



[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 with another sustainable option.

STARTER

BRUSCHETTA SELECTION

AVOCADO (VG)	13
BROAD BEAN, ASPARAGUS, PARMA HAM	13
CONFIT TOMATOES, OLIVES AND BURRATA (V)	13

HUMMUS AND HERB SALAD TART (V) (VG)

Paprika dough tartlet, hummus, micro herbs and edible flower, lemon dressing

28

FATTOUSH SALAD (V)

Tomatoes, cucumber, romaine, onions, lettuce, radish, bell pepper, olives

28

GREEN LEAF SALAD (V) (N) (GF)

Kale, Spinach, mixed mesclun, micro herbs, mixed nuts, Goji berries, crispy chickpea, Tahini dressing

28

CAESAR SALAD (SF) (P) (D)

Chicken Breast Topping	33
Chermoula Prawns Topping (SF)	37

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)



SUSTAINABLE NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

Kindly notify one of our team members if you have any allergic intolerance.
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BARLEY BROCOLLINI AND ZAHATAR SALAD (V) (D) Parsley, red chili, Greek yoghurt, cherry tomatoes, onion	36
POLMARD BEEF CARPACCIO (R) (D) (GF) Olive oil, truffles shavings, parmesan, micro herbs	40
6 PCS. OYSTER WITH MEDITERRINEAN SALSA (SF) (GF) Chili diced tomatoes, coriander and red wine vinegar	47
BLU COLD CUTS AND CHEESE PLATTER (P) (D) Selection of homemade cold cuts and Beillevaire AOP cheese	52
MEDITERRANEAN COLD MEZZE PLATTER (D) (P) Assortment of Mezze	57

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SOUPS

SMOKY EGGPLANT SOUP (V) (GF)

Eggplant, roasted garlic, tahini, Dijon mustard, lemon juice and cumin

24

CUCUMBER AND AVOCADO GAZPACHO (V) (D) (GF)

Cucumber, avocado, olives oil, Greek yoghurt, Dill oil, quinoa, Espelette chili powder

26

MEDITERRANEAN FISH SOUP (SF)

Marinated fish fillet, garlic crouton

28

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MAIN DISH

TRUFFLE MEATBALLS CIABATTA SANDWICH (N) (D)	40
Polmard minced beef, truffle, grilled zucchini, sautéed mushrooms, arugula, walnut butter	
FOUL MUDAMMAS (EGYPTIAN FAVA BEANS)	44
Pita Bread	
STEAMED CLAMS (SF) (A) (D)	47
Fennel, leek, garlic, white wine, parsley, chive, pesto linguini and garlic bread	
BAKED CAMEMBERT (V) (D) (N)	52
Garlic crouton, green leaf salad	
GRILLED SARDINES (SF) (GF)	53
Garlic, thyme, roasted potatoes, salsa verde	
GREEK OCTOPUS (SF) (N) (GF)	56
Crushed kipfler potato	
SICILIAN –STYLE GRILLED TUNA STEAK (SF) (GF) (A)	56
Smashed Potato, tomato, olives, capers	
MEDITERRANEAN GRILLED ROYAL DORADO (SF) (GF)	57
Marinated sea bream, tomato concasse, arugula and spinach salad	
CHORIZO STUFFED EGGPLANT (P) (D) (GF)	57
Sautéed onions, chorizo sausage mix, cherry tomato basil salad, Parmesan, feta	

CILANTRO LIME MARINATED GRILLED WAHOO (SF) Grilled asparagus, grated parmesan	57
POLMARD TRADITIONAL BEEF TARTARE (R) (GF) Potato wedges, shallots, garden salad	60
MOROCCAN LAMB SKEWERS (SP) Peperonata Couscous	67
VEAL CHOP SALTIMBOCCA (P) (D) (A) Sage, parma ham, buffalo mozzarella croquette, white wine reduction, Tagliatelle, grated parmesan cheese	68
CHAR-GRILLED HANGER STEAK (D) (GF) Confit shallots, grilled green asparagus, grilled cherry tomatoes, shallot sauce, mashed potato	68
SPANISH-STYLE GARLIC SHRIMP (N) (GF) (SP) Peeled shrimp, Espelette chili, arugula and spinach salad	68
GRILLED LOCAL REEF LOBSTER (D) Garlic butter and garden salad	124

SIDE DISH

FRECH FRIES OR SWEET POTATO FRIES OR POTATO WEDGES	9
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PIZZA OR CALZONE

MARGHERITA (V) (D) 37
Tomatoes, mozzarella, basil

CHORIZO PIZZA (P) (D) (SP) 40
Tomatoes, bell pepper, onion, garlic, smoked paprika,
Espelette pepper, chorizo, green olives, mozzarella

PROSCIUTTO (P) (D) 40
Tomatoes, roasted garlic, button mushrooms,
prosciutto cotto, basil, kalamata olives, mozzarella

GRILLED PEPPER, MUSHROOM AND GOAT CHEESE (V) (D) 42
Tomatoes, Grilled bell peppers, button mushrooms,
spinach, soft goat cheese, thyme, oregano, basil

SCALLOPS & MUSSELS (SF) (D) 45
Tomatoes, garlic, onions, mussels, scallops, roasted cauliflower,
spring onions

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PASTA

PESTO FUSILLI (V) (N) (D) Homemade Pesto, green asparagus, pine nuts, poached egg	40
ARTICHOKE-BASIL PAPPARDELLE (V) (D) Onions, garlic, artichoke, mushroom, bell pepper, pesto	44
TAGLIATELLE BOLOGNESE (D)	49
SEAFOOD LINGUINE (SF) (D) (A) Clams in shell, mussels in shell, scallops, shrimps, squids Rings, garlic, onion, cherry tomatoes white wine, parsley, grated parmesan cheese	42
THREE CHEESE BAKED GNOCCHI WITH SPINACH (V) (D) Olive oil, onions, garlic, tomatoes sauce, spinach, mascarpone, gnocchi, buffalo mozzarella and grated parmesan	52
GIANT MUSHROOM RAVIOLIS (D) Mixed mushrooms filling, porcini extract, pan seared foie gras, Parmesan emulsion, sautéed mushroom	60

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Dessert

ASSORTED ARABIC SWEETS (N)

Baklava, kunafa, basbousa

23

PISTACHIO CRÈME BRULÉ (N)

Pistachio crumble, caramelize pistachio, pistachio ice cream

23

VEGAN MANGO PAVLOVA

Chickpea pavlova, mango sorbet, fresh passion fruit, tropical fruit gel

23

CLASSIC LEMON TART (D)

Lemon confit, lemon jelly, meringue

23

ASSORTED SEASONAL FRUIT PLATTER

23

SELECTION OF ICE CREAM

Madagascar Vanilla Bean
Ecuador Chocolate
Strawberry Tagada
Umali

4/scoop

SELECTION OF SORBET

Pomegranate Thyme
Lemon Mint
Cinnamon Apple
Raspberry Anise
Ginger Pear

4/scoop

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