



PLATTERS TO SHARE

ANTIPASTI PLATTER

Hummus, Marinated Olives, Home Pickled Shallots, Goat Cheese Filled Sweet Peppers, Parma Ham & Chorizo

\$ 218

MEDITERRANEAN DIPS PLATTER

Hummus, Tzatziki & Baba Ghanoush Served with Spiced Crispy Pita Chips & Vegetable Crudités

\$ 158

BRUSCHETTA PLATTER

Vine Cherry Tomato Salsa in Shallot Vinaigrette, Sauteed Field Mushrooms Thyme and White Truffle Essence, Chicken Liver Pate with Feta Cheese & Toasted Baguette

\$ 148

SMALL PLATES

SIZZLING CHILLI & GARLIC PRAWNS

With Spicy Chorizo Sausage, Lemon Butter, White Wine, Fresh Herbs, Chilli & Garlic Toasted Baguette

\$ 138

MOROCCAN LAMB KOFTA SKEWERS

Moroccan Spiced Ground Lamb Fillet Grilled on Skewers, Served with a Refreshing Mint & Yoghurt Sauce

\$ 128

MOROCCAN CHICKEN PASTILLA

A Delicious Concoction of Spiced Pulled Chicken, Fresh Herbs, Saffron, Almond and Scrambled Eggs Baked in Butter Filo Pastry, Nutmeg & Harissa Sauce

\$ 128

SEARED SCALLOPS IN CITRUS SHERRY SAUCE

Seared Scallops, Citrus Sherry Sauce & Rocket Leaves

\$ 128

WHOLE BABY SQUID

Filled with Spanish Tetilla Cheese, Lightly Seasoned & Deep-Fried with Lemon

\$ 120

FOIE GRAS PATE

Served with Fig Jam & Toasted Baguette

\$ 120

CHICKEN LIVER PATE

Served With Toasted Baguette, Cornichons, Marinated Mixed Olives & Butter

\$ 110

DUCK CONFIT SLIDERS

Two Mini Buns Filled with Pulled Duck Confit, Rocket, Duck Jus & Cornichons

\$ 110

+ 10% service charge

SMALL PLATES

CHICKEN SHISH KEBABS

Marinated Spiced Chicken Thigh Skewers With Garlic Yoghurt

\$ 98

LAMB & PORK MEATBALLS

With Field Greens & Mint Yoghurt Sauce

\$ 98

WARM DOUBLE CREAM BRIE

With Green Apple, Walnuts & Honey

\$ 98

CHORIZO AL VINO TINTO

Chorizo Braised in Red Wine with Herbs & Garlic Toasted Baguette

\$ 98

CRAB & CHEESE CROQUETTES

Crispy Breaded Crabmeat Dumplings & Cheese Served with Harissa Sauce

\$ 98

GRILLED SARDINES

Finished with Rock Salt and Paprika, Served on a Bed of Rocket Leaves & Lemon Wedge

\$ 98

ROASTED PEPPERS WITH ROCK SALT

Roasted Peppers in Extra Virgin Olive Oil, Garlic, Fresh Herbs and Rock Salt

\$ 68

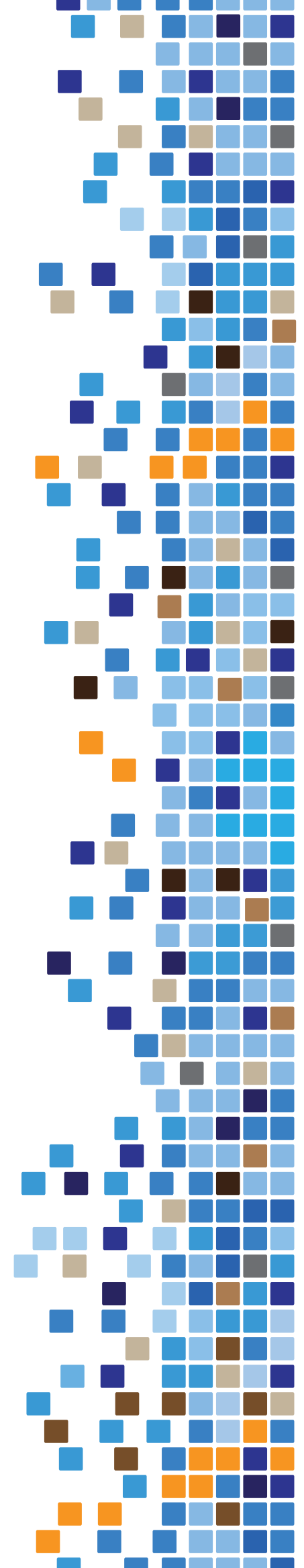
SOUP OF THE DAY

Ask for the Daily Selection

\$ 58



+ 10% service charge





SALADS



SPICED PRAWNS & AVOCADO SALAD

Field Greens, Avocado, Shaved Fennel, Piquillo Peppers & Citrus Vinaigrette

\$ 160

WARM CHICKEN SALAD

Warm Chicken Salad with Pine Nuts, Raisins & Fennel

\$ 150

MEDITERRANEAN SALAD

Curly Kale, Vine Cherry Tomatoes, Cucumber, Sweet Peppers, Red Radish, Feta Cheese, White Marinated Anchovies with Cold Pressed Extra Virgin Olive Oil, Lemon & Basil Emulsion

\$ 148

CAPRESE SALAD WITH BURRATA

Vine Ripened Tomatoes, Creamy Burrata & Balsamic Reduction

\$ 140

GRILLED ASPARAGUS & ROASTED MUSHROOM SALAD

Garnished with Aged Parmesan & White Truffle Infused Olive Oil

\$ 98

+ 10% service charge

PIZZA

MUSHROOM PIZZA

Blended Roma Tomatoes Puree, Mozzarella Cheese, Porcini Mushrooms, Goats Cheese & White Truffle Oil

\$ 178

CONFIT DUCK PIZZA

Blended Roma Tomatoes Puree, Mozzarella Cheese, Pulled Confit of Duck, Caramelized Onion & Rocket Leaves

\$ 168

MEDITERRANEAN PIZZA

Roasted Field Mushrooms, Caramelized Onions, Roasted Peppers, Kalamata Olives, Soft Goats Cheese & White Truffle Oil

\$ 148

MARGHERITA PIZZA

Blended Roma Tomatoes Puree, Mozzarella Cheese & Fresh Basil Leaves

\$ 128



+ 10% service charge





MAIN COURSE

SEAFOOD PAELLA (FOR TWO) \$ 298

Prawns, Squids, Mussels, Scallops, Clams, Saffron Rice, Cooked in a Fragrant Fish Broth

TUNISIAN BRAISED SHORT RIBS \$ 240

Braised Beef Short Ribs with Spices and Figs, Served with Fresh Herb Couscous

LEMON AND GARLIC LAMB CHOPS \$ 240

Lemon & Garlic Grilled Lamb Chops with Mashed Potatoes & Seasonal Vegetables

SEARED TUNA LOIN \$ 190

Seared Pepper Tuna Loin with Baby Spinach, Raisins, Pine Nuts, Lemon & Extra Virgin Olive Oil Emulsion with Grainy Mustard & a Touch of Honey

LINGUINE WITH PRAWNS \$ 188

With Garlic, Chillies, White Wine & Lemon Butter Sauce

SAFFRON PRAWN RISOTTO \$ 188

Classic Saffron Risotto with Prawns & Asparagus

BUCKET OF MUSSELS IN WHITE WINE & PARMA HAM \$ 188

Steamed Mussels in White Wine Sauce with Garlic, Lemon Zest, Parsley, Parma Ham, Served with Toasted Baguette

CLASSIC FRENCH DUCK CONFIT \$ 188

Served with Sauteed Turnip Tips & Roasted Butter Potatoes

CHICKEN TAGINE \$ 168

With Tomato, Ginger & Preserved Lemon, Served with Sundried Tomato & Olive Couscous

CHICKEN & MUSHROOM TETRAZZINI \$ 158

Baked Spaghetti with Chicken, Porcini Mushrooms & Fresh Cream Sauce

CHORIZO & SPINACH PENNE \$ 148

Spicy Spanish Chorizo Sausage, Baby Spinach, Extra Virgin Olive Oil, Garlic & Chilli

+ 10% service charge

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

With a Melted Chocolate Centre

\$ 78

CITRUS TART

Served with Vanilla Ice Cream

\$ 78

CAKE OF THE DAY

Ask for Daily Selection of Home Made Desserts & Cakes

\$ 68

COFFEE

MOCHA

\$ 38

CAPPUCCINO

\$ 36

LATTÉ

\$ 36

ESPRESSO

\$ 35

DOUBLE ESPRESSO

\$ 35

REGULAR COFFEE

\$ 30

TEA

MINT / GREEN TEA

\$ 35

ENGLISH BREAKFAST

\$ 35

CHAMOMILE

\$ 35

EARL GREY

\$ 35

+ 10% service charge

