



## Starters

Crab and Avocado Salad **S**

With celery and carrot served in a delicate filo pastry basket

Grilled Prawns Salad **S**

With crunchy romaine & Moroccan zaalouk

Duck Foie Gras Terrine

With nori seaweed, carrot and oyster sauce

Lace Parmesan Tuille pocketed with Smoked Salmon **S**

Candied plum tomato and buffalo Mozzarella

Salade crétoise à la Féta **V**

Mesclun salad, cucumber, olive, cherry tomato & cream of feta

Watermelon & Goat Cheese **V**

With cherry tomatoes and black balsamic reduction

Seared Ocean Scallops **S P**

Caramelized in bacon waistcoats, traditional Italian Tomato sauce

**V** Vegetarian    **P** Pork    **S** Seafood    **A** Alcohol    **N** Nuts    **G** Gluten free

Kindly notify one of our Team members if you have any allergic intolerance.

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).



## Mains

John Dory Fish **S A**

With crunchy potatoes, mini ratatouille, veal jus

Baramundi and Smoked Salmon **S**

Pan roasted in sage butter sauce with fried crispy zucchini

Reef Fish Fillet **S**

Pantesca style on a bed of spaghetti with capers, olives, tomato

Tuna Fillet **N S**

With pistachio crust, chickpea puree and lemon cream sauce

Roasted Angus Beef Tenderloin **A**

With potato puree, zucchini confit with anchovies and veal jus

Crispy Skin Roasted Duck Breast

With orange risotto and sauce of dark chocolate

Roasted Lamb Fillet **A**

With sweet garlic cake, baby roots vegetables and veal jus

Grilled Spicy Baby Chicken Diavola **N**

With compote of red and yellow bell peppers, pine seeds and raisins

Asparagus Risotto **V A**

With asparagus spear and shaved reggiano parmigiano

Tagliatelle Trinacria **N S**

Home-made pasta dressed with tuna, cherry tomato, mint, fried eggplant and almonds

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## Desserts

XXL Macaron **N**

With white chocolate and olive oil

Truffle Incensed Roasted Pear

With Madagascar vanilla mousse

Champagne Panna Cotta **N A**

With strawberry tartare and balsamico

Limoncello Baba, Lemon Curd **A**

Amaretto Chocolate Mousse **A**

With rosemary crème anglaise

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