

TO BEGIN WITH

Scallops: Seared Scallops With Artichoke & Cauliflower Puree, Pickled Mushroom, Crispy Turkey Bacon, And Almond Mandarin Beurre Blanc. (Gf)(Sf)(D)(N)	9.50
Smoked Scottish Salmon Salad: Tender smoked Scottish salmon with baby spinach, radish, cucumber, avocado, and dill lemon dressing. (GF)	8.00
Crispy Fried Prawn Salad: Mix Green Leaves. Crispy Panko Prawn, White Cannellini Beans, Parmesan, Siracha Dressing. (Sf)	8.00
Crab Meat Cake: Served with a classic remoulade sauce. (SF)	7.50
Crispy Fried Calamari: Served with tangy tartare sauce and zesty marinara sauce. (SF)	6.50
Seabass Spiced Tacos: Topped with zesty tomato salsa, creamy guacamole, and a dollop of sour cream. (D)	6.00
Beef Carpaccio: Thinly sliced Angus beef tenderloin, topped with shaved parmesan, fresh rocket leaves, drizzled with truffle oil, and sprinkled with pine nuts. (N)	10.5
Beef Rib Ssamjang: Cherry wood smoked beef rib served with crisp little gem lettuce, drizzled with savory Korean BBQ sauce, and accompanied by a refreshing pipirrana salad. (GF)(S)	8.00
Blackberry Chicken Salad: Refreshing Mix Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And a Delectable Blackberry Dressing. (D)(N)	8.00
Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella with roasted beetroot coulis. (V)(D)	7.50
Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)	7.00

ASIAN DELIGHTS

Crispy Prawn Tempura Sushi Roll: Succulent prawn tempura wrapped in delicate sushi rice, drizzled with spicy mayonnaise, and topped with toasted sesame seeds. (SF)	7.50
Shrimps Tempura: Crispy shrimp tempura served with zesty wasabi mayo and a delightful sweet and sour sauce. (SF)	7.50
Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)	7.00
Yellow Fin Tuna With Wasabi Sorbet: Fresh Tuna Dices, Radish Mayo, Seaweed Tempura. (Sf)	7.50
Crispy Fried Tuna Maki: Tempura Fried Spicy Tuna And Avocado Roll, Sriracha Mayo.	7.00
Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.	6.50
Soup of the Day: A daily creation from our chefs. (V)(GF)	4.00
Seafood Zarzuela: Shrimps, Mussels, Sea Bass, Almonds Powder, And Fresh Coriander Cooked With Zarzuela Paste (Sf)(Gf)	8.00

PASTA

Squid Ink Lobster And Crab Ravioli: Refined Squid Ink Ravioli, Meticulously Crafted And Generously Filled With Succulent Lobster & Crab And Seafood Bisque (Sf)	11.0
Penne with Pistachio Pesto & Shrimps: Al dente penne pasta tossed in a pistachio pesto, topped with fresh shrimp. (SF)	8.50
Pappardelle Pasta with Slow-Braised Lamb Ragù: Tender lamb shank, slowly braised in a rich tomato sauce.	8.00
Homemade Ricotta & Spinach Ravioli: filled with velvety ricotta cheese and earthy spinach. Served in a light saffron sauce. (V)(D)	8.00
Spaghetti With Wagyu Bolognese: Artisanal House-made Spaghetti, Expertly Tossed In A Slow-braised Beef Wagyu Ragù, Finished With Aged Parmigiano Reggiano And Fragrant Basil For A Refined Taste.(D)	9.00

RISOTTO

Seafood Risotto: A blend of shrimps, tender scallops, sweet crab meat and lobster in a light tomato sauce. (V)(GF)(SF)	10.5
Saffron Risotto: Creamy rice infused with saffron, accompanied by tender green asparagus and dusting of Parmesan cheese. (D)	7.00

MEAT

Premium Japanese Wagyu (9+): 200gr Succulent marbled Wagyu beef, served with creamy truffle mash and flavorful sautéed zucchini, mushroom sauce. (GF)	32.0
Australian Angus Rib Eye: 300gr cut of Angus beef, served with hand-cut potatoes and flavorful sautéed mushrooms, green paper sauce. (GF)	23.0
Veal Chop Breaded: coated in a fragrant herb crust. Served with cherry tomatoes and a bed of fresh green leaves.	16.5
Corn-fed Chicken Breast: Feta Spinach Stuffed Chicken Breast, Cauliflower Mouse, Stack Potato, Picked Chicory, Moral Jus	13.5

FISH

Olive Oil Confit Canadian Black Cod: Slow-cook Cod Fish, Green Asparagus, Baby Potato, And Flavorful Cod Sauce. (Gf)(D)	19.5
Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)	16.5
Local Sea Bass: Crusted with sesame seeds, served alongside tender Pak choy and spicy tamarind sauce. (S)	12.5

TO SHARE

Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)	36.0
Angus T-Bone Steak: A succulent 500g cut of Angus beef, served with roasted baby potatoes and a side of sautéed asparagus, thermidor sauce. (GF)	32.0
Lamb Shank: Tender Lamb, Served With Saffron Rice, Kenyan Beans, And A Drizzle Of Lamb Jus. (Gf)(D)	19.0

SIDES (GF)

Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout, Potato Mas, Fries.	4.00
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