

Dinner

Appetisers

Crispy Ham Hock Croquetas

Burnt apple purée and sauce gribiche

Grilled and Raw Shaved Zucchini, Crumbled Feta

Preserved lemon dressing 🌱 ♡ 🌱

Poached Salmon

Crab, and shrimp pickled cucumbers, radish, and
pink grapefruit curd 🌱 ♡

Shrimp Cocktail

With brandy cocktail sauce 🍷

Soups and Salad

Roasted Onion Soup

Truffle 🌱 ♡

Classic Caesar Salad

Garlic croutons, anchovies and shaved Parmesan 🍷

Clear Green Vegetable Soup

With celery leaf pesto ♡ 🍷

Iceberg, Cress, Carrot and Corn Salad

Kalamata olives, dijon mustard vinaigrette 🌱 ♡

Entrées

Chicken and Truffle En Croute

Carrots, onions and bacon, squash puree, parsley potatoes and madeira sauce

Cheddar Cheese Crusted Pork Loin Steak

Sauerkraut, glazed apple, roasted roots, creamy calvados sauce

Grilled Tuna Steak*

Sauteed potatoes, tomatoes, beans, olives and red onion

Caramelized Onion and Cumin Tart Tatin

Salt baked and pickled beetroot, creamed spinach and date ketchup

Macaroni with Pistachio Pesto

Summer peas ♡

(Also available as an appetiser)



Surf and Turf

Grilled Maine Lobster 2l-28oz

Claw mac'n'cheese, garden salad,
garlic and herb butter ☑

Half US\$20.00 / Whole US\$35.00

Prime USDA Fillet Mignon* 8oz

Triple-cooked chips, grilled asparagus,
béarnaise sauce 🌾 ☑

US\$35.00

Half-Grilled Maine Lobster 10-14oz and Prime USDA Fillet Mignon* 8oz

Claw mac'n'cheese, garden salad, garlic and herb butter ☑

US\$45.00

Available Daily

Grilled Salmon*

Lemon pepper seasoning, broccoli, fingerling potatoes 🌾 ♻ ☑

Breaded Chicken Cutlet

Buttered greens, crushed red skin potato, drawn garlic butter ☑

Slow-Roasted USDA Striploin*

Whipped potato, string beans, pan gravy ☑

Desserts and Cheese

Lemon Bread and Butter Pudding

Creme anglaise

Key Lime Pie

Coconut shavings and fruit sorbet ♻

Chocolate Marquise

Orange coulis 🌾 ♻

Choice of Ice Creams:

Cookies and cream ☑

Strawberry 🌾

Fruit sorbet 🌾 ♻

Selection of Cheese and Biscuits

🌾 Gluten-free ♻ Vegetarian ♻ Wellness option ☑ Available Daily

♻ Please ask your waiter for the plant-based menu.

Some of our products may contain allergens. If you have a food allergy, intolerance,
or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase
your risk of foodborne illness, especially if you have certain medical conditions.

Please note that all food & beverage purchases are subject to an 18% service charge.