

Duke's Lobster & Seafood

STARTERS

🔥 Peruvian Ceviche

Shrimps, sweet potato, fried plantain and fried corn

🔥 Tuna tartar

Cucumber, avocado, sesame and soy mayonnaise

🔥 Charred octopus

Potatoes and olives in white wine butter

Crab cake

Chipotle chili remoulade, green apple salad

SALADS

Jumbo shrimp salad

Asparagus, fennel, citrus vinaigrette

Roasted shrimps

Quinoa, arugula and pumpkin dressing

CREAM & SOUPS

Seafood bisque

Clam Chowder

In New England style served in sour dough bread

PASTA & RICE

Seafood spaghetti
Tomato and fennel sauce

Jumbo shrimp ravioli
Tomato and white wine sauce, arugula salad

 **Scallops risotto**
Lemon and thyme butter

FISH

 **Pan seared sea bass**
Shitake mushroom broth and wilted spinach

Grilled salmon loin
Green pea emulsion, lemon preserve butter and parsley crust

MEAT

 **Surf and turf**
With garlic mojo shrimps and grilled beef filet,
mashed potatoes, green asparagus

 **Braised chicken**
With green tomatoes BBQ sauce, pineapple and spring rice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

 These are healthy dishes which help in maintaining balanced diet

 This dish contains dairy and/or milk

 These are gluten free dishes

 Whole Food Plant-Based option

JUMBO SHRIMP

🔥 Thermidor

Classic creamy French, mushrooms, shallots, mustard and tarragon, oven finished gratin

🔥 Meunière

Pan fried in butter, lemon juice and fresh parsley

🍏 Grilled or steamed

Choose below your side dish and sauce

Sauce selection

🔥 Lemon butter sauce

Melted butter, lime juice and pinch of salt added

🔥 White wine garlic sauce

Butter simmered garlic, finished with reduced white wine

🔥 Béarnaise

Butter emulsion of black pepper, tarragon and shallot white wine reduction

🔥 Honey dijonnaise

Dijon mustard and honey

SIDES

🔥 Baked Potato

With cream and fresh herbs

🍌 French fries

🔥🍏 Mashed potatoes

🍏 Grilled vegetables

🍏 Steamed rice

🍏 Garlic butter pasta

DESSERTS

Cheesecake

With chocolate and hazelnut

Grilled peach cobbler

Rosemary and cinnamon ice cream

Gluten free carrot cake

Fruit salad

With orange-honey sauce

Ice Creams

Selection or combination of strawberry, chocolate, vanilla, coconut and chocochips

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WHOLE FOOD PLANT-BASED MENU

STARTERS

Saffron arancini

Tomato jelly, pickled beets, basil

Tempura artichokes

Soy sprouts, cilantro, creamy yellow curry

SALADS

🌿 Smoked eggplants

Tomato and Pistachio Chutney, Thyme Lavash

🌿 California salad

Avocado, alfalfa germ, pumpkin seed, citrus vinaigrette

SOUPS

🌿 Noodle soup

Cabbage, rice noodle, cilantro, carrot, cucumber and tofu

🌿 Indian walnut and pumpkin cream

Corn and sweet corn toast with roasted pumpkin

MAIN COURSES

Glaced mushrooms in chipotle

Esquite, black sesame mole

Vadouvan taquitos

Refried chickpeas, fresh coconut, dehydrated tomato, red cabbage, tamarind sauce

DESSERTS

Chocolate and peanut cake

Red fruit cheese cake

KID'S MENU

STARTERS

🍏 Romaine Salad
With panela cheese

🍏 Chicken alphabet soup

MAIN COURSES

Chicken Burger
With cheese, lettuce, tomato, caramelized
onions, pickles and French fries

Beef Burger
With Swiss cheese, bacon, lettuce, tomato,
caramelized onions, pickles and French fries

Fettucine
With tomato sauce and Parmesan cheese