

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 $\%$ ..... 16
BROAD BEAN, ASPARAGUS, PARMA HAM \& ..... 16
CONFIT TOMATOES, OLIVES AND BURRATA \& ..... 16
HUMMUS AND HERB SALAD TART ..... 30
Paprika dough tartlet, hummus, micro herbs and edible flower,lemon dressing
FATTOUSH SALAD ..... 30Tomatoes, cucumber, romaine, onions, lettuce, radish,bell pepper, olives
 ..... 30
Kale, spinach, mixed mesclun, micro herbs, mixed nuts, goji berries,crispy chickpea, tahini dressing
CAESAR SALAD \& (0) \&iv ..... 32
Chicken Breast Topping ..... 35
Chermoula Prawns Topping ..... 39
Kindly notify one of our Team Members if you have any allergic intolerance.



[^0]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.
BARLEY BROCOLLINI AND ZAHATAR SALAD \％© ©（） ..... 38
Parsley，red chili，greek yoghurt，cherry tomatoes，onion
BEEF CARPACCIO R BAW ..... 42Olive oil，truffles shavings，parmesan，micro herbs6 PCS．OYSTER WITH MEDITTERRINEAN SALSA 輊（ ） 52Chili diced tomatoes，coriander，red wine vinegar
BLU COLD CUTS AND CHEESE PLATTER 戠55Selection of homemade cold cuts and Beillevaire AOP cheese
MEDITERRANEAN COLD MEZZE PLATTER 国 8 ..... 60
Assortment of mezze

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## SOUPS

SMOKY EGGPLANT SOUP :<br>Eggplant, roasted garlic, tahini, dijon mustard, lemon juice and cumin

## CUCUMBER AND AVOCADO GAZPACHO <br> 30

Cucumber, avocado, olives oil, greek yoghurt, dill oil, quinoa, espelette chili powder

MEDITERRANEAN FISH SOUP 1 d34

Marinated fish fillet, garlic crouton

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## MAIN DISH

TRUFFLE MEATBALLS CIABATTA SANDWICH 沮 目 0 ..... 48Minced beef，truffle，grilled zucchini，sautéed mushrooms，arugula，walnut butter
FOUL MUDAMMAS（EGYPTIAN FAVA BEANS） ..... 48
Pita bread
 ..... 52Fennel，leek，garlic，white wine，parsley，chive，pesto linguini，garlic bread
BAKED CAMEMBERT 噱 ..... 55
Garlic crouton，green leaf salad
GREEK OCTOPUS ..... 59
Crushed kipfler potato
SICILLIAN－STYLE GRILLED TUNA STEAK（1）昰 ..... 63Smashed potato，tomato，olives，capersMEDITERRANEAN GRILLED ROYAL DORADO ©63Marinated sea bream，tomato concasse，arugula，spinach saladKindly notify one of our Team Members if you have any allergic intolerance．Raw－RAW，－CELERY，©－mushroom，回－nuts，－sustainable，－VEGETARIAN，Vegan
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CILANTRO LIME MARINATED GRILLED WAHOO $\forall \mathbb{B}$ ..... 63
Grilled asparagus, grated parmesan
TRADITIONAL BEEF TARTARE ..... 63
Potato wedges, shallots, garden salad
MOROCCAN LAMB SKEWERS \& \& ..... 74
Peperonata couscous
VEAL CHOP SALTIMBOCCA © \& 国 (o) ..... 74
Sage, parma ham, buffalo mozzarella croquette, white wine reduction,tagliatelle, grated parmesan cheese
SPANISH-STYLE GARLIC SHRIMP ..... 74
Peeled shrimp, espelette chili, arugula, spinach salad
CHAR-GRILLED HANGER STEAK ..... 74
Confit shallots, grilled green asparagus, grilled cherry tomatoes,shallot sauce, mashed potato
GRILLED LOCAL REEF LOBSTER ..... 131
Garlic butter, garden salad

## SIDE DISH

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 Raw-raw,

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## PIZZA OR CALZONE

MARGHERITA ..... 39
Tomatoes, mozzarella, basil
CHORIZO PIZZA \& 夙 ..... 42Tomatoes, bell pepper, onion, garlic, smoked paprika,espelette pepper, chorizo, green olives, mozzarella
PROSCIUTTO ..... 42Tomatoes, roasted garlic, button mushrooms,prosciutto cotto, basil, kalamata olives, mozzarella
GRILLED PEPPER, MUSHROOM AND GOAT CHEESE \& ..... 45
Tomatoes, grilled bell peppers, button mushrooms,spinach, soft goat cheese, thyme, oregano, basil
SCALLOPS \& MUSSELS48
Tomatoes, garlic, onions, mussels, scallops, roasted cauliflower,
spring onions

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## PASTA

PESTO FUSILLI 国 \& (0) ..... 45
Homemade pesto, green asparagus, pine nuts, poached egs
ARTICHOKE-BASIL PAPPARDELLE ..... 48
Onions, garlic, artichoke, mushroom, bell pepper, pesto
 ..... 52
 ..... 55Clams in shell, mussels in shell, scallops, shrimps, squidsrings, garlic, onion, cherry tomatoes white wine, parsley,grated parmesan cheese
three Cheese baked gnocchi with spinach \& ..... 55Olive oil, onions, garlic, tomatoes sauce, spinach, mascarpone,gnocchi, buffalo mozzarella, grated parmesan63
GIANT MUSHROOM RAVIOLISMixed mushrooms filling, porcini extract, pan seared foie gras,Parmesan emulsion, sautéed mushroom

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## DESSERT

ASSORTED ARABIC SWEETS ..... 23
Baklava, kunafa, basbousa
PISTACHIO CRÈME BRULE 斗 ..... 25
Pistachio crumble, caramelize pistachio, pistachio ice cream
VEGAN MANGO PAVLOVA V ..... 25Chickpea pavlova, mango sorbet, fresh passion fruit, tropical fruit gel
CLASSIC LEMON TART ..... 25Lemon confit, lemon jelly, meringue
ASSORTED SEASONAL FRUIT PLATTER V ..... 32
SELECTION OF ICE CREAM ..... 8/scoop
Madagasgan Vanilla BeanEcuador ChocolateStrawberry Tagada
Umali
SELECTION OF SORBET8/scoopPomegranate ThymeLemon MintCinnamon AppleRaspberry Anise
Ginger Pear
3 Scoops of Ice cream or Sorbet ..... 22
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