



APPETIZERS

GRILLED ASPARAGUS AND SOFT POACHED EGG basil, truffle butter, parma ham crumble	22
GOAT CHEESE MOUSSE AND ASPARAGUS roasted peppers, olives, tomato confit, sour cucumbers	23
BURRATA AND MARINATED HEIRLOOM TOMATOES charred endive	23
BAKED BEET SALAD pickled wild mushrooms, greek yogurt, feta cheese, caramelized walnuts	23
CARPACCIO OF OCTOPUS arugula, parmesan, cherry bomb radish, lemon olive oil dressing	25
BLUE SWIMMER CRAB SALAD sun dried tomato, crispy fennel, samphire, pickled cucumber, avocado, basil	25
SEARED SCALLOPS AND PEA RISOTTO pancetta crisps, afilia cress	25
WILD MUSHROOM LINGUINE toasted pine nuts, shaved black truffle	27
LANGOUSTINE KATAIFI citrus orzo & quinoa salad, cucumber, pomegranate	27

MAIN COURSES

GRILLED FENNEL & HALLOUMI butternut, pomegranate, almonds, yogurt saffron dressing	34
BRAISED PORK BELLY bbq octopus, cauliflower, squash, crispy kale	35
CARIBBEAN SNAPPER AQUA PAZZA fennel, baby tomatoes, herbs	44
ROASTED SALT CURED COD FISH chick peas pure, coriander, tomato salsa	50
ANGUS SIRLOIN TAGLIATTA roasted vine tomatoes, watercress	54
FENNEL SPICED LAMB RACK couscous, pea puree, garlic confit, crispy chick peas	55
PAN ROASTED BEEF FILLET baby eggplant, sunchoke puree, broccoli rabe, oregano gremolata	58
ROCK LOBSTER TAIL saffron risotto, arugula, lobster oil	65

DESSERTS

GELATO	12
TIRAMISU FLAVORS coffee ice-cream and crumble, mascarpone mousse and biscotti tuille	15
SWEET MINISTRONE strawberry and celery broth, cheese ice cream	15
SOUTHERN PORTUGUESE "SERICAIA" plum ice cream and warm plum sauce	18
CHOCOLATE greek yogurt and berries	20

Executive Chef Robert Larch & Chef de Cuisine Francisco Pico
and The Culinary Brigade

All prices are in U.S. dollars and subject to a 15% service charge.
Prices subject to change and all menu items subject to freshness and availability