

# AZURE DINNER MENU

OFFERED BETWEEN 7PM-10PM

## MEZZEH

**VEGETARIAN (V)** \$29  
HUMMUS, BABA GHANOUSH,  
TABBOULEH, LABNEH, ROASTED OLIVES,  
ARTICHOKES, MUHAMMARA.

**MEZZEH MADNESS Ø (S)** \$35  
MARINATED OLIVES, WHITE  
TARAMASALATA, GRILLED HALOUMI.

## SOUP

**CLAM Ø (S)** \$25  
HEARTHY SOUP OF CLAMS & BEANS WITH  
LARDONS & PARSLEY.

**CAPPUCCINO (V)** \$22  
GREEN PEAS WITH WHITE TRUFFLE OIL.

**SPICED MEDITERRANEAN** \$24  
SEAFOOD SOUP WITH CUMIN DUST.

**LENTIL SOUP (V)** \$22  
PLUM TOMATOES, CAULIFLOWER  
FLORETS, CILANTRO, RED LENTILS,  
CRUNCHY KHUBZ BREAD.

## ST<sup>a</sup>RTERS

**BEEF CARPACCIO** \$25  
MIXED MUSHROOMS REMOULADE,  
PARMESAN CHEESE.

**AZURE'S CAESAR** \$24  
PLAIN / GRILLED CHICKEN /  
CHERMOULA PRAWNS.

**RAVIOLI Ø** \$29  
CRAB AND CRAYFISH RAVIOLI,  
TOMATO BUTTER EMULSION.

**MOZZARELLA (N,V)** \$23  
'CAPRESE', ORGANIC TOMATOES,  
MOZZARELLA, BASIL ESPUMA.

## SIDES

SAUTÉ LOCAL GREENS WITH  
VEGETARIAN OYSTER SAUCE \$8

PEAS WITH FAVA BEANS 'A LA  
FLAMANDE' AND FETA CHEESE \$8

HAND CUT FAT CHIPS \$8

## PASTA & RISSOTO

**PAPPARDELLE (N)** \$32  
WITH BEEF, BROCCOLI, FRIED BREAD,  
PARMESAN, PINE KERNELS.

**SAFFRON Ø** \$42  
RISOTTO WITH MUSSELS, SCALLOPS,  
PEPPER PESTO.

**CHAMPIGNON (V)** \$36  
RISOTTO WITH MUSHROOMS & BASIL OIL.

**PAELLA** \$45  
A DELICACY FROM VALENCIA, PAELLA,  
WITH SEAFOOD, LAMB SAUSAGES &  
VEGETABLES.

HOUSE SALAD WITH BALSAMIC  
DRESSING \$8

TRUFFLE ORGANIC VEGETABLES  
WITH FINE HERBS \$8

## MAIN COURSE

### SEAFOOD

**CATCH OF THE DAY** \$32  
MEUNIÈRE 'AZURE' STYLE.

**\*BAKED BLACK COD Ø** \$58  
WITH SWEET AND SOUR ONIONS.

**\*ROCK LOBSTER Ø** \$98  
NATURAL, GRILLED BABY VEGETABLES  
AND SAUCE VIERGE.

**JUMBO PRAWNS** \$50  
GARLIC, HERBS, POLENTA CAKE,  
TOMATOES AND TANGERINE INFUSION.

**GRILLED 'TUNA'** \$41  
GARLIC MASH, RATATOUILLE, CHOICE  
OF LEMON BUTTER SAUCE OR TOMATO  
DILL SABAYON.

### OCEAN PLATTER (S)

GRILLED LOBSTER, PRAWNS, OCTOPUS, MUSSELS,  
SCALLOPS, SQUID, FISH FILLET.

FOR ONE (HB/FB/SAI) \$135.00 (PAI) \$102.00  
FOR TWO (HB/FB/SAI) \$165.00 (PAI) \$132.00

### CARNE (MEAT)

**\*LAMB LOIN** \$55  
GRILLED, PROVENCAL STYLE, SLOW  
COOKED TOMATOES, ROCKET SALAD,  
ROAST GARLIC, ROSEMARY JUS.

**BEEF TAJINE Ø** \$48  
SLOW COOKED FINE HERBS, BABY  
CARROTS AND ASPARAGUS, TOMATO  
BUTTER EMULSION AND BASIL PESTO.

**BLACK ANGUS** \$54  
GRILLED, CARAMELISED VEGETABLES,  
TZATZIKI, SMOKED PARSLEY BUTTER.

**PORK BELLY (P,N)** \$53  
TUSCAN ROASTED, LEMON,  
ROSEMARY, ROCK SALT, ROMESCO  
SAUCE.

**\*BEEF MEDALLION** \$56  
WITH FOIE CRAS, BRIOCHE, WILTED  
SPINACH, PEAR JAM & MADEIRA PAN  
JUICE.

### VEGETARIAN

**GREEN PEA RISOTTO (V, D)** \$40  
MINT RISOTTO WITH BRIE CHEESE  
AND ASPARAGUS.

**VEGETABLE STEW (V)** \$36  
LEMON THYME SCENTED  
MEDITERRANEAN RISOTTO  
WITH AGED BALSAMIC VINEGAR.

**AUBERGINE (V, D)** \$34  
MELANZANE ALLÁ PARMIGIANA'  
EGGPLANT, MOZZARELLA,  
AND TOMATO SAUCE.

**PAPPARDELLE Ø (V)** \$30  
ALA BOLOGNAISE, SOYA MEAT AND  
TOMATO SAUCE, FRESH BASIL,  
SHAVED PARMESAN (OPTIONAL).

**SEARED CUTLET (V)** \$38  
PAN-FRIED SOYA CUTLET,  
RATATOUILLE, ROASTED GARLIC,  
THYME JUS, CELERIAC PUREE.

**PAELLA (V)** \$40  
TOFU, BROCCOLI, WATER CHESTNUT,  
FENNEL, GOLDEN BEETS, BABY  
CARROTS, BABY LEEKS, SOYA MEAT,  
SAFFRON JUS.

**FRITTO MISTO (V)** \$32  
FRESHLY CRUMBED BABY VEGETABLES,  
SAFFRON POTATO SCALLOPS, HOUSE  
SALAD, BABAGANOUSH.

**BREADFRUIT (V)** \$32  
GRILLED, CHERMOULA, TOMATO  
SAUCE, GIANT COUSCOUS, TABBOULEH  
SALAD, SALSA CASERA, MINT RAITA  
(OPTIONAL).

## DESSERT

**CHOCOLATE FONDANT CAKE** \$15  
VANILLA BEAN ICE CREAM, SAUCE  
ANGLAISE AND BERRY COMPOTE.

**TIRAMISU (A)** \$14  
WITH A SHOT OF COLD COFFEE AND  
WILD BERRY COULIS.

**CRÈME CATALAN (N)** \$14  
VANILLA CUSTARD WITH SUGAR CRUST  
SERVED WITH PISTACHIO ICE CREAM.

**VALENCIAN ORANGE (N)** \$14  
ALMOND ORANGE CAKE, ANISE  
POACHED PEACH, FRESH CREAM.

**CARAMEL CHEESE** \$14  
CREAM CARAMEL CHEESE,  
CARAMELISED APPLE, OLIVE OIL.

**FROZEN YOGURT Ø** \$14  
FRESH FRUIT SALAD, MINT,  
PASSION FRUIT CURD.

**SELECTION OF FRESH  
SEASONAL FRUITS** \$14

**SELECTION OF ARTISAN  
CHEESES WITH ACCOMPANIMENTS** \$14

**K' SORBETS AND ICE CREAMS**  
\$5 PER SCOOP

LIME, COCONUT, BELGIUM CHOCOLATE, GREEN  
TEA, BLUE BERRY, VANILLA & STRACCIATELLA,  
TOFFEE CARAMEL, HONEY COMB & ROSEMARY,  
RUM & RAISIN, SAFFRON YOGHURT, ESPRESSO  
COFFEE, PISTACHIO.

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY FOOD ALLERGIES.  
P=PORK, V=VEGETARIAN, N=CONTAINS NUTS, SP=SPICY FOOD, G=GLUTEN FREE, A=ALCOHOL DISHES, S=SEAFOOD, D=DAIRY  
ALL PRICES ARE IN U.S. DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND 12% GST.  
ITEMS MARKED WITH\* ARE EXCLUDED FROM PAI PACKAGE HOWEVER A 20% DISCOUNT OF THE MENU PRICE IS APPLICABLE  
Ø CHEF'S RECOMMENDATION

2.7338° N