

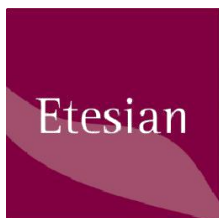


	Price	VI
STARTERS		
Red Fruits Salad V Mixed Crispy Leaves, Roasted Sweet Potato, Beetroot, Strawberries, Blueberries, Red Currant, Pumpkin Seeds, Chia Seeds, Mint Leaves, Red Fruits Vinaigrette	27	-
Gazpacho V G Cold Tomato Soup, Cucumber, Onion, Bell Peppers, Oregano, Garlic, Vinegar, and Virgin Olive Oil	23	-
Prawn Cocktail* S Prawns with Lime Juice, Red Onion, Red Chili, Fresh Mango, Fresh Coriander, Cocktail Sauce	40	12
Grilled Octopus S Roasted Grilled Octopus with Lemon Emulsion and the Garden	33	-
Marinated Anchovies S G Fresh Marinated Anchovies on a Brown Bread Toast with Grilled Bell Peppers	31	-
Mediterranean Crispy Pork Belly* P G Oven Roasted Pork Belly on a Bed of Bulgur and Pear Citrus Compote	35	8
Truffled Grass-fed Beef Carpaccio* G Australian Beef with Rocket Leaves, Rock Salt, Black Fresh Truffle, and Truffle Oil	40	20

A Alcohol **G** Gluten **N** Nuts **P** Pork **S** Seafood **V** Vegetarian

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* Items have an additional supplement charge for VI package.



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MAINS		
Mediterranean White Fish Fillet S Oven Baked White Fish Fillet, Covered with Mediterranean Juice Salsa on a Bed of Sautéed Spinach	40	-
Lobster Thermidor* S Oven Gratinated Whole Lobster Thermidor	135	35
Ravioli of Spinach and Ricotta Cheese V G Ravioli Served with Mediterranean Tomato Sauce	46	-
Portuguese Style Octopus Rice (Serves Two)* S Mediterranean Dish Served with Rice, Octopus, Tri-coloured Bell Peppers, Chopped Coriander Please allow thirty minutes for this dish to be served	69	-
Portuguese Style Seafood Rice (Serves Two)* S Mediterranean Dish Served with Rice, Prawns, Lobster, Calamari, Fish, Tri-coloured Bell Peppers, Chopped Coriander Please allow thirty minutes for this dish to be served	89	22
Surf and Turf* S Beef Tenderloin, Sliced Lobster, Wine Tomatoes, Pumpkin Pure with Seasonal Sautéed Vegetables and Red Wine Jus	75	18
Duck Leg Confit* Slow Cooked Confit Cooked Duck Leg in Olive Oil and Mediterranean Herbs with a Ragout of Three Beans	62	12
Pistachio Crusted Lamb Loin N G Braised Lamb Loin with a Crust of Pistachio Served with Q'Nelle of Mashed Sweet Potato and Seasonal Sautéed Vegetables	54	-

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SIDES		
Creamy Mashed Potatoes, Butter and Cream V	9	-
Mediterranean Tomato Salad V	9	-
Grilled Mixed Seasonal Vegetables V	9	-
Roasted Pumpkin V	9	-
Oven Roasted Baby Potatoes* V	11	2
Mashed Sweet Potato* V	12	2
Creamy Spinach Purée* V	12	2

DESSERT

Poached Pear in Red Wine A	22	-
Slow cooked Pear in Red Wine with Vanilla Parfait and Porto Reduction.		
Mascarpone Cream Cake G	21	-
Mascarpone Cheese with Fresh Berries		
Date and Walnut Tart NG	21	-
Dates and Walnuts Crumble Tart with Vanilla Ice Cream		
Seasonal Sliced Fruits	19	-
Homemade Ice Cream (Per Scoop)	7	-
Lemongrass Ice Cream		
Pandan Ice Cream		
Coffee Ice Cream		
Homemade Sorbet (Per Scoop)	7	-
Coconut		
Lemon		
Apricot		

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