

FINS

TO START

Capriccio of beef, olive oil, capers RS 350

Salad of mesculin, poached pear, honey glazed pecans & fresh Goat cheese, grape seed oil, port vinaigrette
RS-325

Char grilled medallion of veal, crab, red onion marmalade
RS-425

Proscuitto carpaccio, melon scoop, honey mustard emulsion
RS-475

Pan fried foie gras, pear chutney, and mesculen
RS-475

Trio logy of Salmon RS-575
Smoked, Gravalux, Grilled fresh salmon, tiny organic greens,
Caramelized Shallot

White wine poached lobster Salad, RS-525
avocado and asparagus in pistachio and herb oil

Succulent chicken tenderloin, RS-450
Parma ham, green pea puree, orange and tarragon

SOUP

Field mushroom double consommé, infused with Madeira
RS-425
Chicken and leek soup with prunes

RS-450

Basil Scented Tomato tea with Boconccinni pearls

RS-400

Crab bisque with Champagne Shrimp & flying fish roe

RS-550

ENTREE

Mixed seafood platter

1 medium lobster,

2nos king prawn,

2nos calamari,

1nos medium snapper,

1no black Pomfret

Served with grilled exotic veggies, potatoes, lemon butter sauce or
garlic butter

RS-3600

Norwegian salmon moistened with orange hollandaise, wilted
spinach

RS-750

Lobster thermidor, rice pilaf, buttered veggies, melted tomatoes

RS-850

Tender and succulent surf & turf

RS-775

Grilled free range chicken breast, creamy polenta, melted tomatoes,
thyme jus

RS-675

Lamb Wellington, truffle jus, dauphine potatoes

RS-850

Pan fried pork chop. Calvados jus, mustard fruits, horse radish mash

RS-525

Asparagus & mushroom risotto, parmesan shavings, herb oil

RS-650

Mushroom, spinach, courgette & baby corn cannelloni with herb
cream sauce

RS-750

Garlic sautéed potato gnocchi, tomato basil, parmesan shavings

RS-650

Mixed seafood tagiatelle, dill cream sauce, parmesan

RS-750

FROM THE GRILL

БЛЮДА НА ГРИЛЕ

Lobster (approximate serving 600 gm) Лобстер	1950
Crab (approximate serving 500 gm) Крабы	1250
Snapper (approximate serving 500 gm) Снеппер	1250
Pomfret (approximate serving 500 gm) Рыба Пофрет	1125
Squids (approximate serving 500 gm) Кальмар	1000
Tiger prawns (approximate serving 600 gm) Тигровые креветки	1650
Fresh catch of the day Please ask your server	Market price

(Cooked to your choice with Lemon butter sauce, dill and caper butter sauce served with assorted grilled vegetables and mashed potatoes or fried wedges)

TO SHARE

Formage _____ RS-3750

Selection of 5 international cheese, dry fruits, truffle honey, fig bread

Charcuterie _____ RS- 3950

Board of 5 selected cured meat, mustard, and pickle

Fruits de mere plateau _____ RS- 3950

1/2 lobster, 5 prawns, lump crab, mussels salad, salmon tartar, crab cake, crunchy calamari, asst dips

DESSERTS

Backed strawberry cheese cake	RS-425
Warm apple pie, cinnamon ice cream	RS-450
Mascarpone caramel crumbles	RS-400
Chocolate and hazelnut mouse	RS-400
Flourless chocolate cake, vanilla bean ice cream	RS-400
Zucatto	RS-400
Exotic fruit platter	RS-395

Please ask our server for selection of cigars