate.	300	COGNAC	3cl	Shot	Btl
KOONUNGA HILL CHARDONNAY A light to medium bodied Chardonnay with distinctive primary fruit characters.	390	HENNESSY VS HENNESSY VSOP HENNESSY XO		50 60 170	780 1,300 3,000
PINOT GRIGIO GIACONDI Impact soft and full with a good structure of acidity and minerali	240	WHISKY	3cl	Shot	Btl
ROSE		J&B J&W BLACK LABEL		28 32	400 550
PATRIARCHE SYRAH ROSE Raspberry nose with a spicy syrah touch	260	J&W BLUE LABEL J&W PLATINUM CHIVAS REGAL 12YRS		150 60 38	2,600 1,000 700
WHISPERING ANGEL Medium bodied with hint of tannin. fruity yet not over the top	350	JAPANESE WHISKY	3cl	50 Shot	1,150 Btl
SWEET WINES		NIKKA FROM THE BARREL		45	650
MAIPO MOSCATTO Elegant, light and delicate; the sweetness is well balanced by the pleasant acidity and the fruity aromas	260	NIKKA PURE MALT NIKKA BLENDED HIBIKI HARMONY		50 35 60	800 550 1,100
MAIPO SWEET RED	260	SINGLE MALT WHISKY	3cl	Shot	Btl
Gently aromatic, light to medium bodied with flavors of cherries and plum		SINGLETON GLENFIDDICH 12YRS GLENMORANGIE QUINTA		38 38 55	700 660 900
CHAMPAGNE Veuve Clicquot	880	GLENMORANGIE ORIGINAL GLENMORANGIE NECTAR D'OI	R	45 58	820 1,000
Moet brut Moet nectar rose	820 1,030	BOURBON & IRISH WHIS	KEY		
Moet rose Dom perignon	990 2,400	JACK DANIELS JAMESON		38 28	600 450

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URAMAKI (4 pcs)			
VOLCANO Shrimp, crab, spring onion, spicy mayo topped with specially crispy mix	54	CRISPY ROCK & ROLL Tuna, salmon, avocado, togarashi Wrapped with crispy tempura flakes	48
CEVICHE ROLL Avocado, shrimp, tuna, salmon, squid, ebiko, white fish and ceviche roll, wrapped with crab	54	CRISPY SHRIMP MAKI Shrimp, avocado, togarashi Wrapped with crispy tempura flakes	50
BREADED SHRIMP Breaded shrimp, avocado, cheese wrapped with avocado	55	CRISPY CALIFORNIA Avocado, crab, cucumber wrapped With crispy tempura flakes	46
DANCING EEL Salmon, avocado, shrimp, Togarashi, wrapped with eel	67	SALMON WRAP ROLL Shrimp tempura, avocado, cream cheese wrapped with fresh salmon	52
BLACK EBIKO ROLL Avocado, shrimp tempura, crab, spicy mayo and rocca, wrapped with black ebiko	50	NAKED SALMON Crab, avocado, cream cheese, wrapped with salmon	52
SALMON CALIFORNIA Salmon, avocado, cucumber, crab, Togarashi wrapped with sesame seeds	50	CRISPY SALMON SKIN Salmon skin, togarashi, avocado Wrapped with crispy tempura flakes	46
■ BLUSH MAKI Tuna, avocado, togarashi, Wrapped with togarashi	47	SPICY OCTOPUS GINGER ROLL Ginger, ebiko, octopus wrapped With crispy tempura flakes	47
LOBSTER ROLL Fresh lobster, avocado, mango and wrapped with rice paper	68	SHRIMP TEMPURA MAKI Shrimp tempura and ebiko wrapped With crispy tempura flakes	50
BREADED SQUID Breaded Squid, wasabi mayo, avocado, wrapped with crispy flakes	48	SALMON ECSTASY Crab, avocado, crispy flakes Wrapped with salmon	52
 LAZY SALMON Shrimp, crab, salmon, crispy outside topped with mixed shrimps 	52	GIGI'S GINGER ROLL Salmon , shrimp, avocado Wrapped with ginger	52
JAMZTAZ Salmon, avocado, shrimp, Togarashi wrapped with shrimp	52	SPECIAL SALMON MAKI Salmon, avocado, shrimp, crab, togarashi Wrapped with ebiko	52
CRISPY CRAZY Mixed crab wrapped with crispy Tempura flakes	46	CRAZY SALMON Salmon, avocado, shrimp, togarashi Wrapped with mixed crab	52
CRISPY SALMON Salmon, avocado, shrimp, togarashi Wrapped with crispy tempura flakes	50	CRISPY LOBSTER ROLL Lobster, avocado wrapped with crispy flakes	68
VEGAN CALIFORNIA Avocado, cucumber, radish, carrot, potato, wrapped with rice paper	34	 JALAPENO SALMON Salmon, avocado, wrapped with salmon, topped with fresh jalapeno 	54
MANGO WRAP Avocado, shrimp tempura, salmon and cream cheese, wrapped with mango	48	CRISPY CHICKEN MAKI Crispy chicken, avocado wrapped with crispy flakes	50

STARTERS		SALADS	
POLLO CROCCANTE Crispy chicken coated in Our homemade special sauce	60	BURRATA SALAD Fresh burrata cheese served with Cherry tomatoes and arugula	115
• EGGPLANT NACHOS Fried eggplant chips topped with honey and cheese	60	• ASIAN CHICKEN SALAD Grilled chicken breast served chinese cabbage, corriander, spring onion and peanut dressing	90
SHRIMP CROCCANTE Coated deep fried shrimps With our homemade pesto sauce	78	GOAT CHEESE SALAD A variety of lettuce, cherry tomatoes, mixed with balsamic vinegar dressing topped with	105
FRIED CALAMARI Fried fresh calamari served With tartare sauce	100	goat cheese on a bed of puff pastry HALLOUMI SALAD	03
SHRIMP PROVENCAL Sautéed shrimps with garlic and chili pepper	86	Oven baked halloumi covered with sesame, served on a bed of beetroots, arugula and balsamic dressing	93
 GROUPER CARPACCIO Freshly sliced grouper topped with dill and tomato 	90	ICEBERG SALAD Crunchy iceberg and cherry tomatoes Served with lemon mustard dressing	100
BUTTER STEAK Pan fried beef tenderloin sauteed in butter	90 75	SHRIMP COCKTAIL Shrimps served with avocado, cherry tomatoes and cocktail sauce	88
MIXED SKEWERS Mixed beef & chicken chichinga served with peanut sauce		LOBSTER ASPARAGUS SALAD Fresh lobster served with fresh asparagus,	150
BRESAOLA Air-dried Italian beef served with arugula And shaved parmesan cheese	110	avocado, tomatoes and mustard balsamic dressing LOBSTER SALAD	145
CHICKEN/BEEF NOODLES Stir fried chicken/beef served with noodles mixed vegetables in special Asian soy sau		(upon availability) Fresh lobster, mixed avocado and tomato Served with lemon ginger dressing	
ITALIAN PLATTER Bresaola with fresh mozzarella di bufala, Avocado, sun-dried tomatoes and basil	130	CRISPY SHRIMP SALAD Fried crispy shrimp served with mixed lettuce, cherry tomatoes and avocado	110
GRILLED CALAMARI Fresh grilled calamari Served with lemon sauce	105	• BEEF SALAD Grilled beef tenderloin served on a bed of fresh rocca, j cheese, and dried cranberry served with balsamic dress.	
GRILLED MUSHROOM	87	RISOTTO	
Grilled mushroom topped with truffle oil, Balsamic vinegar and parmesan cheese	44	RISOTTO AI FUNGHI Wild mushroom risotto in a light	120
MINI PIZZA 5 traditional pizza doughs topped with Tomato sauce, cheese and olives	60	RISOTTO AL TARTUFO	120
MINI BURGER 3 mini burgers topped with cheese, Served with cocktail sauce	60	Truffles risotto with Parmesan cheese and truffle oil RISOTTO SEAFOOD Mixed seafood risotto in a tomato sauce	150
MELANZANE ALLA PARMIGIANA Oven baked eggplant with basil, mozzarella, parmesan cheese and tomato sauce	90	BLACK RISOTTO Black risotto mixed with squid and topped with grilled shrimps	145

Prices are including VAT

Spicy Ebiko - prawn eggs Togarashi - Japanese mixed spices

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PASTA			
LASAGNA BOLOGNESE Oven baked lasagna in a classic Italian meat sauce	95	GNOCCHI PORCINI Homemade gnocchi filled with porcini mushroom, served with creamy truffle sauce	110
PENNE ARRABBIATA Penne served with fresh tomatoes, Fresh parsley and hot chili sauce	95	GNOCCHI SICILIANA Homemade gnocchi cooked in tomato sauce, Eggplant, parmesan and mozzarella cheese	99
LINGUINE LOBSTER (upon availability) Linguine with fresh lobster, cherry tomatoes, Basil, mixed in a wine & tomato sauce	150	FISH PASTA spaghetti served with fresh grouper and tomato sauce	120
LINGUINE TRUFFLE AND PORCINI Linguine with sautéed porcini, fresh cream, Truffle oil and parmesan cheese	118	FETTUCCINI ALFREDO Fettuccini with fresh cream, mushrooms, And parmesan cheese	108
LINGUINE SHRIMP Linguine served with tomato sauce, asparagus and shrimps	135	SPAGHETTI POMODORO Spaghetti served with fresh tomato sauce, Fresh basil and parmesan cheese	95
RAVIOLI DI BUFFALA Fresh raviolli filled with fresh buffala served with cherry tomatoes and rocket leaves	112	SPAGHETTI BOLOGNESE Spaghetti served with a classic Italian meat sauce	105
MAIN COURSE			
FILET DE BOEUF Grilled beef fillet served with a choice of pepper corn, mushroom or mustard sauce	150	GRILLED GROUPER Grilled grouper fillet with meunière sauce Served with ratatouille	140
BEEF TAGLIATA Grilled beef fillet served sliced with arugula, Parmesan cheese shavings and balsamic sauce	160	 RED SNAPPER Oven baked red snapper served with tomato ginger sauce and ratatouille 	130
RIB EYE STEAK (350 gm) Grilled rib eye steak served With sautéed spinach	230	GRILLED PRAWNS Grilled prawns served with tomato And balsamic sauce	160
BEEF STROGONOFF sautéed beef with mushroom onion creamy sauce served with steamed rice	120	GRILLED SALMON Grilled fresh salmon fillet, sautéed spinach, Mixed vegetables and pesto sauce	160
CHICKEN MUSHROOM Grilled chicken breast served with Creamy mushroom sauce	110	CHEESEBURGER Charcoaled beef patty served with Fries and coleslaw salad	100
CAJUN CHICKEN Grilled chicken breast served with cajun creamy sauce and linguine	120	 BLACK BURGER Our signature burger made from USDA beef, avocado, served with fries and coleslaw 	130
CHICKEN CURRY A curry mix of chicken and vegetables served with steamed rice	120	 CHICKEN BURGER Crispy chicken breast with spicy sauce, topped with cheese served with fries 	100
BBQ CHICKEN Charcoaled BBQ chicken	115	POLOCLUB SANDWICH Double decker with turkey, cheese, boiled egg,	105
VEAL MILANESE Veal escalope served with fresh arugula	180	Tomato and pickles on a mayo mustard spread	
SIDE ORDERS			
MASHED POTATOES FRIES FRIED RICE STEAMED RICE BROCCOLI	24 24 22 22 25	GRATINATED CAULIFLOWER LIGHT CREAMY SPINACH SAUTÉED MUSHROOM GRILLED VEGETABLES STEAMED VEGETABLES	34 32 30 30 30

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JAPANESE STARTERS			
EDAMAME Steamed beans topped with rock salt	40	SHRIMP DUMPLING Served with mustard sauce	70
SALMONTATAKI Seared salmon served with tataki sauce	95	SHRIMP TEMPURA Served with sweet chili sauce	82
MARINATED SALMON fresh marinated salmon served with yuzu sauce	90	SEAFOOD CEVICHE Variety of seafood in lemongrass Dressing	115
CRISPY SALMON SALAD Salmon with avocado, crispy flakes in Creamy mayo dressing	95	POLOCLUB SPRING ROLLS Homemade vegetarian spring rolls Served with sweet chili sauce	52
CRABSTICK SALAD Crab, cucumber, carrot, ebiko, mayo, sesame seed and crispy flakes	86	MARINATED OCTOPUS Fresh octopus served with miso sauce	85
SALMON POKE Bowl of fresh salmon, edamame, shrimp tempura, avocado and cabbage	90		

SUSHI MENU

HOSOMAKI	(3 pcs)	NIGIRI (2 p	ocs)	SASHIMI	(4 pcs)
KAPPA	22	SALMON	36	SALMON	46
SALMON	32	TUNA	36	TUNA	44
SHRIMP	32	SEABASS	34	SEABASS	40
TUNA	32	OCTOPUS	30	OCTOPUS	34
EEL	52	SHRIMP	32	SHRIMP	40
TEMPURA	32	CRAB	34	CRAB	37
CRISPY SALMON	32	EEL	58	EEL	60

SET MENUS

SALMON LOVERS (18 pcs) Selection of salmon nigiri, sashimi and maki	220	CHEF's SELECTION (15 pcs) The chef's selection of his favorite sushi	190
CRISPY LOVERS (12 pcs) Selection of the best crispy uramaki	150	POLOCLUB SELECTION (27 pcs) A delicious selection of maki, sashimi and nigir	300
VEGGIE LOVERS (12 pcs) A selection of vegetarian uramaki	120		



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