

# DINING

by the sea

# **STARTERS**

Sesame Crust Feta Parcel Honey-dressed Ipiros feta	15	COLD/RAW	
wrapped in sesame seeds		Beetroot Tartare <b>V</b> Marinated beetroot with teriyaki	15
Prawn & Mushroom Gyoza Steamed & lightly seared dumplings filled with prawns & mushrooms.	16	sauce, guacamole cream, pecan, basil & mango 'yolk'	
Served with sesame-soy sauce		Salmon Tartare With ikura caviar, ginger, ponzu,	22
Aegean Flavours For two persons Beetroot taramas, hummus, tirokafteri,	19	sesame, chives & cucumber-lime sorbet	
smoked aubergine & Santorini fava with capers. Served with freshly baked Thessaloniki koulouri & mixed leaf side salad		Spring Seabass Ceviche Peruvian-style ceviche marinated in Leche de Tigre with sanguine juice, sweet potato cream, spicy corn, red onions & fresh coriander leaves	24
Spiced Garlic Prawns Sautéed prawns with roughly chopped	20	USDA Beef Tartare	
fresh chili & garlic. Served with quinoa basmati rice		with Parmesan Potato Cake Beef fillet tartare with truffle essence. Served with parmesan potato cake	27
Stuffed Calamari	24	·	h so 20 12h so E0
Alternative stuffed calamari with feta cheese, olives, tomatoes & oregano.  Served with cold caponata, lime tahini		Fresh Oysters 6 Fine de Claire No.2 With coriander, ginger & ponzu sauce	pcs <b>30</b> 12pcs <b>58</b>
sauce & smoked paprika		Seafood Tower	140
Tuna Tataki With sesame seeds, coriander cream, spicy Bloody Mary & mango fruit	24	Selection of raw & marinated seafood. Salmon tartare with ponzu, sea bass ceviche with sanguine juice, tuna salmon & seabass sashimi, king crab	
Mussels in White Wine Fresh Greek black mussels cooked in Xinisteri white wine with garlic & fresh chili	25	legs, poached jumbo prawns & Fine de Claire oysters	
Cyclades Saganaki Shrimp cooked in a spicy sauce with	27	SIGNATURE SALADS	
ouzo, feta & fresh basil		Fruits & Cheese	20
Chargrilled Octopus (230g) Chargrilled octopus served with Santorini fava, smoked aubergine,	29	Combination of baby salad leaves with summer fruits & crispy goat's cheese. Served with wild berries vinaigrette	
shallot confit & herb oil		Burrata Caprese Fresh burrata, cherry tomatoes, fresh basil, extra virgin olive oil & house-	21
SOUP		made grissini	
Soup of the day (cold & hot)	10	Mango Duck Crispy duck, fresh mango, baby rocket,	22
Please ask your waiter for the soup of the day		radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing	
Sweet Pepper & Beef Grilled slow-cooked sweet peppers with USDA beef & Anatolian spices	12	2.000	

#### **SALADS** FROM OUR WOOD OVEN **BRUSCHETTA - STYLE WOOD OVEN PIZZA** 16 The Greek Cherry tomatoes, cucumbers, Ipiros 19 Quattro Formaggi 'Bruschetta' feta marinated in extra virgin olive Mozzarella, taleggio, Spanish goat's oil, oregano, peppers, onions, capers, cheese, scamorza, oregano & fresh barley rusks & Kalamata olive oil basil on creamy base sauce 18 Goat's Cheese & Fig Burrata 'Bruschetta' 23 Crispy green leaves, goat's cheese, Cherry tomatoes cooked in the wood figs, pomegranate, cherry tomatoes, oven, fresh burrata & pistachio oil walnuts & honey-mustard dressing Add prosciutto P 4 Chicken Avocado & Egg 21 Truffle Prosciutto 'Bruschetta' 27 Chicken fillet, avocado, boiled egg, baby Truffle prosciutto, chorizo mince, gem lettuce, cherry tomatoes, blue courgette, oregano, Spanish goat's cheese crumble, Thessaloniki koulouri cheese & mozzarella on tomato base croûtons & balsamic-honey dressing 20 Prawns & Avocado Quinoa Smoked Salmon 'Bruschetta' 27 Quinoa with marinated prawns Smoked salmon on a Philadelphia cream & avocado fennel flakes, berries, cheese base, topped with Avruga caviar blueberries & coriander dressing **PASTA & RISOTTO** SIGNATURE BURGERS Spaghetti Aglio Olio e Peperoncino 16 Sweet Potato & Quinoa Burger V 18 Fresh spaghetti alla chitarra with garlic, Sweet potato & quinoa patty with chili, parsley & extra virgin olive oil iceberg lettuce, onion marmalade & 5 Add prawns avocado-horseradish smash in a vegan bun, served with baby leaf salad & 17 **Tagliatelle** sweet potato fries Fresh tagliatelle with your choice of sauce: Ragù alla bolognese, Napoletana 24 Truffle Brioche Burger (250g) or Carbonara P Angus beef burger infused with truffles in a brioche bun with iceberg lettuce, Slow-cooked Chicken & Pasta 24 tomato, onion & truffle mayonnaise. Slow-cooked chicken in white wine, Served with potato fries honey & champignon mushrooms. Served with fresh tagliatelle pasta & xynomyzithra cheese Wild Mushroom Risotto 27 Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated Parmesan Seafood Risotto 30 Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom Crab Ravioli with Zucchini 34 Ravioli stuffed with crab. Served with zucchini cream, fresh king crab with lemon, mango tartare & fresh chili 35 **Seafood Linguine** Fresh mussels, prawns, scallops,

calamari, garlic, chili, fresh basil &

tomato sauce

# **MAIN COURSES**

King Jumbo Prawns cooked in Kamado barbecue. Served with surded vegetables & avocado cream fliet & Beluga Served with Aurang Firtto Served with Aurang Beluga lentil salad, avocado cream, steak fries & man fliet & Beluga Served with Aurang Beluga lentil salad, avocado cream, steak fries & man fliet & Beluga Served with Aurang Beluga lentil salad, avocado cream, steak fries & man fliet & Beluga Served with warm Beluga lentil salad, avocado cream, steak fries & man fliet & Beluga Served with warm Beluga lentil salad, avocado cream, steak fries & man fliet & Beluga Served with yeard barley pickled cucumber & onion salad sevend with avocado ream, steak fries & man fliet & Beluga Served with yeard barley & spinach pesto, pistachio parfait, baby gem & sweet corn gem & with oregano oil Served with yeard barley & spinach pesto, pistachio parfait, baby gem & sweet corn gem & weet corn gem &	FISH		MEAT	
Baby Calamari Fritto Served with remoulade sauce & homemade steak fries  Miso-Style Salmon Fillet & Beluga Served with warm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée  Wild Aegean Grouper Fillet  38 Served with yemista' risotto, tomato & feta sauce, cadamane & olive powder with oregano oil  FISH OF THE DAY Served with reasted potatoes & sautéed vegetables Salt crust  Price per 100g Seabass  III Grouper  Golden grouper  Wood oven roasted  Wood oven roasted  Seabass  Grouper  Golden grouper  Red snapper  10 Seabass  Grouper  Golden grouper  Red snapper  11 USDA Prime Rib-Eye Steak (300g) Seabass  Grouper  Golden grouper  12 USDA Prime Rib-Eye Steak (300g) Seabass  Grouper  Golden grouper  12 USDA Prime Rib-Eye Steak (300g) Seabass  Grouper  Golden grouper  12 USDA Prime Rib-Eye Steak (300g) Seaved with sweet potatoe purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  Vegetable Curry  Miso-glazed aubergines Corpud with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Aubergines  Miso Aubergines  Miso Aubergines  Miso Aubergines  Miso-Glazed and bergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Glazed and bergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Glazed and bergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Glazed and bergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Glazed and bergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Glazed and bergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-Glazed Alpendence and the processor of more (900g)  A thick, bonein rib-eye steak  marinated in Korean spices, Served  with broccollin, baby carrots & black  truffle potato chips  SIDE DISHES  Potato Cake  Homemade Onion Rings	King jumbo prawns cooked in Kamado barbecue. Served with sautéed	00g <b>I3</b>	Chicken kebab with tandoori spices. Served with cherry tomato salad, avocado cream, steak fries & naan	22
Served with remoulade sauce & homemade steak fries  Miso-Style Salmon Fillet & Beluga Served with barm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée  Wild Aegean Grouper Fillet  Served with byemista' risotto, tomato & feta sauce, edamame & olive powder with oregano oil  FISH OF THE DAY  Served with roasted potatoes & sautéed vegetables Sarl crust price per 100g Seabass   II   Grouper   II   Golden grouper   II   Gold	Baby Calamari Fritto	22	flatbread	
Miso-Style Salmon Fillet & Beluga Served with warm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée  Wild Aegean Grouper Fillet  38 Served with yemista' risotto, tomato & feta sauce, edamane & olive powder with oregano oil  FISH OF THE DAY  Served with roasted potatoes & sautéed vegetables  Salt crust  Grouper  13 Golden grouper  14 USDA Prime Rib-Eye Steak (300g)  Grouper  15 Golden grouper  16 Golden grouper  17 Golden grouper  18 Golden grouper  19 Golden grouper  10 Served with sweet potato purée inflused with them on thyme, fresh saparagus  8 a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  VEGAN  Vegetable Curry ♥ 19 Ak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES  Potato Cake  Potato Cake  Potato Cake  French Corn Fed Chicken Fillet  29 French corn fed chicken fillet, cooked sous vide, served with pearl barley & spinach peats, piscable part, piscable corn fed chicken fillet, cooked sous vide, served with pearl barley & spinach peats, piscable part, piscable corn fed chicken fillet, cooked sous vide, served with pearl barley & spinach peats, piscable part, piscable corn fed chicken fillet, cooked sous vide, served with pearl barley & spinach peats, piscable part, piscable pa	Served with remoulade sauce &		Served with baby potatoes sautéed,	26
Wild Aegean Grouper Fillet Served with yemista risotto, tomato feta sauce, edamame & olive powder with oregano oil  FISH OF THE DAY Served with roasted potatoes & sautéed vegetables Salt crust Served with roasted potatoes & sautéed vegetables Salt crust  From Chops (400g)  Served with roasted baby potatoes, broccolini & mushroom sauce  Fish OF THE DAY Served with roasted potatoes & sautéed vegetables Salt crust  From Chops (400g)  Served with roasted baby potatoes, broccolini & mushroom sauce  From Chops  From Chops (400g)  Served with roasted baby potatoes, broccolini & mushroom sauce  From Chops  From Chops (400g)  Served with roasted baby potatoes, broccolini & mushroom sauce  From Chops  From Chops (400g)  Served with roasted with labneh cream & fresh oregano. Served with baby potatoes, fresh salad, eggplant caponata with labneh cream & nan butter pita  From Chops  From Chops (400g)  Served with sweet potatoe, brocepano. Served with baby potatoes, fresh salad, eggplant caponata with labneh cream & nan butter pita  From Chops  From Chops (400g)  Served with sweet potatoe, brocepano. Served with baby potatoes, fresh salad, eggplant caponata with labneh cream & nan butter pita  From Chops  From Chops (400g)  Served with sweet potatoe, brocepano. Served with baby potatoes, fresh salad, eggplant caponata with labneh cream & nan butter pita  From Chops  From Chops (400g)  From Served with labneh cream & nan butter pita  From Chops  From Chops (400g)  From Served with labneh cream & nan butter pita  From Chops  From Chops (400g)  From Served with labneh cream & nan butter pita  From Chops  From Chops (400g)  From Served with labneh cream & nan butter pita  From Chops  From Chops (400g)  From Served with labneh cream & nan butter pita  From Chops  From Ch	Served with warm Beluga lentil salad,	35	cucumber & onion salad	20
Wild Aegean Grouper Fillet Served with yemistal risotto, tomato & feta sauce, edamame & olive powder with oregano oil  FISH OF THE DAY Served with roasted baby potatoes, broccolini & mishroom sauce FISH OF THE DAY Served with roasted potatoes & sautéed vegetables Salt crust price per 100g Seabass III Grouper Golden grouper I3 Golden grouper Wood oven roasted Foruper Golden grouper Golden grouper I1 Golde			French corn fed chicken fillet, cooked	21
Spanish iberico Pork Chops (400g)	Served with 'yemista' risotto, tomato	38	spinach pesto, pistachio parfait, baby	
FISH OF THE DAY  Served with roasted potatoes & sautéed vegetables  Salt crust  Salt crust  Seabass  Grouper  Golden grouper  Red snapper  Wood oven roasted  Price per 100g  Seabass  Grouper  Bolden grouper  Fish over de per 100g  Seabass  Grouper  Wood oven roasted  Price per 100g  Seabass  Grouper  Bolden grouper  Bolden grouper  Wood oven roasted  Price per 100g  Seabass  Grouper  Bolden gro	•		Spanish Iberico pork chops. Served with roasted baby potatoes, broccolini	32
Served with roasted potatoes & sautéed vegetables  Salt crust  Salt crust  Seabass  III  Grouper  Golden grouper  Golden grouper  Seabass  Wood oven roasted  Price per 100g  Seabass  Wood oven roasted  Price per 100g  Seabass  For uper  Golden grouper  Seabass  Served with sweet potato purée infused with thyme, fresh asparagus  & a choice of sauce: pepper sauce, mushroom sauce or beef jus  Served with sweet potato purée infused with thyme, fresh asparagus  & a choice of sauce: pepper sauce, mushroom sauce or beef jus  Served with sweet potato purée infused with thyme, fresh asparagus  & a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  VEGAN  VEGAN  VEGAN  VEGEABLE Curry  19  Plach choi, shimeji, rainbow carrots, sweet potato purée infused with thyme, fresh asparagus  & a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  VEGEAN  For two persons, sirloin cap  Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak  For two persons or more (900g)  A thick, bone-in rib-eye steak man butter pita  USDA Prime Beef Fillet (250g)  Served with sweet potato purée infused with thyme, fresh asparagus  & a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  Vegetable Curry  19  Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak  For two persons or more (900g)  A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES  Potato Purée  Potato Cake	FIGURAL THE DAY		& musnroom sauce	
Salt crust Seabass Seaved with sweet potato purée infused with tyme, fresh asparagus Sea a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  Vegetable Curry Seabass Served with sweet potato purée infused with tyme, fresh asparagus Seaved with sweet potato purée infused with tyme, fresh asparagus Seaved with sweet potato purée infused with tyme, fresh asparagus Seaved with sweet potato purée infused with tyme, fresh asparagus Seaved with tyme, fresh as		es		45
Seabass Grouper Golden grouper Golden grouper Red snapper  Wood oven roasted Seabass Grouper Golden grouper  Wood oven roasted Seabass Grouper Golden grouper  Wood oven roasted Seabass Grouper Golden grouper Golden grouper  Red snapper  II  Golden grouper Red snapper  II  Golden grouper Red snapper  II  Golden grouper Red snapper  II  Golden grouper Red snapper  II  For two persons, sirloin cap Pak choi, shimeiji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines  Miso Aubergines  Miso Aubergines  Miso Aubergines  Sino Aubergines  Sino Aubergines  Sino Black Angus Cowboy Steak For two persons or more (900g) A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES Potato Purée  5 Potato Cake  7 Homemade Onion Rings				
Golden grouper Red snapper    13	, ,	_		
Red snapper    13   Wash provided   Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus   10   Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus   16   Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus   12   Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus   VEGAN	_			
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus  Grouper Golden grouper Red snapper  I2  SERVED WITH SWEET POTATO PURE BEEF FILLE (250g)  SERVED WITH SWEET PURE BEEF FILLE (250g)  SERVED WITH SWEET POTATO PURE BEEF FILLE (250g)  SERVED WITH SWEET PAUCE BEAF POTATO PURE BEEF FILLE (250g)  SERVED WITH SWEET PAUCE PURE BEAF POTATO PURE BEAF POTATO PURE BEAF POTATO PURE PURE BEAF POTATO PURE BEAF POTATO PURE PURE PURE PURE PURE PURE PURE PURE	•	13	& naan butter pita	
Seabass  Grouper  Golden grouper  Red snapper  VEGAN  Vegetable Curry ♥ Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa-basmati rice. Paragrafis Athick, bone-in rib-eye steak marinated in Korean spices. Served with sweet setak marinated in Korean spices. Served with sweet potato chips  SIDE DISHES  Potato Purée  Sa choice of sauce: pepper sauce, mushroom sauce or beef jus  Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa-basmati rice  SIDE DISHES  Potato Purée  SIDE DISHES  Potato Cake  Potato Cake  Potato Gale  Pisan a sparagus  Sa choice of sauce: pepper sauce, mushroom sauce or beef jus  Brazilian-Style 'Picanha Tacos' (500g) 70  For two persons, sirloin cap  Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Sorved with seet potato company to the pineapple salad & chimichurri sauce  Sorved with fresh asparagus  For two persons, sirloin cap  For two persons or more (900g)  A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips		14		45
Seabass  Seabass  Grouper  Golden grouper  Red snapper  II  WEGAN  Vegetable Curry  II  Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SiDE DISHES  Potato Purée  Sea a choice of sauce: pepper sauce, mushroom sauce or beef jus  USDA Prime Beef Fillet (250g)  Served with sweet potato purée infused with saparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus  Brazilian-Style 'Picanha Tacos' (500g)  For two persons, sirloin cap  Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak  For two persons or more (900g)  A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES  Potato Purée  5 Potato Cake  7 Homemade Onion Rings				
Seabass Grouper Golden grouper Red snapper  VEGAN  Vegetable Curry   Vegetable Curry   Is a choic, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines   Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed aubergines topped with quinoa-basmati rice  SIDE DISHES  Potato Purée  SIDE DISHES  Potato Cake  Potato Purée  Served with sweet potato purée infused in the province province purée. Song pure province purée infused in the province purée infused in the province pure purée. Song purée paragus purée. Song purée infused in the province purée infused in the province purée. Song purée paragus purée infused in the province purée purée pur	Wood oven roasted price per	r 100g		
Golden grouper Red snapper  12 USDA Prime Beef Fillet (250g) Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus  VEGAN  Vegetable Curry Vegetable Curry Pack tooi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines Pak Anbuergines Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines Pak Anbuergines Pak choi, shimeji, rainbow carrots, sweet with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES  Potato Purée 5 Potato Cake 7 Homemade Onion Rings 7	Seabass			
Red snapper  12 Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce; pepper sauce, mushroom sauce or beef jus  VEGAN  Vegetable Curry V  Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines V  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES  Potato Purée  Potato Cake  Potato Cake  Potato Cake  Potato Cake  Potato Cake  Potato Purée  Piresh asparagus  For two persons, sirloin cap Picanha Tacos' (500g)  70  For two persons, sirloin cap Picanha Tacos' (500g)  For two persons, sirloin cap Picanha Tacos' (500g)  For two persons or more (900g)  A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips	•		LISDA Primo Roof Fillat (250g)	50
Teed snapper    12				30
WEGAN  Vegetable Curry   Vegetable Curry   I9 Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines   Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed Aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed Aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed Aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed Aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES Potato Purée Potato Cake	Red snapper	12		
VEGAN  Vegetable Curry ♥ Placanha Tacos' (500g) For two persons, sirloin cap Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines ♥ Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Brazilian-Style 'Picanha Tacos' (500g) For two persons, sirloin cap  Korean-Style Black Angus Cowboy Steak Por two persons or more (900g) A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES Potato Purée Potato Cake Potato Cake Potato Cake Homemade Onion Rings				
For two persons, sirloin cap  Vegetable Curry ♥ Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines ♥ Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  For two persons, sirloin cap  Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak 95  For two persons or more (900g)  A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES  Potato Purée 5 Potato Cake 7 Homemade Onion Rings 7				
Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  19 Picanha steak grilled & served on a big skewer with taco tortillas, guacamole, pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak 95  For two persons or more (900g)  A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES  Potato Purée 5  Potato Cake 7  Homemade Onion Rings 7	VEGAN		•	70
Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & aparagus  SIDE DISHES  Potato Purée Potato Cake Homemade Onion Rings	Vegetable Curry 🖤	19		
sweet potato, broccolini & sesame seeds, in a mild curry sauce. Served with quinoa basmati rice  Miso Aubergines Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES Potato Purée Potato Cake Pineapple salad & chimichurri sauce  Korean-Style Black Angus Cowboy Steak For two persons or more (900g) A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES Potato Purée Potato Cake For two persons or more (900g) A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips		17		
with quinoa basmati rice  Miso Aubergines   Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES  Potato Purée Potato Cake Homemade Onion Rings  Por two persons or more (900g) A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES Potato Purée Fotato Cake 7	sweet potato, broccolini & sesame		pineapple salad & chimichurri sauce	
Miso Aubergines ♥ 19 A thick, bone-in rib-eye steak Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  For two persons or more (900g) A thick, bone-in rib-eye steak marinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips  SIDE DISHES Potato Purée Potato Cake Fotato Cake			Korean-Style Black Angus Cowboy Steak	95
Miso-glazed aubergines topped with quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES  Potato Purée Potato Cake Homemade Onion Rings  Parinated in Korean spices. Served with broccolini, baby carrots & black truffle potato chips	· _		,	
quinoa-basmati rice, chickpeas, crispy lentils, coconut & asparagus  SIDE DISHES  Potato Purée Potato Cake Homemade Onion Rings  Potato Rings  Potato Single Potato Rings  Potato Rings		19		
Ientils, coconut & asparagus  SIDE DISHES  Potato Purée 5 Potato Cake 7 Homemade Onion Rings 7			• • • • • • • • • • • • • • • • • • •	
Potato Purée 5 Potato Cake 7 Homemade Onion Rings 7				
Potato Cake 7 Homemade Onion Rings 7			SIDE DISHES	
Potato Cake 7 Homemade Onion Rings 7			Potato Purée	5
Homemade Onion Rings 7				
Truffle Fries 10			Homemade Onion Rings	7
			Truffle Fries	10

# **SUSHI**

SUSHI APPETISERS		PREMIUM ROLLS	
Edamame Beans Steamed soya beans sprinkled with a choice of sea salt or chili garlic sauce	10	Rainbow Roll (8pcs) King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese	19
Beef Nigiri (2pcs) Smoked USDA beef nigiri marinated with hoisin sauce. Served with jalapeños chili oil	24	mayonnaise, coriander sauce  Kraken (8pcs)  Shrimp tempura, spicy mayonnaise, cucumber, topped with calamari	21
Rock Shrimp Tempura shrimp with sweet chili mayonnaise, ginger-soy dressing. Served with mixed baby leaf salad	17	tempura, teriyaki sauce, smoked paprika  Columbia Beach (8pcs)	21
Sashimi Salad Tuna, salmon, seabass & prawn with mixed baby green leaves, cherry tomatoes, cucumber, tobiko & yuzu, sesame dressing	26	Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce & kataifi	
•		NIGIRI (3pcs)	
SUSHI ROLLS		Salmon / Tuna / Seabass / Prawn	9
V-Gan ♥ (8pcs) Asparagus, pepper, spinach, ponzu, sesame seeds, avocado	17	SASHIMI (3pcs)	
Ebi Tempura (8pcs) Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu	19	Salmon / Tuna / Seabass	9
Salmon Avocado (8pcs) Salmon, avocado, cream cheese, sesame seeds	21		
Spicy Tuna (8pcs) Fresh tuna, chily, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chili string	25		
California (8pcs) King crab, avocado, cucumber, Japanese mayonnaise	25		
Spicy Crab Roll (8pcs) King crab, avocado, cucumber, spicy mayonnaise, chives	28		





## **SUSHI PLATTERS**

## The Quartetto (16pcs)

#### Salmon Avocado (4pcs)

Salmon, avocado, sesame seeds, cream cheese

#### Ebi Tempura (4pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

#### California King Crab (4pcs)

King crab, avocado, cucumber, sesame seeds, Japanese mayonnaise

#### Spicy Tuna (4pcs)

Fresh tuna, chily, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, lapanese mayonnaise, chili string

#### Sashimi Platter (20pcs)

Salmon (5pcs), Tuna (5pcs), Seabass (5pcs), Prawns (5pcs), wakame salad, pickled radish, ginger

#### Royal Sushi Boat (41pcs)

#### Crazy Maki (4pcs)

Crab meat, avocado, cucumber, Japanese mayonnaise, spring onion, tempura flakes

#### Rainbow Roll (4pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

#### Salmon Deluxe (4pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

#### Ebi Tempura (4pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

#### Spicy Tuna (4pcs)

Fresh tuna, chily, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, lapanese mayonnaise, chili string

#### Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

**Aburi Nigiri** (2pcs per aburi) Tuna / Salmon / Seabass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi) Tuna / Salmon / Seabass

## 42 The Threesome (24pcs)

#### Kraken (8pcs)

Shrimp tempura, spicy mayonnaise, cucumber, chives, topped with calamari tempura, teriyaki sauce, smoked paprika

#### Columbia Beach Roll (8pcs)

Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce, kataifi

#### Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander

# 45 Imperial Sushi Boat (83pcs)

Ultimate Roy Futomaki (12pcs) Salmon, prawn, smoked salmon, cream cheese, Avruga caviar, tobiko

## IIO Crazy Maki (8pcs)

Crab meat, avocado, cucumber, Japanese mayonnaise, spring onion, tempura flakes

#### Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

## Fuji Futomaki (12pcs)

Salmon, cucumber, bell pepper, carrot, salmon skin, lettuce, sweet chili mayonnaise, tobiko

#### Salmon Deluxe (8pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

#### Ebi Tempura (8pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Aburi Nigiri (3pcs per aburi) Tuna / Salmon / Seabass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi) Tuna / Salmon / Seabass 60

170

# **DESSERTS**

# **SIGNATURE GELATO**

Strawberry Mille Feuille With fresh strawberry compote with fresh mint	14	Fitness Yoghurt gelato, fresh strawberries, berry sauce, almond streusel, granola	13
Profiterole Stuffed with pistachio ice cream, white chocolate sauce & lemon cream	14	Fruity Raspberry, mango, cheesecake gelato, seasonal fruit, meringue, honey sauce	13
Exotic Pavlova Meringue with fresh cream topped with strawberries, pineapples, passion fruit & mango. Served with raspberry sorbet	14	Nutty & Naughty Coffee, caramel, Ferrero Rocher gelato, coffee beans, chocolate streusel, banana, Cadbury Flake	13
Lemon Cheesecake Baked cheesecake served with cheesecake gelato	14	Banana Split Vanilla, strawberry & chocolate gelato. Served with chocolate, strawberry & pineapple sauce. Topped with	14
Coeur De Chocolat Salted praline, bavarouaz vanilla and dark chocolate mouse. Served with raspberry ice cream	15	fresh cream & caramelised nuts	
White Chocolate Crème Toasted white chocolate, infused with lime, mango compote, fresh banana and raspberry sorbet	15	HEALTHY OPTIONS  Yoghurt Bowl Light yoghurt topped with	13
Oh Sweet Heaven For 4 people & more Dessert platter with Pavlova, lemon cheesecake, profiterole, homemade	55	pomegranate, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & roasted granola	14
macarons, gelato & fresh fruit  Gelato & Sorbet Selection Chocolate / Strawberry / Vanilla / Mango Sorbet / Lemon Sorbet /	per scoop 3.5	Tropical Tapioca Bowl Tapioca pearls cooked in mango, passion fruit & coconut sauce, topped with tropical fruits, coconut chips, macadamia nuts, chia seeds & cocoa powder	14
Raspberry Sorbet / Ferrero Rocher / Yoghurt / Cheesecake / Coffee / Salted Caramel / Mastic / Pistachio		Fresh Tropical Fruit Platter	35

Scan to view allergens or ask your waiter for more details





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