

Courtyard Terrace

Soups

Tomato gazpacho

Served with chilled lemon prawn

Chicken and saffron broth

Served with spring vegetables

Appetizers

Organic Green Salad with Feta Cheese

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

Fresh Yellow Fin Tuna “Cannelloni” with Stone Crab

Served with cilantro, mayonnaise and bacon crisp

Roasted sesame scallop

Served with mint Cous Cous salad and lime and sumac vinaigrette

Lobster and Lamb Carpaccio

Served with arugula, parmesan cheese and white truffle oil

Roasted Prawns with spicy onion marmalade

Served with sesame lavash bread

Asparagus Risotto

Served with sun dried tomato crostini

House made veal pastrami

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

***Menu items are subject to change.**

Entrées

Lobster

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

Grilled Yellow Fin Tuna

Served with "Carnaroli" Risotto rice and Kalamata olive relish

Bouillabaise

Traditional fish and seafood stew served with rouille

Roasted Grouper

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

Moroccan Veal

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

Roasted Corn Fed Chicken

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

Black Angus Strip loin Beef

Served with grilled vegetables and fingerling potato

Roasted Pork Cutlet

Served with goat cheese, croutons and thyme mashed potato

Vegetarian

Roasted Eggplant with Polenta

Served with green beans, cherry tomato and pumpkin oil

Open grilled vegetable ravioli

Served with a light blue cheese sauce

Sides

Parmesan Risotto

Roasted Fingerling Potatoes

Organic Mixed Salad Leaves

Green and White Asparagus

Vegetable Cous Cous

Haricot Verts

Executive Chef Erik Gremmer

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