

URAMAKI (4 PCS)

VOLCANO <i>Shrimp,crab,spring onion, spicy mayo, topped with speciality crispy mix</i>	105	CRISPY SHRIMP MAKI <i>Shrimp, avocado,togarashi wrapped with crispy tempura flakes</i>	105
SHRIMP POP <i>Shrimp, onion, togarashi, sweet chili, tobiko, topped with shrimps</i>	100	CRISPY CALIFORNIA <i>Avocado, crab, cucumber wrapped With crispy tempura flakes</i>	95
BREADED SHRIMP <i>Breaded shrimp, avocado, cheese wrapped with avocado</i>	110	SALMON SURPRISE <i>Salmon, white fish, truffle oil, parmesan, cheese, ebiko & scallion sauce</i>	120
DANCING EEL <i>Salmon, avocado, shrimp, Togarashi, wrapped with eel</i>	130	NAKED SALMON <i>Crab, avocado, cream cheese, wrapped with salmon</i>	105
DYNAMITE <i>Shrimp, crab, tuna, avocado,onions & dynamite sauce wrapped with bread crumbs</i>	105	GRILLED SALMON ROLL <i>Salmon, cucumber, mango, ebiko unagi sauce wrapped with black sesame</i>	105
SALMON CALIFORNIA <i>Salmon, avocado, cucumber, crab, Togarashi wrapped with sesame seeds</i>	105	SPICY OCTOPUS GINGER ROLL <i>Ginger, ebiko, octopus wrapped with crispy tempura flakes</i>	95
BLUSH MAKI <i>Tuna, avocado, togarashi, Wrapped with togarashi</i>	95	SHRIMP TEMPURA MAKI <i>Shrimp tempura and ebiko wrapped with crispy tempura flakes</i>	100
TUNA BLAST <i>Spicy tuna, avocado, pineapple, ebiko & sweet chili sauce</i>	105	SALMON ECSTASY <i>Crab, avocado, crispy flakes wrapped with salmon</i>	105
SPIDER ROLL <i>Soft shell crab, avocado, fresh crab, cream cheese, teryaki sauce topped with bonito flakes</i>	125	GIGI'S GINGER ROLL <i>Salmon, shrimp, avocado wrapped with ginger</i>	105
LAZY SALMON <i>Shrimp, crab, salmon, crispy outside topped with mixed shrimps</i>	105	SPECIAL SALMON MAKI <i>Salmon, avocado, shrimp, crab, togarashi wrapped with ebiko</i>	105
FRESH CRAB ROLL <i>Fresh crab, avocado, ebiko, rice paper, wrapped with bread crumbs</i>	110	CRAZY SALMON <i>Salmon, avocado, shrimp, togarashi wrapped with mixed crab</i>	105
CRISPY CRAZY <i>Mixed crab wrapped with crispy tempura flakes</i>	95	CRISPY LOBSTER ROLL <i>Lobster, avocado wrapped with crispy flakes</i>	130
CRISPY SALMON <i>Salmon, avocado, shrimp, togarashi wrapped with crispy tempura flakes</i>	105	JALAPEÑO SALMON <i>Salmon, avocado, wrapped with salmon, topped with fresh jalapeño</i>	105
VEGAN CALIFORNIA <i>Avocado, cucumber, radish, carrot potato, wrapped with rice paper</i>	75	CRISPY CHICKEN MAKI <i>Crispy chicken, avocado wrapped with crispy flakes</i>	100
MANGO WRAP <i>Avocado, shrimp tempura, salmon and cream cheese, wrapped with mango</i>	100	● CRISPY FUSION <i>Salmon, crab sticks, cream cheese and ebiko topped with crab sticks, cucumber and carrots</i>	120
TWIST ROLL <i>Fried hosō roll with salmon, fresh crab, ebiko & sweet chili sauce</i>	130	● CLOUDY RICE <i>Shrimp, crab sticks, avocado and ebiko, wrapped in soy sheet</i>	110

Prices are including VAT

STARTERS

SALADS

POLLO CROCCANTE <i>Crispy chicken coated in Our homemade special sauce</i>	120	BURRATA SALAD <i>Fresh burrata cheese served with Cherry tomatoes and arugula</i>	250
EGGPLANT NACHOS <i>Fried eggplant chips topped with honey and cheese</i>	115	CHICKEN CAESER SALAD <i>Grilled Chicken breast served romain and iceberg lettuce, croutons & caesar dressing topped with parmesan cheese</i>	170
CHICKEN WINGS <i>Grilled chicken wings marinated in sweet chili sauce</i>	120	GOAT CHEESE SALAD <i>Goat cheese served with mesclun salad, cherry tomatoes, sun-dried tomatoes and balsamic dressing</i>	190
ARANCINI BALLS <i>Fried risotto balls filled with cheese and mushroom, topped with parmesan</i>	130	HALLOUMI SALAD <i>Oven baked halloumi covered with sesame, served on a bed of beetroots, arugula and balsamic dressing</i>	180
SHRIMP CROCCANTE <i>Coated deep fried shrimps with our homemade pesto sauce</i>	160	ICEBERG SALAD <i>Crunchy iceberg and cherry tomatoes Served with lemon mustard dressing</i>	175
FRITTO MISTO <i>Fried squid and shrimps served with tartar sauce</i>	220	SHRIMP COCKTAIL <i>Shrimps served with avocado, cherry tomatoes and cocktail sauce</i>	195
SHRIMP PROVENÇAL <i>Sautéed shrimps with garlic and chili pepper</i>	180	● SHRIMP KALE SALAD <i>Sautéed shrimps served with kale, quinoa, roasted almond, pomegranate, raddish and lemon sauce</i>	220
BUTTER STEAK <i>Pan fried beef tenderloin sautéed in butter</i>	210	LOBSTER SALAD <i>Fresh lobster, mixed avocado and tomatoes Served with lemon ginger dressing</i>	280
● BEEF TACOS <i>Marinated minced beef meat with asian spicy sauce, topped with wasabi mayo</i>	180	CRISPY SHRIMP SALAD <i>Fried crispy shrimps served with mixed lettuce, cherry tomatoes and avocado</i>	210
● SHRIMP NOODLES <i>Sauteed shrimps served with udon noodles and vegetables</i>	200	BEEF SALAD <i>Grilled beef tenderloin served on a bed of fresh rocca, fetta cheese, and dried cranberry served with</i>	210
GRILLED CALAMARI <i>Fresh grilled calamari Served with lemon sauce</i>	200	BRESAOLA <i>Air-dried Italian beef served with arugula balsamic dressingand shaved parmesan cheese</i>	200
GRILLED MUSHROOM <i>Grilled mushroom topped with truffle oil, Balsamic vinegar and parmesan cheese</i>	150		
MINI PIZZA <i>5 traditional pizza doughs topped with Tomato sauce, cheese, and olives</i>	100		
MINI BURGER <i>3 mini burgers topped with cheese, Served with cocktail sauce</i>	100		
SPINACH CANNELLONI <i>Cannelloni filled with spinach and ricotta cheese, served with parmesan tomato sauce</i>	160		
TRUFFLE FRIES <i>Thin cut fries mixed with truffle oil and parmesan cheese</i>	85		
● CHICKEN KATSU <i>Crispy chicken with katsu sauce in toasted bread</i>	180		
● FRIED GYOZA <i>Gyoza wrap filled with mixed cheese served with garlic chili sauce</i>	180		

RISOTTO

RISOTTO AL FUNGHI <i>Wild mushroom risotto in a light Creamy sauce</i>	200
RISOTTO AL TARTUFO <i>Truffles risotto with Parmesan cheese and truffle oil</i>	210
RISOTTO SAFFRON <i>risotto served with parmesan saffron sauce, topped with seared white fish</i>	280

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PASTA		MAIN COURSE	
LASAGNA BOLOGNESE	190	FILET DE BOEUF	390
<i>Oven baked lasagna in a classic Italian meat sauce</i>		<i>Grille beef fillet served with a choice of pepper corn, mushroom, or mustard sauce</i>	
PENNE ARRABBIATA	160	COGNAC WAGYU STEAK	750
<i>Penne served with fresh tomatoes, Fresh parsley and hot chili sauce</i>		<i>Pan fried wagyu fillet served with cognac pepper corn sauce, garnished with truffle mashed potatoes</i>	
LINGUINE LOBSTER (upon availability)	270	RIB EYE STEAK (350GM)	600
<i>Linguine with fresh lobster, cherry tomatoes, Basil, mixed in a wine & tomato sauce</i>		<i>Grilled rib eye steak served with baked potato wedges</i>	
LINGUINE TRUFFLE AND PORCINI	220	BEEF STROGONOFF	270
<i>Linguine with sautéed porcini, fresh cream, Truffle oil and parmesan cheese</i>		<i>Sautéed beef with mushroom onion creamy sauce served with steamed rice</i>	
LINGUINE SHRIMP	250	CHICKEN MUSHROOM	210
<i>Linguine served with tomato sauce, asparagus and shrimps</i>		<i>Grilled chicken breast served with creamy mushroom sauce</i>	
RAVIOLI DI BUFFALA	200	CAJUN CHICKEN	240
<i>Fresh ravioli filled with fresh buffalo served with cherry tomatoes and rocket leaves</i>		<i>Grilled chicken breast served with cajun creamy sauce and linguine</i>	
GNOCCHI PORCINI	210	BBQ CHICKEN	210
<i>Homemade gnocchi filled with porcini mushroom, served with creamy truffle sauce</i>		<i>Grilled half chicken marinated in garlic lemon sauce</i>	
FISH PASTA	230	CHICKEN CURRY	240
<i>Spaghetti served with fresh grouper and tomato sauce</i>		<i>A curry mix of chicken and vegetables served with steamed rice</i>	
FETTUCCINI ALFREDO	210	GRILLED GROUPER	275
<i>Fettuccini with fresh cream, mushrooms, and parmesan cheese</i>		<i>Grilled grouper fillet with meunière sauce Garnished with couscous</i>	
SPAGHETTI POMODORO	170	SEABASS ORANGE	290
<i>Spaghetti served with fresh tomato sauce, fresh basil and parmesan cheese</i>		<i>Grilled seabass served with orange sauce and garnished with asparagus</i>	
SPAGHETTI BOLOGNESE	190	GRILLED PRAWNS	330
<i>Spaghetti served with a classic Italian meat sauce</i>		<i>Grilled prawns served with tartar & cocktail sauce garnished with couscous</i>	
SIDE ORDERS		GRILLED SALMON	390
MASHED POTATOES	50	<i>Grilled salmon served with pesto sauce garnished with couscous</i>	
FRIES	50	CHEESE BURGER	190
FRIED RICE	50	<i>Charcoaled beef patty served with Fries and coleslaw salad</i>	
STEAMED RICE	45	BLACK BURGER	250
BROCCOLI	50	<i>Our signature burger made from USDA beef, avocado, served with fries and coleslaw</i>	
GRATINATED CAULIFLOWER	60	CHICKEN BURGER	190
LIGHT CREAMY SPINASH	58	<i>Crispy chicken breast with spicy sauce, topped with cheese served with fries</i>	
SAUTEED MUSHROOM	60	POLOCLUB SANDWICH	200
GRILLED VEGETABLES	58	<i>Double decker with turkey, cheese, boiled egg, Tomato and pickles on a mayo mustard spread</i>	
STEAMED VEGETABLES	58	LAMB RACK	470
SWEET POTATO	55	<i>Grilled lamb rack served with rosemary sauce and wedges</i>	
POTATO WEDGES	50	VEAL MILANESE	320
		<i>Veal escalope served with fresh arugula</i>	

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JAPANESE STARTERS		SUSHI MENU	
EDAMAME <i>Steamed beans topped with rock salt</i>	100	HOSOMAKI (3PCS)	
SALMON TATAKI <i>Seared salmon served with tatki sauce</i>	220	KAPPA	45
CRISPY SALMON SALAD <i>Salmon with avocado, crispy flakes in Creamy mayo dressing</i>	220	SALMON	85
CRABSTICK SALAD <i>Crab, cucumber, carrot, ebiko, mayo, sesame seed and crispy flakes</i>	190	SHRIMP	80
SHRIMP DUMPLINGS <i>Served with mustard sauce</i>	150	TUNA	80
SALMON POKE <i>Bowl of fresh salmon, edemame, shrimp tempura, rice, avocado and cabbage</i>	230	EEL	100
SEAFOOD CEVICHE <i>Variety of seafood in lemongrass dressing</i>	240	TEMPURA	80
POLOCLUB SPRING ROLLS <i>Homemade vegetarian spring roll Served with sweet chili sauce</i>	100	CRISPY SALMON	80
TUNA TATAKI <i>Fresh tuna, ponzu sauce, pickled onion, garlic chips</i>	210	NIGIRI (2PCS)	
SALMON TACOS <i>Filo pastry topped with fresh marinated salmon in siracha mayo dressing</i>	240	SALMON	100
SUMMER ROLLS <i>Rice paper filled with vegetables served with spicy peanut dressing</i>	100	TUNA	90
SHRIMPS SUMMER ROLLS <i>Rice paper filled with mixed vegetables and shrimps served with spicy peanut dressing</i>	180	SEABASS	80
FLAMED SALMON <i>Seared salmon with shredded radish, chives, wasabi sweet miso, topped with kimchi</i>	220	OCTOPUS	70
SET MENUS		SHRIMP	80
SALMON LOVERS (18 PCS) <i>Selection of salmon nigiri, sashimi and maki</i>	530	CRAB	75
CRISPY LOVERS (12 PCS) <i>Selection of the best crispy uramaki</i>	320	EEL	120
VEGGIE LOVERS (12 PCS) <i>A selection of vegetarian uramaki</i>	280	SASHIMI (4PCS)	
CHEF'S SELECTION (15 PCS) <i>The chef's selection of his favorite sushi</i>	430	SALMON	120
POLOCLUB SELECTION (27 PCS) <i>A delicious selection of maki, sashimi and nigiri</i>	700	TUNA	105
		SEABASS	85
		OCTOPUS	75
		SHRIMP	90
		CRAB	80
		EEL	130
		CRISPY RICE (5PCS)	
		SALMON	120
		SHRIMP	120

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COGNAC	3cl	shot	Btl
HENNESSY VS		120	1,800
HENNESSY VSOP		140	3,200
HENNESSY XO		340	6,000
D'USSE		110	1,700

WHISKY	3cl	shot	Btl
J&W BLACK LABEL		80	1,200
J&W BLUE LABEL		320	7,000
J&W PLATINUM		125	2,500
CHIVAS REGAL 12YRS		80	1,300
CHIVAS REGAL 18YRS		110	2,200

JAPANESE WHISKY	3cl	shot	Btl
YAMAZAKURA		130	2,000
TOGOUCHI PREMIUM		140	2,500
HIBIKI HARMONY		210	4,200
YAMAZAKI 12YRS		550	10,000
YAMAZAKI SINGLE MALT		270	4,000

SINGLE MALT WHISKY	3cl	shot	Btl
SINGLETON		100	1,500
GLENFIDDICH 12YRS		110	2,000
GLENMORANGIE QUINTA		120	2,000
GLENMORANGIE ORIGINAL		110	1,800
GLENMORANGIE NECTAR D'OR		120	2,100
MACALLAN 12YRS		130	2,700
MACALLAN 15YRS		160	5,700
MACALLAN 18YRS		380	11,000

BOURBON & IRISH WHISKY			
JACK DANIELS	85		1,400
JAMESON	65		1,000

CLASSIC COCKTAILS		
APEROL SPRITZ		120
POLO FUSION		120
AMARETTO SOUR		120
COSMOPOLITAN		120
LONG ISLAND ICED TEA		120
MARGARITA		120
MOJITO		120
PIÑA COLADA		120
GIN BASIL		120
WILD HONEY		120
TANGERINE TWIST		120
TROPICAL SUNSET		120
LAST WHISPER		120

CHAMPAGNE COCKTAILS		
MIMOSA		120
KIR ROYAL		120
PROSECCO		120

PROSECCO		
ITINERA		630
<i>Fresh, dry and fruity. A little touch of almon on the finish</i>		
MIONETTO		630
<i>Extra dry</i>		

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WHITE WINE

CHABLIS	950
<i>Pure and well-crafted, very pure fruits combination Refreshing mineral finish</i>	

GIACONDI CHARDONNAY	460
<i>Alluring, discreet and very elegant with hints of apple and acacia honey</i>	

LINDEMANS BIN 60 CHARDONNAY	540
<i>Aromas of fruit salad, peach, fig, rock melon and toasty oak, with a medium-bodied, fresh, crisp finish</i>	

SANCERRE TERROIRS	820
<i>extremely aromatic, dry and greasy</i>	

PINOT GRIGIO	520
<i>Intense, fruity, dine and elegant</i>	

CHÂTEAU LA VERRIERE SAUVIGNON BLANC	540
<i>The taste is round and friendly, with an accent on the long, persistent finish, with great acidity that makes it succulent & fresh</i>	

CLOUDY BAY SAUVIGNON BLANC	1,300
<i>The palate is vibrant and mouthwatering, with concentrated, juicy tropical notes melding with zesty citrus, stone fruits & subtle notes of orchad blossom</i>	

CÔTES-DU-RHÔNE	570
<i>Intense and expensive. Aromat of apricot, fennel and floral scents</i>	

BARON DE L	2,400
<i>Fine and delicate bouquet, with notes of white flowers and aromas fruit. On the palate it is dry, powerful & complex</i>	

GAVI DI GAVI	700
<i>Fine floral and fruity with lemony notes</i>	

ASTORIA SAUVIGNON	580
<i>Dry, fresh without exesses, elegant and velvety</i>	

ROSÉ

GRIS BLANC	500
<i>Slight pearl that gives the wine all the freshness & exalts the fruit</i>	

WHISPERING ANGEL	920
<i>Medium-bodied with hint of tannin. Fruity yet not over the top</i>	

ROSE D'ANJOU	540
<i>Intended-bodied to the palate, with notes of red and exotic fruit</i>	

SWEET WINES

DES LYS BLANC	500
<i>Pale lemon, with green highlights</i>	

LINEMAN'S SWEET RED	500
<i>Fresh berry fruit flavours wrapped in a luscious sweetness</i>	

CHAMPAGNE

VEUVE CLIQUOT	1,800
MOËT BRUT	1,750
MOËT NECTAR ROSE	2,200
MOËT ROSE	2,100
DOM PERIGNON	6,500
ARMAND DE BRIGNAC	9,500

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RED WINE	
CHIANTI <i>The bouquet possesses fragrances of blueberries, blackberries and cherries which are enhanced by hints of vanilla spices</i>	900
BRUNELLO <i>A very intense, persistent nose and with red fruits notes</i>	1,450
MONTEPULCIANO GIACONDI <i>Spicy liquorices, aromas of small forest fruit with light notice of vanilla</i>	450
TERRAZAS MALBEC <i>Burst of red and blue fruits like cherry and plums & rose hip, followed by elegant notes of lavender. Toasted and tobacco aromas hints at the end reflect it's aging in barrels. Juicy, complex and smooth</i>	860
LES ROCHES DE YON-FIGEAC SAINT EMILION <i>Medium-bodied with saline tannins, this wine, with it's fresh, red fruits and thyme, is going to be nice to drink on the early side</i>	1,000
BAROLO <i>Full-bodied, complex, elegant wine with an elegant ripeness</i>	1,100
CHOCOLATE BLOCK <i>Bursts with raspberries, all spice and a grapefruit cool climate syrah</i>	1000
CHÂTEAU LE VIROU - CÔTES DE BORDEAUX <i>Predominant vanilla oak on the nose with plum, blackberry and redcurrant undertones</i>	500
ASTORIA PINOT NOIR <i>Harmonic, savoury, with body without excesses</i>	580
LINDEMANS BIN 45 CABERNET SAUVIGNON <i>Medium-bodied and full flavored in style with a palate of wonderful sweet berried Cabernet fruits with cassis note</i>	500
CÔTES-DU-RHÔNE <i>Intense, fruity and complemented by notes of white pepper</i>	550
TIGNANELLO 2017 <i>Rich, mouth filling and vibrant with velvety tannins, Notes of ripe red fruits</i>	3,300
CHÂTEAUNEUF DU PAPE LA FIOLE DU PAPE <i>Full-bodied with tastes of spice, vanilla, red berries, oak and a long finish</i>	1,250
FANTINEL CABERNET SAUVIGNON <i>Full-bodied, rounded and austere</i>	550
AMARONE <i>Black cherry liquor and spices on the nose and palate of this rich, luscious, full-bodied Italian wine</i>	1,150
CHÂTEAU LA VERRIERE BORDEAUX <i>Taste of oak, dark fruit, leather & plum with an earthy aftertaste and bold tannins</i>	570
MOUTON CADET BORDEAUX <i>Smooth, medium-bodied, with an elegant bouquet</i>	540

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VODKA	3cl	shot	Btl
BELLUGA		70	1,100
BELVEDERE		80	1,550
GREY GOOSE		80	1,450
STOLICHNAYA		55	800
GIN	3cl	shot	Btl
ROKU		64	1,250
BOMBAY		55	1,000
TANQUERAY		50	800
TANQUERAY10		65	1,250
HENDRICK'S		70	1,350
MONKEY 47		85	1,450
TEQUILA	3cl	shot	Btl
1800 SILVER		85	1,750
1800 REPOSADO		95	1,800
PATRON CAFE		85	1,550
BEER			
CLUB			40
GUINNESS			52
HEINEKEN			52
CORONA			52
BUDWEISER			52
STELLA			52
NON ALCOHOLIC COCKTAILS			
LEMONADE			60
VIRGIN PIÑACOLADA			70
VIRGIN DAIQUIRI			70
POLO FUSION			70
DRAGON BALL			90
PASSION STORM			90
BERRY BLISS			90
BANANA FUSION			90
SOFT DRINKS & JUICES			
COKE, SPRITE, FANTA			40
TONIC, SODA, GINGER ALE, DIET COKE			50
RED BULL			60
AQUA PANNA 0.75LT			55
SAN PELLEGRINO 25ML			40
SAN PELLEGRINO 75ML			55
FRESH JUICES			45
JUICES			45
LOCAL WATER 0.75LT			45
LOCAL WATER 0.3LT			35
HOT BEVERAGES			
TEA			35
ESPRESSO			40
DOUBLE ESPRESSO			55
CAFÉ LATTE			55
CAPPUCCINO			55
IRISH COFFEE			90

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