



DINNER SET MENU

MAIN COURSE

MOROCCAN LAMB SKEWERS

Pepperonata couscous

CUMIN CRUSTED GRILED WAHOO

Salted for 6 hours • warm quinoa • asparagus

STEAMED CLAMS

Fennel • leek • garlic • white wine • parsley • chive • pesto linguini • garlic bread

CHAR-GRILLED HANGER STEAK













Confit shallots • grilled green asparagus • grilled cherry tomatoes •
shallot sauce • mashed potato

SICILLIAN -STYLE GRILLED TUNA STEAK

Smashed potato • tomato • olives • capers

ARTICHOKE-BASIL PAPPARDELLE

Onions • garlic • artichoke • mushroom • bell pepper • pesto

 - DAIRY,  - CONTAINS ALCOHOL,  - PORK,  - CONTAINS NUTS,  - SHELLFISH,  - FISH,  - GLUTEN FREE,
 - SPICY,  - VEGETARIAN,  - VEGAN,  - KETO,  - SUSTAINABLE FOOD

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

All menu items are subject to change according to seasonality and availability, without any prior notice.