



	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	23	-
Gazpacho V G Cold Tomato Soup, Cucumber, Onion, Bell Peppers, Oregano, Garlic, Vinegar, and Virgin Olive Oil	19	-
Mediterranean Seafood Soup* S Seafood Stock with White Fish, King Prawns, Diced Lobster with Chopped Coriander	30	6
Prawn Cocktail* S Prawns with Lime Juice, Red Onion, Red Chili, Fresh Mango, Fresh Coriander, Cocktail Sauce	34	10
Sautéed Mussels S A Sautéed Mussels with Bell Peppers, Garlic, Coriander, White Wine	28	-
Grilled Octopus S Roasted Grilled Octopus with Lemon Emulsion and the Garden	28	-
Marinated Anchovies S G Fresh Marinated Anchovies on a Brown Bread Toast with Grilled Bell Peppers	28	-
Duck Tortellini* G With a Duck Broth and the Garden	30	8
Mediterranean Crispy Pork Belly* P G Oven Roasted Pork Belly on a Bed of Bulgur and Pear Citrus Compote	30	6
Truffled Grass-fed Beef Carpaccio* G Australian Beef with Rocket Leaves, Rock Salt, Black Fresh Truffle, and Truffle Oil	38	18

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

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MAINS		
Creamy Barley with Seitan V N G Barley with Mixed Grilled Vegetables with Seared Seitan	33	-
Mediterranean White Fish Fillet S Oven Baked White Fish Fillet, Covered with Mediterranean Juice Salsa on a Bed of Sautéed Spinach	35	-
Lobster Thermidor* S Oven Gratinated Whole Lobster Thermidor	120	30
Ravioli of Spinach and Ricotta Cheese V G Ravioli Served with Mediterranean Tomato Sauce	42	-
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	62	-
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	80	20
Surf and Turf* S Beef Tenderloin, Sliced Lobster, Wine Tomatoes, Pumpkin Pure with Seasonal Sautéed Vegetables and Red Wine Jus	68	15
Duck Leg Confit* Slow Cooked Confit Cooked Duck Leg in Olive Oil and Mediterranean Herbs with a Ragout of Three Beans	55	10
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	48	-

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SIDES		
Creamy Mashed Potatoes, Butter and Cream V	7	-
Mediterranean Tomato Salad V	7	-
Grilled Mixed Seasonal Vegetables V	7	-
Roasted Pumpkin V	7	-
Oven Roasted Baby Potatoes* V	9	2
Mashed Sweet Potato* V	10	2
Creamy Spinach Purée* V	10	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	19	-
Mascarpone Cheese with Fresh Berries		
Date and Walnut Tart N G	19	-
Dates and Walnuts Crumble Tart with Vanilla Ice Cream		
Portuguese Custard Pie (Pastel De Nata) G	20	-
Traditional Portuguese Custard Pie with Orange Sorbet		
Seasonal Sliced Fruits	18	-
Homemade Ice Cream (Per Scoop)	6	-
Lemongrass Ice Cream		
Pandan Ice Cream		
Coffee Ice Cream		
Homemade Sorbet (Per Scoop)	6	-
Coconut		
Lemon		
Apricot		

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