



[Sustainable Practices](#)

We are committed to sustainable practices throughout our culinary services:

- Divert 100% of fryer oil waste (Bio-fuel)
- Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

[Green Glossary](#)

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items

Starter

ASPARAGUS & ALMOND PESTO TART (D) (V)

24-month aged parmesan custard

PAN SEARED SCALLOPS (S) (D)

Tomato water, basil emulsion, parmesan waffle

POLMARD BEEF CARPACCIO (R) (D) (GF)

Olive oil, truffles shavings, parmesan, micro herbs

KING FISH AND PRAWN CARPACCIO

Dried roe, lemon chive dressing, crispy egg yolk, salsa verde

MANCHEGO AND FAVA BEAN RAVIOLI (D)

Shaved egg yolk, guanciale, cracked pepper

Kindly notify one of our team members if you have any allergic intolerance.

Alcohol (A) Pork (P) Raw (R) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy (D)

Contains Nuts (N) Seafood (SF) Spicy (SP) Sustainable Food 

Main Course

GRILLED SPROUTING BROCCOLI (V) (D)

Whipped goats' cheese, crispy kale, puffed seeds, seasonal leaves

FOCACCIA CAPRESE (G) (D)

Served as sharing

Serrano Ham, Rucola, Burrata and Tomato Slices, Drizzled with Truffle Oil

PAN SEARED PORK BELLY (A)

Creamed spinach, courgettes, red wine jus

CUMIN CRUSTED GRILED WAHOO (SF)

Salted for 6 hours, warm quinoa and asparagus

MOROCCAN LAMB SKEWERS (SP)

Pepperonata couscous

DRY-AGED DUCK BREAST (D)

Salted for 6 hours, warm quinoa and asparagus

SMOKED TUNA & MUSSEL TAGLIATELLE (SF) (G)

Preserved lemon

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Dessert

AFFOGATO (D)

Fior di latte ice cream, hazelnut crumble, hot espresso & coffee liqueur

CLASSIC LEMON TART (D)

Lemon Confit, Lemon Jelly, Meringue

TIRAMISU (D)

Savoiard biscuits, zabaglione, espresso, kahlua

ASSORTED SEASONAL FRUIT PLATTER

SELECTION OF ICE CREAM

Madagascar Vanilla Bean
Ecuador Chocolate
Strawberry Tagada

SELECTION OF SORBET

Pomegranate
Lemon Mint
Apple
Mango

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