

GABRIEL

JERUSALEM

To Open Your Appetite...

Mango Mojito – Bacardi Rum, Kettle One Vodka, mango, pineapple, fresh mint and lemon 48

Gabi's Margharita – Don Julio Resposado, agave syrup, lemon 49

Made In Cuba – Bacardi Rum, cucumber, lemon 42

Negroni – Campari, Gordons London Dry Gin, Martini Rosso 52

Caribbean Islands – Captain Morgans Gold Spiced Rum, Aperol, pineapple, almond syrup, lemon 54

Bourbon Mule – Wild Turkey, Ginger Beer, fresh mint, lemon 47

To Start...

Soup of the Day - 42

Fire Roasted Farmers Eggplant, smoked eggplant tehina, tomato tartar, garlic confit, pickled lemon, olive oil, basil - 48

Chicken Liver Pate, wild berry jam, pistachio, cinnamon toasts - 54

Peppered Fillet Mignon Medallions - shimeji mushrooms, yam chips, pistachio, red wine balsamic glaze – 62

Hand Crafted Gnocchi & Lamb Ragout, mushroom, sundried tomato, rosemary, cashew parmesan – 58

General Tso's Bao's – steamed buns, crispy fried chicken in General Tso sauce, cabbage and sesame - 56

Raw Bar

Steak Tartar, espresso tehina, cured lemon and apple, blackberry coulis, red chili and shallot - 58

Salmon Ceviche, chipotle aioli, melon cucumber and mint salsa, radish - 58

Salads & Sides

"All In" Caesar, Crisp Romaine, shaved mushroom, cherry tomato, kalamata olive, hard-boiled egg, crouton, cashew parmesan - 46

Steakhouse Salad, grilled Entrecote, salanova wedge, cherry tomatoes, lamb bacon, mushrooms, charred onion, garlic chips and cool ranch dressing - 64

Grilled Chicken Panzanella, charred pepper, cherry tomato, cucumber, red onion, fresh basil, balsamic vinegar, olive oil and toasted focaccia - 58

Thai Mango Salad – julienne kohlrabi, beet, carrot and cucumber, roasted peanuts, puffed rice noodle, fresh herb Thai dressing - 52

Home Fries, mesquite spice, roasted garlic aioli, sriracha mayo, ketchup - 36

To Continue...

Indian Summer Salmon - curry and vegetable fried rice, mango cranberry salsa, coconut froth – 118

Rhythms of the Sea - pan seared Sea Bream, fresh herb and cured lemon black quinoa salad, fennel cream, blistered cherry tomato, basil oil and toasted almonds - 123

Malaysian Chicken Satay - grilled spring chicken basted in coconut peanut satay sauce, green pea and shimeji mushroom fried rice, yam and ginger puree, scallion and roasted peanuts - 109

Summer in Tuscany - 1/2 chicken grilled "under a brick", roasted vegetable bulgur salad, zucchini parsley puree, lemon, shallot and herb dressing – 104

Maui Style Ribs – Aloha!

7 hour beef ribs, pineapple soy BBQ sauce, surf board roasted potatoes, mango summer salad – 154

The GG Burger – 250g. hand crafted burger topped with a bourbon lamb bacon jam, lettuce, tomato, charred onion and homemade pickles, served with home fries – 89

Roasted Chicken Mushroom Tortelloni – zucchini, charred peppers, roasted garlic and rosemary in pan jus sauce, cashew parmesan – 94 (*available as a vegetarian option*)

From the Grill...

Steak Frites - 300 g. Fire Grilled Steak Entrecote, home fries, grilled zucchini, chimichurri sauce, roasted garlic – 154

I'm in Heaven... - 240 g Fillet Mignon topped with a mushroom & lamb bacon creamy brandy sauce, smashed blue bell potato and seasonal vegetable ... **I'm in Heaven** - 166

A Love Affair - duet of Fillet Mignon and Sweetbreads, violet potato puree, smoked eggplant tehina, carrot, zucchini & thyme, wild berry red wine sauce - 169

Millionaires Cut - Fillet Mignon medallions - 240 g, grilled nectarine & freekeh, mango chutney, roasted shallot, zucchini, salsa Verde, hazelnut crumble - 158

To Share...

From Paris With Love! Gabriel's Classic Chateaubriand - 500 g. center cut fillet mignon, violet potato puree, seasonal vegetables, red wine sauce, roasted garlic pepper sauce – 349

CHEF'S 6 COURSE TASTING MENU 299 per Guest

To be enjoyed by the whole table, Minimum 2 Guests