

## Open – The Grill served from 1900 to 2130 hours

### Small Plates

30

<b>Cold Gazpacho Soup</b>	G
Bell peppers, cucumber, tomato, olive oil, dill	
<b>Seasonal Vegetable Soup</b>	DGCe
Thick vegetable stew, tomato, white beans, basil	
 <b>Quesadilla</b>	DG
Vegetables, monterey jack cheese filled tortilla, tomato and chili salsa, guacamole, soured crème	
<b>Tzatziki</b>	DG
Greek yoghurt, cucumber, garlic, croutons	
<b>Burrata</b>	DMu
Cream filled buffalo mozzarella, cherry tomato, basil, olive oil	
 <b>Samosa Chaat</b>	DGT
Potato and green pea filling, dressing, pomegranate	
<b>Croquettes</b>	DG
Cheddar cheese, fried parsley, pico de gallo	
<b>Chickpeas and Quinoa Salad</b>	Mu
Cucumber, cherry, onion, olives, herbs, lemon dressing	
 <b>Nachos</b>	D
Crisp corn tortilla, refried beans, cheese sauce, tomato and chili salsa, guacamole, soured crème	
 <b>Vegetable Momos</b>	GSeSo
Steamed vegetable, roasted tomato sauce, soy sauce	
 <b>Prawn Bisque</b>	CrDGCe
Goat cheese crostini, aioli	
  <b>Avocado and Salmon Papdi Chaat</b>	FDG
Smoked salmon, spiced potato, short-crust base, sauce	
 <b>Tuna Ceviche</b>	F
Sashimi grade tuna cubes, lime, avocado, coriander	
 <b>Prawn cocktail</b>	ECrD
Brandy sauce, iceberg, chopped eggs	
 <b>Squid</b>	EMoDG
Panko deep-fried, wasabi mayo	
  <b>Lamb and Onion Momos</b>	GSeSo
Steamed meat, roasted tomato sauce, soy sauce	
 <b>Chicken Liver Verine</b>	DGMuCe
Mousse, port wine, raisins, melba toast	

(Pork) Pork ▲ Meats | Seafood | Egg  Spicy

Let the order taker know in case of any allergy, dietary or health requirements

**Egg Fish Crustaceans Molluscs Dairy Gluten Treenut Peanut Sesame Soyabean Mustard Celery Lupin Sulphur**




All prices are in USD and are exclusive of government taxes and service charge

\*\* Additional Charges, require 60 minutes of preparation time



## From the Grill

40



### Vegetables

Portobello Mushrooms, coriander-garlic butter, breadcrumbs	DG	
Corn on the Cob, melted butter, rock salt spice mix, lime	D	
 Vegetable Skewers, gochujang	So	
 Sizzling Fajitas, tortillas, rancher beans, herb rice, farmer's salad	DG	
 Grilled Green Asparagus, egg-nutmeg butter	ED	

### Meats

** Australian Kobe Beef Ribeye Steak 240g	Mu	<b>150</b>
** US Angus T-Bone 320g	Mu	<b>90</b>
** Australian Striploin 240g	Mu	<b>50</b>
Brazil Beef Tenderloin 180g	Mu	
** New Zealand Lamb Chops, rosemary oil, rock salt, four to a portion	Mu	<b>60</b>
 Lamb mince cutlets, harissa	Mu	
Duck Breast, soy-honey marinade	GSo	
 Cornfed Chicken, lime and thyme marinade, chili oil	Mu	

### Seafood

**  Chatka king crab legs, coriander-chilli butter	CrDMuCe	<b>200</b>
** Whole grilled lobster	CrDMu	<b>90</b>
** Jumbo prawns	CrDMu	<b>60</b>
Local shelled bay prawns, masala brush	Cr	
Octopus	MoDMu	
Local yellow-fin tuna steak 200g, rock salt, ginger oil	FMu	
 Barracuda fillet, raw mango salsa	F	
Salmon butterfly steak 180g, soy-sauce butter meuniere	FDGSo	
Swordfish medallions, garlic- thyme lime marinade	F	

### Condiments choices

<u>Sauces</u>	<u>Mustard and Pickles</u>	<u>Vegetables</u>	<u>Potatoes and Starches</u>	<u>Salads</u>
Bearnaise ED	French dijon Mu	Creamy spinach D	Potatoes au gratin DG	Ceasar DG
BBQ sauce G	Bengali kasundi mustard Mu	Baked cauliflower florets DG	Pommes frites	Greek salad D
Lemon butter D	Pickled vegetables	Grilled vegetables	Leek and potato mash D	Blue cheese, lettuce and walnuts DT
Morrel cream D	Gherkins	Snow peas	Basmati	Thousand island and iceberg DMu
Green peppercorn sauce G	Molton salt	Ratatouille DCe		

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## Comfort Dishes

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<b>Penne</b> Tomato sauce, grated parmesan	DGCe
<b>Enchilada Cremosas de Verdura</b> Vegetables filled corn tortilla, monterey jack cheese, tomato sauce	D
<b>Mushroom Agnolotti</b> Mushroom filled pasta, brown sage butter	DGCe
<b>Spinach Ravioli</b> Creamy tomato, basil, parmesan	DG
<b>Greek vegetable moussaka</b> Layers of eggplant, courgette, tomatoes, potatoes, feta	DG
<b>Phad Thai Noodles</b> Rice noodles stir fry, vegetables, peanut	GPSo
<b>Quinoa Risotto</b> Artichokes, sun-dried tomato, mascarpone	DCe
▲ <b>Linguine</b> Vongole, white wine, garlic	MDGCeS
▲ <b>Milanese Veal</b> Breaded veal escalope's, gratin potatoes, mixed green salad	EDGMu
▲ 🌶️ <b>BBQ Pork Back Ribs</b> Sauce, kimchi, potato wedges	DG
▲ <b>Pulled Pork Burger</b> Pulled pork, sour dough soft bun, avocado, bbq sauce, fries	DG
▲ <b>Bratwurst Sausages</b> Pork OR Chicken, grilled, curry powder ketchup sauce, pommes frites	G
▲ <b>Baked Lasagne</b> Chopped chicken meat, pasta layers, white sauce, parmesan	DGCe
▲ <b>Half a Roast Chicken</b> Rosemary-garlic, leek-potato mash, ratatouille	DMuCe
▲ <b>Chicken Ravioli</b> Béchamel, mushroom	EDGMu

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## Dessert

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### Belgian chocolate mousse

Simple at its best

DG

### Pineapples

Grilled, salted butter caramel, ivory chocolate ice cream

D

### Raspberries

Puff pastry layers, cream, pistachios, raspberry sorbet

DGT

### Choice of Ice-Cream

Chocolate | Strawberry | Chocolate | Sugar-free

D

### Homemade Sorbets

Coconut | Mango-Passion Fruit | Raspberry | Lemon-Basil

### ▲ Iced Profiteroles

Vanilla ice, hot chocolate sauce

EDG

### ▲ Crème Brûlée

Burnt cream, caramel crust, cardamon

ED

### ▲ Moelleux au Chocolate

Hot chocolate cake, orange sauce, rum-raisin ice cream

EDG

### ▲ Pastel de Rosa Tres Leches

Tres leches cake - evaporated, condensed and fresh milk, rose syrup, vanilla ice-cream

EDG

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