



STARTERS

- Healthy Garden Leaf Salad (D) (V)** 22
Mixed greens, Medjool dates, goat cheese, Mediterranean olive citrus dressing
- Chicken or Prawn Caesar Salad (D), (S)** 28/36
Grilled chicken breast or tiger prawns, croutons, soft boiled egg, turkey bacon, pickled white anchovies and parmesan cheese shavings
- Gazpacho** 16
Traditional Andalusian Cold Gazpacho, Castillo Di Tabernas

SLIDERS

- Grilled Vegetable Panini (D)** 34
Pesto, mozzarella, grilled eggplant, zucchini, red pepper, tomatoes, onions
- Wagyu Burger (D)**  59
Fresh Steak Haché, Comté Cheese, Caramelized Onion, Potato Wedges, Tzatziki
- Club Wrap** 38
Turkey bacon, chicken tenders, egg, tomato, iceberg, guacamole, tomato salsa, French fries

MAIN

- Reef Fish "al Cartoccio" (GF), (S)** 38
Reef fish filet, Arbequina olive oil, lemon, olives, Lilliput capers, heirloom vegetables, aioli
- Yellow Fin Tuna (S)** 42
Pan seared Tuna fish filet with Guérande sea salt, spiced creamy dill pearls, basil oil
- Corn Fed Chicken (GF), (D)** 38
Grilled Chicken breast, wild "garrigues" herbs glaze, mushroom ragout
- Salt Bush Lamb (GF)**  48
Australian lamb rack with herbs, ratatouille, rosemary jus

PASTA

SELECT YOU'RE OWN PASTA

Penne, Fusilli, Conchiglie, Spaghetti, Linguini, Gnocchetti
Whole Wheat: Penne, Spaghetti
Gluten Free: Elbow Pasta, Fusilli

CHOICE OF SAUCES

- Arrabiata (SP) (V)** 25
Spicy tomato sauce
- Aglio Olio Peperoncino Al Tonno (SP) (V)** 28
Extra virgin olive oil garlic and dry chili flakes
- Funghi Alfredo (V) (D)** 30
Easy simple and super creamy mushroom and parmesan
- Bolognese** 32
Black angus beef ragout

DESSERTS

- Apple Panna Cotta (D) (N)** 18
Raspberry thyme sorbet, fresh mango coulis and crispy granola
- Eclairs (D) (N)** 18
Choux & vanilla pastry cream, hazelnut ice cream, chocolate sauce
- Classic Tiramisu (D) (A)** 18
Sicilian sabayon, ristretto & Savoiardi biscuits, mascarpone cream
- Sliced Tropical Fruits** 22
With your preference of refreshing sorbet
- Ice Cream (D)**
Vanilla, chocolate, strawberry, salted caramel, cardamom or hazelnut praline (N)
- Sorbet**
Lime, mango, passion fruit, papaya, pineapple, coconut or raspberry
1 scoop 6
2 scoops 10
3 scoops 14



PIZZA - GOURMETS

GARDEN (V) (D) 28
Aromatized and confit vegetables

HAWAIIAN (P) (D) 36
Pineapple, ham, mozzarella and tomato


MARGHERITA (V) (D) 28
Mozzarella, tomato and oregano

SEAFOOD PIZZA (S) (D) 38
Reef fish, prawns, calamari, mussels, mozzarella, tomato and oregano

MAKE YOUR OWN

Your own pizza or calzone (choice of 3 topping or stuffing):
Small US\$24.00 - Large US\$38.00 - Extra US\$2.00 per topping
Gluten free pizza dough available upon request
All pizza are made with tomato sauce and mozzarella cheese.

Buffalo Mozzarella (D)	Beef Salami	Smoked Salmon (S)	Pesto (D) (N) (V)
Goat Cheese (D)	Chicken	Prawns (S)	Truffle Salsa
Parma ham (P)	Pork Bacon (P)	Maldivian Tuna (S)	Mushrooms (V)
Spicy Chorizo (P)	Anchovies (S)	Crab Meat (S)	Pineapple (V)
	Octopus (S)	Olives (V)	Rocket Leaves (V)

 - Premium Items for AI/Full board \$20 supplement charges will apply
 A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V -Vegetarian SP - Spicy
 Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance creating your bespoke culinary experience.
 Prices are quoted in US dollars and subject to 10% service charge and 12% government taxes. Prices are subject to change without notice