



## LUNCH

### SANDWICHES

Tuna, mayo, chives, sourdough bread	12
Grilled ham & cheese	10
BLT - bacon, lettuce, tomato	14

### WRAPS

Smoked salmon, cream cheese, arugula	22
Chicken Caesar	22

### SALADS

Greek	16
Caesar	14
Mixed Green Leafs	8

### HOT

Bison burger	21
Vegetarian burger	18

### SIDES

French fries	5
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### SWEET

Sorbet & Ice Cream of the day	8
Chocolate brownies	8

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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



## 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

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