



SILVER LEAF

RESTAURANT ON LEVEL 19

Chef's Sharing Suggestion

Local Reef Fish Ceviche PGK 98

Charred Citrus, Capsicum, Coriander, Fish Roe, Lime, Chili

24 Hour Pork Belly PGK 85

Ginger & Red Onion Jam, Beans & Chorizo Oil

Chargrilled Tiger Prawns PGK 110

*Almond Tarator, Baby Leaves, Semi-dried Tomatoes
Preserved lemon & Chili Oil*

Land & Sea

Polenta Gnocchi PGK 70

*Porcini mushroom, Extra Virgin White Truffle Oil
Grana Padano & Matbucha Sauce*

Sesame Crusted Tuna Tataki PGK 80

Edamame, Seaweed, Pickled Ginger & Wasabi Emulsion

Prime Roasted Bone Marrow PGK 65

*Braised Beef Cheek, Grilled Brioche
(Contains Alcohol)*

Biltong Crusted Venison Carpaccio PGK 60

Parmesan Crisps, Onion Petals, Truffle Aioli & Crostini

Plump Oysters Natural PGK 100

Classic Mignonette, Fresh Lemon (Contains Alcohol)

Mains

Pea & Pancetta Risotto PGK 70

Grana Padano & Salsa Verde

Pan – Seared Local Reef Fish PGK 95

Cauliflower Puree, Hazelnut Brown Butter, Finished with Lemon Oil

Crispy Red Emperor PGK 105

Sautéed Kangkong, White Wine Butter Clam Reduction

New Zealand Sous Vide Lamb Rack PGK 145

Baby Veg, Pickled Onion & Red wine Jus

From Josper Char- Grill

Sous Vide Chicken Breast PGK 115

Red Onion Bloom, Crispy Chicken Skin & Porcini Mushroom Sauce

Australian Wagyu Beef Tenderloin 200g PGK 205

Lobster medallion, Selektia Truffle Salt

Australian Wagyu Beef Striploin 350g PGK 210

Bone Marrow Butter & Dukkah

Ribeye Steak 500g PGK 345

Served with Chimichurri, Crispy Fried Onions & Sea Salt Flakes

Sides PGK 40

Crispy Deep-Fried Onions

Kau Kau Fries with Grana Padano & Sea Salt Flakes

House Salad

Mixed Lettuce, Edamame, Tomatoes, Carrots with Toasted Sesame Dressing

Sauces PGK 15

Green Peppercorn

Mushroom

Beef Jus

(Contains Alcohol)