

## APPETIZERS

### **CEVICHE** **\$ 13.00**

Fresh fish, marinated in key lime juice, with Spanish onions, cilantro and red bell peppers

### **TUNA DUO** **\$ 14.50**

Tataki and tartar of tuna with a teriyaki sauce, mango and wakame

### **BEEF CARPACCIO** **\$ 13.75**

Thinly sliced beef tenderloin with pesto, Parmesan cheese, arugula, pine nuts, and capers

### **GOAT CHEESE AND DATES** **\$ 14.75**

Terrine of goat cheese with herbs and dates, served with nut bread and a honey-truffle sauce

### **PROSCIUTTO & MELON** **\$ 13.50**

Prosciutto ham and watermelon with a mango dip, melon relish and Parmesan cheese

### **CALAMARIS** **\$ 12.50**

Deep-fried calamaris rings with a garlic and a marinara sauce

### **SHRIMP CAKE** **\$ 16.00**

Home-made shrimp cake with curry, curd cheese and a papaya salsa

### **BEEF TATAKI** **\$ 14.50**

Seared beef tenderloin with a soy sauce, wakame, pickled ginger and marinated cherry tomatoes

### **LOBSTER TEMPURA** **\$ 23.00**

4oz tempura battered lobster tail with an Asian salad and hoisin mayonnaise

### **GARDEN SALAD** **\$ 13.50**

Mixed lettuce with a potato confit, cherry tomatoes, mushrooms, zucchini, goat cheese and a ginger sesame dressing

### **CAESAR SALAD** **\$ 10.50**

Crispy romaine lettuce with a Caesar dressing, Parmesan cheese and croutons

Add chicken **\$ 5.00**

Add shrimp **\$ 8.00**

## SOUPS

### **CREAMY SEAFOOD CHOWDER** **\$ 10.00**

### **SOUP OF THE DAY** **\$ 8.50**

Ask your waiter about today's soup special

## MAIN COURSES

### **CATCH OF THE DAY** **\$ 30.50**

Ask our staff what the local fishermen caught today

### **MAHI MAHI** **\$ 31.00**

Cajun-rubbed mahi mahi filet served with polenta and a shrimp-vegetable teriyaki mix

### **SCALLOPS** **\$ 33.00**

Seared scallops with a saffron sauce and a nut risotto with fresh herbs

### **SPICY SHRIMP SKEWER** **\$ 29.50**

Grilled garlic shrimps with a spicy sauce and a potato mousseline

### **LOBSTER AND SHRIMP PASTA** **\$ 37.00**

Lobster tail, shrimp skewer and penne pasta with a pesto sauce, toasted cherry tomatoes, olives and pine nuts

### **SEA BASS** **\$ 32.50**

Skin-roasted sea bass with a potato mousseline, vegetables and a lobster sauce

### **PETTO DI POLLO** **\$ 26.00**

Penne pasta with chicken in a mushroom-truffle sauce and sun-dried tomatoes

Vegetarian **\$ 19.50**

### **DUCK LEG** **\$ 26.75**

Braised duck leg with red cabbage and port

### **TWIN TENDERLOINS** **\$ 34.50**

Two 4oz medallions of tenderloin with a potato mousseline, green cabbage and a truffle sauce

### **SURF AND TURF** **\$ 33.50**

4oz filet mignon, mahi mahi and shrimp with a béarnaise sauce

### **SUPER SURF & TURF** **\$ 45.75**

6oz tenderloin, 4oz lobster tail and a shrimp skewer with a béarnaise sauce

### **LOBSTER TAIL** **\$ 45.00**

Grilled 8oz lobster tail with a spinach mousseline and a hollandaise sauce

### **RACK OF LAMB** **\$ 45.00**

New Zealand lamb chops with balsamic sauce and celeriac mousseline

## DID YOU KNOW WE ALSO OFFER BREAKFAST?

Feel free to ask your waiter to view our breakfast menu. Breakfast is served daily from 8am till 11am.

*A 15% service charge is added to your bill. This gets divided amongst all our staff and is part of their monthly salary. All additional gratuities are much appreciated.*

