

Courtyard Terrace

Soups

Tomato gazpacho \$14

Served with chilled lemon prawn

Chicken and saffron broth \$12

Served with spring vegetables

Appetizers

Organic Green Salad with Feta Cheese \$17

Served with sun dried tomato, olives, pine nuts and sherry vinaigrette

Fresh Yellow Fin Tuna “Cannelloni” with Stone Crab \$23

Served with cilantro, mayonnaise and bacon crisp

Roasted sesame scallop \$25

Served with mint Cous Cous salad and lime and sumac vinaigrette

Lobster and Lamb Carpaccio \$24

Served with arugula, parmesan cheese and white truffle oil

Roasted Prawns with spicy onion marmalade \$22

Served with sesame lavash bread

Asparagus Risotto \$18

Served with sun dried tomato crostini

House made veal pastrami \$23

*Served with roasted eggplant salad, baked garlic and pesto marinated cherry tomato
And red bell pepper oil*

Entrées

Lobster \$55

*Served with white asparagus, zucchini, sun dried tomato,
Glazed pearl onion, Iberico Bellotta ham and baked garlic foam*

Grilled Yellow Fin Tuna \$39

Served with "Carnaroli" Risotto rice and Kalamata olive relish

Bouillabaise \$49

Traditional fish and seafood stew served with rouille

Roasted Grouper \$42

Served with fennel confit, tomato, spring onion and parmesan artichoke

Moroccan Veal \$53

Spiced with coriander, cumin, cinnamon served with sweet onion and cous cous

Roasted Corn Fed Chicken \$32

Served with Ricotta, black olive and cilantro frittata, red onion, cherry tomato, spring onion and Chorizo

Black Angus Strip loin Beef \$49

Served with grilled vegetables and fingerling potato

Roasted Pork Cutlet \$44

Served with goat cheese, croutons and thyme mashed potato

Vegetarian

Roasted Eggplant with Polenta \$28

Served with green beans, cherry tomato and pumpkin oil

Open grilled vegetable ravioli \$26

Served with a light blue cheese sauce

Sides \$9

Parmesan Risotto

Roasted Fingerling Potatoes

Organic Mixed Salad Leaves

Green and White Asparagus

Vegetable Cous Cous

Haricot Verts

Executive Chef Erik Gremmer