

All Day Menu

Choose any three courses for BBD\$125

starters

gratinated clams, parsley & garlic butter, mixed salad - \$37 truffle wedges, parsley, parmesan, truffle aioli - \$23

grilled octopus, mozzarella, local herb mix, capers, red onions, lemon oil, passion fruit caviar - \$44

chilled gazpacho, red peppers, onions, tomatoes, garlic, sherry vinegar, evo, ciboulette cream, cucumber, croutons - \$29

sautéed jumbo shrimp, mixed leaves, cherry tomatoes, pineapple chutney, mango dressing, roasted coconut - \$49

grilled beef carpaccio, caper berries, truffle mayonnaise, spicy rocket, aged parmesan, charred lemon, basil oil - \$47

tuna tartare, cornichons, capers, shallot, wakame, exotic fruits, sesame seed oil, spicy coconut dressing - \$46

mozzarella di buffala, cherry tomatoes, basil, pinenuts, balsamic reduction, aged parmesan, truffle oil - \$38

smoked salmon carpaccio, local herb mix, caperberry, lemon oil, chives cream, artisan crackers, dill, red onion - \$45

gorgonzola raviolis, white wine, crème fraiche, caramelized onions, chives, parma ham, aged parmesan, arugula - \$43

octopus terrine, spicy rocket, capers, citrus dressing, whole grain mustard, plantain chips, mix herbs - \$44

salads

tuna poke bowl, rice, wakame, red onion, edamame, ginger, sweet peppers, peanut crumble, soy marinade - \$56
fish pot caesar, romaine, garlic croutons, cherry tomato, spicy grilled chicken, parmesan, caesar dressing - \$49
caribbean, lettuce, corn, exotic fruits, spicy shrimp, cranberry, red cabbage, broccoli, mango dressing, almonds - \$59
greek, feta cheese, sweet peppers, red onions, yogurt, mint, olives, tomatoes, cucumber, balsamic dressing - \$45

pastas & risottos

spaghetti ale pesto, arugula, pinenuts, aged parmesan - \$44
smoked salmon papardelle, crème fraiche, chives, capers, white wine reduction, fresh dill - \$59
spaghetti ale vongole, clams, onions, butter, parsley, white wine, lime juice - \$57
spicy lobster risotto, onions, cherry tomatoes, parsley, wine, aged parmesan, lemon juice - \$77
truffle risotto, mushrooms, onions, wine, ciboulette, arugula, aged parmesan, arugula, parma ham - \$64

fish

spicy fish sandwich, blackened mahi-mahi, lettuce, tomato, spicy mayonnaise, sweet potato fries - \$58 grilled market fish, flavored basmati rice, edamame beans, spicy red curry sauce - \$64 moule frites, onions, parsley, white wine, butter, lemon juice, french fries - \$59 grilled mediterranean sea bass, saffron risotto, grilled broccoli rabe, herb oil - \$73
 seafood curry, sweet coconut curry, clams, mussels, shrimp, steamed vegetables, basmati rice, greek yogurt - \$69 grilled king prawns, parsley & garlic butter, arugula, french fries, spicy salsa - \$85 chargrilled Caribbean 1/2 lobster tail, garlic oil, local herbs mash, steamed vegetables (sup \$10) - \$95 pan-seared scallops, spicy cauliflower puree, parmesan florettes, bread tuile, herb oil - \$84

meat

steak au gorgonzola, 10 oz chargrilled hanging tender steak, french fries, arugula salad, gorgonzola sauce - \$74
 caribbean chicken curry, flavored basmati rice, sweet potato crisp, pineapple chutney, roasted coconut - \$61
 baby back ribs, garlic fries, ciboulette cream, bbq sauce, garden salad - \$69
 4-hours braised lamb shank, Israeli couscous, steamed vegetables, thyme jus reduction, raisins - \$73
 sous-vide chicken breast, truffle mash, grilled broccoli rabe, tarragon sauce - \$65
 lamb burger, tzatziki sauce, lettuce, tomato, caramelized onions, sweet potato fries - \$58







healthy corner

israeli couscous, shallots, sweet peppers, tomato, fresh herbs, raisins, almonds - \$26
satay rapini, sesame seed oil, satay sauce, peanuts - \$26
blackened cauliflower steak, garlic cream, arugula, roasted almond, chives, cherry tomatoes, parmesan - \$43
grilled vegetable platter, sweet pepper, eggplant, zucchini, arugula, basil oil - \$39
vegetable wok, rice noodles,ginger & soy sauce, sesame seeds, peanut crumble, mung bean - \$42
aubergine ale parmigiana, marinara sauce, mozzarella - \$37

sides

truffle mash - \$22 steamed vegetables - \$17 french fries | sweet potato fries - \$18 flavored basmati rice - \$16

local herbs mash - \$19 truffle wedges, parsley, parmesan, aioli - \$23 grilled broccoli rabe - \$23

Kids' Menu

all items \$38

grilled fish and chips grilled chicken breast kids' spaghetti - with tomato sauce

- each meal accompanied with choice of soft drink and ice cream -



