



#### [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)	16
BROAD BEAN, ASPARAGUS, PARMA HAM	16
CONFIT TOMATOES, OLIVES AND BURRATA (V)	16

## HUMMUS AND HERB SALAD TART (V) (VG) 30

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

## FATTOUSH SALAD (V) 30

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

## GREEN LEAF SALAD (V) (N) (GF) 30

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

## CAESAR SALAD (SF) (P) (D) 32

Chicken Breast Topping 35

Chermoula Prawns Topping (SF) 39

Kindly notify one of our Team Members if you have any allergic intolerance.

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
 SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.

**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

<b>BARLEY BROCCOLINI AND ZAHATAR SALAD (V) (D)</b> Parsley, red chili, Greek yoghurt, cherry tomatoes, onion	38
<b>BEEF CARPACCIO (R) (D) (GF)</b> Olive oil, truffles shavings, parmesan, micro herbs	42
<b>6 PCS. OYSTER WITH MEDITERRINEAN SALSA (SF) (GF)</b> Chili diced tomatoes, coriander, and red wine vinegar	52
<b>BLU COLD CUTS AND CHEESE PLATTER (P) (D)</b> Selection of homemade cold cuts and Beillevaire AOP cheese	55
<b>MEDITERRANEAN COLD MEZZE PLATTER (D) (P)</b> Assortment of Mezze	60

Kindly notify one of our Team Members if you have any allergic intolerance.

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.

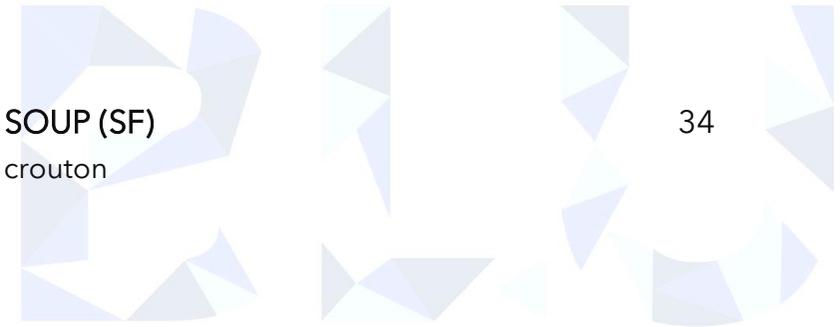
**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

# SOUPS

**SMOKY EGGPLANT SOUP (V) (GF)** 28  
Eggplant, roasted garlic, tahini, Dijon mustard, lemon juice and cumin

**CUCUMBER AND AVOCADO GAZPACHO (V) (D) (GF)** 30  
Cucumber, avocado, olives oil, Greek yoghurt, Dill oil, quinoa, Espelette chili powder

**MEDITERRANEAN FISH SOUP (SF)** 34  
Marinated fish fillet, garlic crouton



Kindly notify one of our Team Members if you have any allergic intolerance.  
DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.  
**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

# MAIN DISH

<b>TRUFFLE MEATBALLS CIABATTA SANDWICH (N) (D)</b> Minced beef, truffle, grilled zucchini, sautéed mushrooms, arugula, walnut butter	48
<b>FOUL MUDAMMAS (EGYPTIAN FAVA BEANS)</b> Pita Bread	48
<b>STEAMED CLAMS (SF) (A) (D)</b> Fennel, leek, garlic, white wine, parsley, chive, pesto linguini and garlic bread	52
<b>BAKED CAMEMBERT (V) (D) (N)</b> Garlic crouton, green leaf salad	55
<b>GREEK OCTOPUS (SF) (N) (GF)</b> Crushed kipfler potato	59
<b>SICILIAN -STYLE GRILLED TUNA STEAK (SF) (GF) (A)</b> Smashed Potato, tomato, olives, capers	63
<b>MEDITERRANEAN GRILLED ROYAL DORADO (SF) (GF)</b> Marinated sea bream, tomato concasse, arugula and spinach salad	63

Kindly notify one of our Team Members if you have any allergic intolerance.

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
 SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.

**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

<b>CILANTRO LIME MARINATED GRILLED WAHOO (SF)</b> Grilled asparagus, grated parmesan	63
<b>TRADITIONAL BEEF TARTARE (R) (GF)</b> Potato wedges, shallots, garden salad	63
<b>MOROCCAN LAMB SKEWERS (SP)</b> Peperonata Couscous	74
<b>VEAL CHOP SALTIMBOCCA (P) (D) (A)</b> Sage, parma ham, buffalo mozzarella croquette, white wine reduction, Tagliatelle, grated parmesan cheese	74
<b>SPANISH-STYLE GARLIC SHRIMP (N) (GF) (SP)</b> Peeled Shrimp, Espelette chili, arugula and spinach salad	74
<b>CHAR-GRILLED HANGER STEAK (D) (GF)</b> Confit shallots, grilled green asparagus, grilled cherry tomatoes, shallot sauce, mashed potato	74
<b>GRILLED LOCAL REEF LOBSTER (D)</b> Garlic butter and garden salad	131

**\*\*FB/NLE Meal Plan:  
\$25 supplement**

## SIDE DISH

<b>FRECH FRIES OR SWEET POTATO FRIES OR POTATO WEDGES</b>	21
---	----

Kindly notify one of our Team Members if you have any allergic intolerance.  
 DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
 SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.  
**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

# PIZZA OR CALZONE

<b>MARGHERITA (V) (D)</b> Tomatoes, mozzarella, basil	39
<b>CHORIZO PIZZA (P) (D) (SP)</b> Tomatoes, bell pepper, onion, garlic, smoked paprika, Espelette pepper, chorizo, green olives, mozzarella	42
<b>PROSCIUTTO (P) (D)</b> Tomatoes, roasted garlic, button mushrooms, prosciutto cotto, basil, kalamata olives, mozzarella	42
<b>GRILLED PEPPER, MUSHROOM AND GOAT CHEESE (V) (D)</b> Tomatoes, Grilled bell peppers, button mushrooms, spinach, soft goat cheese, thyme, oregano, basil	45
<b>SCALLOPS &amp; MUSSELS (SF) (D)</b> Tomatoes, garlic, onions, mussels, scallops, roasted cauliflower, spring onions	48

Kindly notify one of our Team Members if you have any allergic intolerance.

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.

**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

# PASTA

<b>PESTO FUSILLI (V) (N) (D)</b> Homemade Pesto, green asparagus, pine nuts, poached egg	45
<b>ARTICHOKE-BASIL PAPPARDELLE (V) (D)</b> Onions, garlic, artichoke, mushroom, bell pepper, pesto	48
<b>TAGLIATELLE BOLOGNESE (D)</b>	52
<b>SEAFOOD LINGUINE (SF) (D) (A)</b> Clams in shell, mussels in shell, scallops, shrimps, squids rings, garlic, onion, cherry tomatoes white wine, parsley, grated parmesan cheese	55
<b>THREE CHEESE BAKED GNOCCHI WITH SPINACH (V) (D)</b> Olive oil, onions, garlic, tomatoes sauce, spinach, mascarpone, gnocchi, buffalo mozzarella and grated parmesan	55
<b>GIANT MUSHROOM RAVIOLIS (D)</b> Mixed mushrooms filling, porcini extract, pan seared foie gras, Parmesan emulsion, sautéed mushroom	63

Kindly notify one of our Team Members if you have any allergic intolerance.  
DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.

**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

# Dessert

<b>ASSORTED ARABIC SWEETS (N)</b> Baklava, kunafa, basbousa	23
<b>PISTACHIO CRÈME BRULE (N)</b> Pistachio crumble, caramelize pistachio, pistachio ice cream	25
<b>VEGAN MANGO PAVLOVA</b> Chickpea pavlova, mango sorbet, fresh passion fruit, tropical fruit gel	25
<b>CLASSIC LEMON TART (D)</b> Lemon confit, lemon jelly, meringue	25
<b>ASSORTED SEASONAL FRUIT PLATTER</b>	32
<b>SELECTION OF ICE CREAM</b> Madagasgan Vanilla Bean Ecuador Chocolate Strawberry Tagada Umali	8/scoop
<b>SELECTION OF SORBET</b> Pomegranate Thyme Lemon Mint Cinnamon Apple Raspberry Anise Ginger Pear	8/scoop
<b>3 Scoops of Ice cream or Sorbet</b>	22

Kindly notify one of our Team Members if you have any allergic intolerance.  
 DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY FOOD (SP) PORK (P) GLUTEN FREE (GF)  
 SUSTAINABLE  NUTS (N) VEGETARIAN (V) VEGAN (VG) RAW (R)

All Prices are in U.S. Dollars and inclusive of 10% Service Charge and 16% GST.  
**\*\*Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**