

## START

### IDEAL FOR SHARING

- Tempura Squid 180** DF  
XO Aioli, kaffir lime salt
- Crab & Avocado Bruschetta 260** DF🍴  
Sourdough, Old Bay mayonnaise, chili, coriander, sundried tomato
- Hokkaido King Scallops (3pcs) 390** N GF  
Roasted with hazelnut butter, green apple
- 🏆 **Salmon Tataki 360** DF GF  
Fresh Norwegian salmon, seared rare, pomegranate ponzu, crispy nori, salmon caviar, wasabi mayonnaise
- Salmon Tartare 360** GF\*  
Fresh Norwegian salmon, black truffle, daikon, green apple, togarashi, salmon caviar, sourdough crisp
- 
- Miang Foie Gras 190** N DF GF🍴  
Foie Gras on wild betel leaf with peanuts, condiments, tamarind dressing
- 🏆 **Duck Dumplings 180** DF  
Steamed duck wontons, soy-sesame-ginger
- Lemongrass Chicken 170** N DF  
Crispy fried chicken, pomelo salad, peanut
- 🏆 **Beef Carpaccio 390** DF\* GF\*  
Australian prime Angus beef tenderloin, smoked tomato aioli, garlic confit, Parmesan, rocket, sourdough crisp
- 
- Vegetable Spring Rolls 140** VE DF🍴  
Sweet chili sauce
- 🏆 **Goat Cheese & Beetroot Bruschetta 190** N VE  
Sourdough, toasted walnuts, rocket, citrus-wild honey dressing, sunflower seeds
- “Spaghetti” Courgettes 170** N VE GF  
Courgette “noodles”, basil pesto, housemade lemon ricotta cheese, roast tomato, olives, pistachio nuts

**Artisan Cheeses 590** N  
Selection of four French cheeses, pear chutney,  
walnuts, biscuits, sourdough bread

## SALAD

- Jenna’s Caesar 220** DF\* GF\* 🐷  
Smoked bacon, egg, sourdough crisp, Parmesan, Caesar dressing
- 🏆 **Crab & Citrus 240** GF🍴  
Blue crab meat, mango, pomelo, orange, chili, coriander, avocado green goddess dressing

**Fresh Baked Sourdough Bread with  
Homemade Truffle Butter (for two)**  
95

## MAIN

**Baharat Roasted Butternut Squash 320** N VE DF\* GF  
Tabbouleh, almond dukkah, chermoula, tahini yoghurt

**Pasta Pomodoro with Buffalo Mozzarella 320** VE DF\*  
Housemade handcut pappardelle, cherry tomato, garlic, basil pesto, olive, Parmesan

 **Lobster & Scallop Pasta 420**   
Housemade handcut pappardelle, rock lobster, Hokkaido scallop, tomato, capers, garlic, chili, lemon

**Lamb Ragù 360** DF\*  
Housemade handcut pappardelle, persillade, Parmesan

**Gluten Free Pasta Available**

**Hot Smoked Salmon 490** DF\* GF  
Norwegian salmon fillet smoked in house with alder wood, butternut squash & mushrooms, pickled cucumber, Hollandaise sauce

 **Miso Glazed Snowfish 690**  
Squid ink spaghetti, blue crab meat, yuzu butter sauce, furikake

 **Roast Organic Chicken Supreme 420** GF  
Truffle mashed potato, butternut squash & mushrooms, red wine sauce

**Slow Cooked Free-Range Pork Belly 490** N GF   
Hazelnut mashed potatoes, roast onion, apple compote, red wine sauce

**Classic Pepper Steak 990** GF  
**Australian prime Angus tenderloin MB4 marbling 200g, peppercorn-Cognac cream sauce, French fries**

 **Beef Massaman Curry 520** N DF   
48-hour slow cooked Australian beef, aromatic curry, potato croquette, roast onion, roasted peanuts, steamed rice

 **Crab Curry 390** DF GF   
Spiced yellow curry with blue swimmer crab, wild betel leaves, steamed rice

## GRILL

### **Black Truffle & Brie Cheese Burger 470**

Thai Angus beef patty, housemade brioche bun, truffle mayonnaise, caramelized onion, smoked tomato ketchup, French fries

### **Moroccan Spiced Lamb 790 DF**

Australian lamb loin, tabbouleh, garlic confit, chermoula, red wine sauce

### **Beef Striploin Steak 990**

Australian prime Angus beef MB5 marbling 250g  
(choose side order & sauce)

### **Beef Tenderloin Steak 990**

Australian prime Angus beef MB4 marbling 200g  
(choose side order & sauce)

#### **SIDES**

Grilled Ratatouille Vegetables | Steamed Vegetables | French Fries |  
Mashed Potatoes | Hazelnut Mashed Potatoes | Truffle Mashed Potatoes |  
Creamy Mushrooms | Rocket & Parmesan | Caesar Salad

**Extra 90**

#### **SAUCES**

Red Wine | Peppercorn-Cognac Cream | Chimichurri |  
Bearnaise | Jim-Jaew

**Extra 70**

## DESSERT

### **Strawberry Pavlova 240 GF**

Limoncello marinated strawberries, meringue, lemon curd, elderflower whipped cream

### **Chocolate Mousse 190 N GF\***

58% Dark chocolate, peanut butter crèmeux, caramelized banana, lemon meringue

### **Cream Puff au Craquelin 220 N**

Salted caramel & hazelnut praline, vanilla ice cream, warm chocolate sauce

### **Pistachio & Raspberry Semifreddo 190 N GF**

Lemon curd, raspberry coulis

### **Passion Fruit Souffle 220 DF\* GF**

Belgian chocolate ice cream, passion fruit sauce

### **Ice Creams 95**

French Vanilla | Belgian Chocolate | Salted Caramel | Pistachio

### **Artisan Cheeses 590 N**

**Selection of four French cheeses, pear chutney,  
walnuts, biscuits, sourdough bread**



## KIDS MENU

**Tomato Pasta 140** VE  
Spaghetti, fresh tomato sauce, Parmesan

**Spaghetti Bolognese 180**  
Australian beef, Parmesan

**Beef Meatballs 180** GF  
Mashed potatoes, roasted vegetables, cream sauce

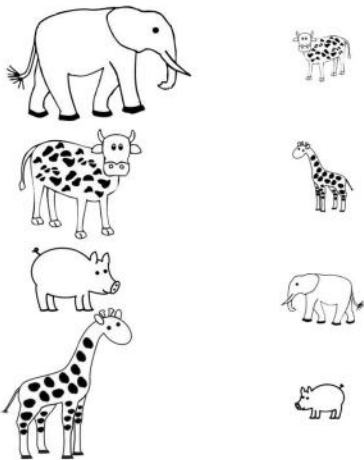
**Pan Seared Norwegian Salmon 250** GF  
French fries, roasted vegetables, lemon cream sauce

**Cheese Burger 290**  
Beef patty, cheddar cheese, lettuce, tomato, mayonnaise, French fries

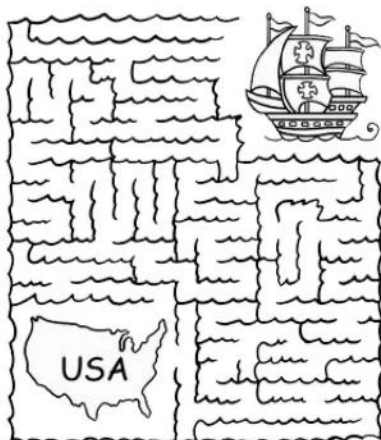
**Chicken Burger 250**  
Crispy chicken tenders, cheddar cheese, lettuce, tomato, mayonnaise, French fries

**“Minute” Steak 470** GF  
Grilled Australian prime striploin steak 150g, French fries, roasted vegetables, steak butter

-MATCH THE PARENTS TO THEIR BABIES-






-HELP COLUMBUS FIND AMERICA-



 **Jenna's**  
BISTRO & WINE  
**DRINK MENU**

## 'LET THE FUN BE-*GIN*'

### CHOOSE YOUR **GIN**

Roku 250	Caorunn 290
Bosford Rose 210	Hendricks 290
Bombay 240	 Ungava 240
NO 3. 390	Elephant 280
Kanomori 290	 Wild Wombat 260
 Pleated Gil 340	Williams GB 230
Williams Elegant Crisp 320	




### CHOOSE YOUR **PREMIUM MIXER 40**

Mediterranean | Light |  Pomegranate-Basil  
Valencian Orange |  Yuzu Tonic



### CHOOSE YOUR **GARNISH**

 Saffron Tincture & Red apple | Passion Fruit  
Cucumber | Lemon  
Pomegranate |  Strawberry & Mint  
Orange & Cinnamon |  Rosemary


## **CLASSIC GIN & TONIC 230**

*London style dry Gin*


 = Recommended

All prices are subjected to 10% service charge.



## APERITIF & SPARKLING COCKTAIL 260

Mimosa	Prosecco, fresh orange juice
 Aperol Spritz	Prosecco, Aperol, soda
Negroni	Gin, Rosso vermouth, Campari
Martini Royale	Prosecco, Martini Bianco, lime juice, mint
 Peach Bellini	Prosecco, peach puree
Dry Martini	Gin, Dry vermouth, green olive
Summer Pimms	Prosecco, Pimms No.1, pomegranate juice, soda, sprite, mint

## MOJITO 260

Original	Soft brown sugar, lime, mint, soda
 Passion Fruit	Fresh passion fruit, passion vodka & puree
Strawberry	Fresh stawberry, strawberry liqueur & puree

## OUR FAVORITES 250

 Lady in White	Vanilla vodka, green apple, lime juice, egg white, fresh thyme
Bloody Mary	Vodka, tomato juice, Worcestershire sauce, Tabasco, lime juice, black pepper
 Passion Fruit Collins	Passion fruit vodka, passion fruit puree, passion fruit, lemonade, mint
Pina Colada	Bacardi, Malibu, coconut cream, pineapple juice
Frozen Mango Margarita	Tequila, mango puree, lime juice
Pimms Bomb	Strawberry, orange juice, cucumber, mint, lemon
Apple & Cucumber	Vodka, elderflower, apple & cucumber juice
Super Cooler	

 = Recommended

All prices are subjected to 10% service charge.



# WINE BY GLASS

## SPARKLING

### **Zardetto Prosecco Brut DOC, Italy 270**

Fresh with a long finish. Beautiful amplexness, creaminess and fruity profile

## WHITE

### **Torres Las Mulas, Sauvignon Blanc 2019, Chile 270**

Fresh aromas of ripe tropical fruits. Silky palate with a touch of citrus complimented by a lovely clean, crisp finish

## RED

### **Torres Las Mulas, Cabernet Sauvignon 2017, Chile 270**

Rich deep layers of spices, tobacco, cedar and red fruits.  
Well balanced with pleasant tannins

## PREMIUM ENJOYMENT WITH CORAVIN

*Coravin* - an innovative product and solution for keeping the high-end wines best in quality and taste, without removing the cork of the bottle

### **Château Ste.Michelle, Cabernet Sauvignon 2017, USA 560**

Defined and round tannins. Notes of cedar, vanilla and a hint of mocha throughout the lingering finish. Flavours of silky ripe cassis, dark berries and plums

### **Lapostolle Le petit Apalta, Bordeaux Blend 2017, Chile 740**

Blackcurrants, spice, sweet tobacco, lavender and roses. Full-bodied, tight and very polished with gorgeous texture and finesse

### **Château Faugères, Saint-Emilion Grand Cru 2016, France 850**

Espresso, smoke, licorice, wet earth and ripe, luscious deep red fruits. The wine is concentrated, full, rich, juicy and round textured, with staying power on your palate

## BEER

33cl

Singha 100 | Heineken 110 | Asahi 110

## SOJU 180

Original | Watermelon | Lychee

## VODKA

Skyy 180 | Skyy Citron 180 | Finlandia 200

## RUM

Captain Morgan 200 | Bacardi 160  
Malibu 180 | Dictator 20y 300

## WHISKY

Jack Daniel's 190 | Jameson 190 | Black Label 210  
Famous Grouse Finest 220 | Glenfiddich 12 310 | Talisker 10 390  
James Oliver Rye 240 | Suntory 290

## COGNAC

Hennessy VSOP 330  
Remy Martin VSOP 320  
Courvoisier 390

## LIQUEURS & DIGESTIFS

Campari 190  
Amarula 190  
Tequila Gold 190  
Jagermeister 210  
Grappa Bianca 220  
 Limoncello 180



## MOCKTAILS 180

### Yushi Fizz

Yuzu juice, Shiso syrup, elderflower, soda

### Lemongrass Jasmine Ice Tea

Lemongrass, vanilla syrup, jasmine tea, lychee juice

### Pomberry

Pomegranate juice, raspberry puree, soda

## LOOSE LEAF TEA 130 PER POT

**English Breakfast** Classic blended English style black tea

**Green Tea** Organic green tea

## COFFEE

Espresso	70
Espresso Double	120
Americano	80
Latte	90
Cappuccino	90
Extra Shot	+30

## ICED COFFEE

Americano	120
Latte	140
Cappuccino	140
Mocha	150
Espresso Frappe	160
Iced Chocolate	180

## ALCOHOL COFFEE 280

### Jenna's Irish

Irish whiskey, cream liqueur, whipped cream

### Pimm's Cup

Pimm's No.1, Grand Marnier, cold brew, orange juice, soda

### Espresso Martini

Kahlua, vodka, white creme de cacao

## SOFT DRINK

Evian Mineral Water <i>75cl</i>	160
Badoit Sparkling Water <i>75cl</i>	170
Coke / Coke Light	60
Sprite / Fanta / Soda	60
Ginger Ale	60

## SODA 110

Strawberry - Apple | Lemon - Raspberry | Orange

## FRESH JUICES

Pineapple - Cucumber	150
Apple - Watermelon	150
Orange	150
Young Coconut	90

## FRAPPE 160

Banana | Mango  
Watermelon | Pineapple