

APPETIZERS

CEVICHE	\$ 14.00
Fresh fish, marinated in key lime juice, with Spanish onions, cilantro and red bell peppers	
TUNA DUO	\$ 15.50
Tataki and tartar of tuna with a teriyaki sauce, mango and wakame	
BEEF CARPACCIO	\$ 14.75
Thinly sliced beef tenderloin with pesto, Parmesan cheese, arugula, pine nuts, and capers	
GOAT CHEESE AND DATES	\$ 15.75
Terrine of goat cheese with herbs and dates, served with nut bread and a honey-truffle sauce	
PROSCIUTTO & MELON	\$ 14.50
Prosciutto ham and watermelon with a mango dip, melon relish and Parmesan cheese	
CALAMARIS	\$ 13.50
Deep-fried calamaris rings with a garlic and a marinara sauce	
SHRIMP CAKE	\$ 17.00
Home-made shrimp cake with curry, curd cheese and a papaya salsa	
BEEF TATAKI	\$ 15.50
Seared beef tenderloin with a soy sauce, wakame, pickled ginger and marinated cherry tomatoes	
LOBSTER TEMPURA	\$ 25.00
4oz tempura battered lobster tail with an Asian salad and hoisin mayonnaise	
GARDEN SALAD	\$ 14.50
Mixed lettuce with a potato confit, cherry tomatoes, mushrooms, zucchini, goat cheese and a ginger sesame dressing	
CAESAR SALAD	\$ 11.50
Crispy romaine lettuce with a Caesar dressing, Parmesan cheese and croutons	
Add chicken	\$ 6.00
Add shrimp	\$ 9.00

SOUPS

CREAMY SEAFOOD CHOWDER	\$ 11.00
SOUP OF THE DAY	\$ 9.50
Ask your waiter about today's soup special	

MAIN COURSES

CATCH OF THE DAY	\$ 32.50
Ask our staff what the local fishermen caught today	
MAHI MAHI	\$ 33.00
Cajun-rubbed mahi mahi filet served with polenta and a shrimp-vegetable teriyaki mix	
SCALLOPS	\$ 35.00
Seared scallops with a saffron sauce and a nut risotto with fresh herbs	
SPICY SHRIMP SKEWER	\$ 31.50
Grilled garlic shrimps with a spicy sauce and a potato mousseline	
LOBSTER AND SHRIMP PASTA	\$ 39.00
Lobster tail, shrimp skewer and penne pasta with a pesto sauce, toasted cherry tomatoes, olives and pine nuts	
SEA BASS	\$ 34.50
Skin-roasted sea bass with a potato mousseline, vegetables and a lobster sauce	
PETTO DI POLLO	\$ 28.00
Penne pasta with chicken in a mushroom-truffle sauce and sun-dried tomatoes	
Vegetarian	\$ 21.50
DUCK LEG	\$ 28.75
Braised duck leg with red cabbage and port	
TWIN TENDERLOINS	\$ 36.50
Two 4oz medallions of tenderloin with a potato mousseline, green cabbage and a truffle sauce	
SURF AND TURF	\$ 35.50
4oz filet mignon, mahi mahi and shrimp with a béarnaise sauce	
SUPER SURF & TURF	\$ 48.75
6oz tenderloin, 4oz lobster tail and a shrimp skewer with a béarnaise sauce	
LOBSTER TAIL	\$ 48.00
Grilled 8oz lobster tail with a spinach mousseline and a hollandaise sauce	
RACK OF LAMB	\$ 48.00
New Zealand lamb chops with balsamic sauce and celeriac mousseline	

DID YOU KNOW WE ALSO SERVE 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.

