

## COLD STARTERS

### **RED CARPACCIO**

Tuna and beef fillet, passion fruit sauce, soy, baby arugula and citrus

**®** RICE ROLL

Chicken breast and shrimp, lettuce and julienne vegetables with peanut dressing

## HOT STARTERS

### **TEMPURA SHELL**

Tuna and chicken tempura marinated in ponzu sauce, chipotle dressing and crunchy corn

### CRAB CAKE

Crispy Moroccan crab and pork belly with feta cheese, hearts of palm and ginger dressing

## **SALADS**

### **♥** CORAL SALAD

Arugula, tomatoes, shrimp, venison "salmagundi", lemon vinaigrette

### **PORTOBELLO SALAD**

Confit with garlic pork belly and breaded mussels

## SOUPS

- CLAM CHOWDER Clams in white wine, papa brunoise, bacon and whole cream
- SHRIMP AND BACK RIB SOUP Flavored with epazote and smoked tomatoes

## RICE & PASTAS

MAC & CHEESE
With lobster and rib eye

CHICKEN AND SCALLOPS RISOTTO Mushrooms, asparagus, white wine, blue cheese and truffle oil

FETTUCCINI WITH SHRIMPS AND MARINED CECINA Cheese sauce

Gluten free dishes

Includes local ingredients

## MAIN COURSES

### **CRISPY DUO**

Coconut shrimp, brisket wonton, pineapple-habanero sauce and Hoisin sauce

- GRILLED SALMON AND LAMB Red pepper, asparagus and potato sauce
- OCTOPUS AND VENISON Marinated with carving sauce, grilled potatoes, roasted peppers, arugula, smoked oil and salt
  - MIGNON TUNA Wrapped in bacon, with mashed potatoes, buttered asparagus, roasted cherry tomatoes and sherry sauce
  - SCALLOPS AND BEEF SKEWER Lemon butter, mushrooms, and black garlic mashed potatoes
  - RIB EYE & SHRIMP
     With French fries, garlic puree and Cajun butter

## **DESSERTS**

Manchego cheese and blueberry cake

Carrot cake deconstruction

Banana Crème brulée

Spiced raspberry crumble and walnut ice cream

**<sup>6</sup>** Gluten free dishes

Uncludes local ingredients

# WHOLE FOOD PLANT-BASED MENU

## **STARTERS**

- SAFFRON ARANCINI Tomato jelly, pickled squash
- ARTICHOKE TEXTURES
   Basil, coconut cream,
   steamed spinach

## SOUP

**CASHEW CREAM SOUP** Roasted grapes, crispy onion

## MAIN COURSES

- EGGPLANT
   Tomato Chutney, Pistachio, and Thyme Lavosh

## DESSERT

### **CHOCO PEANUT**

Cocoa sponge, peanut butter cream and 70% chocolate ganache

♦ Healthy dishes which help in maintaining balanced diet♦ Whole Food Plant-Based option

## **FAMILY MENU**

## **STARTERS**

### **W** CORAL SALAD

(Bowl to share at the center of the table 4 pax) Arugula, tomatoes, shrimp, venison "salmagundi", lemon vinaigrette

### **® RICE ROLL**

(At the center of the table 1 por pax)

Chicken breast and shrimp, lettuce and julienne vegetables with peanut dressing

### **TEMPURA SHELL**

(At the center of the table 1 por pax)
Tuna and chicken tempura marinated in ponzu sauce, chipotle dressing and crunchy corn

## **CREAM SOUP**

### **© CLAM CHOWDER**

Clams in white wine, papa brunoise, bacon and whole cream

## TO CHOOSE:

### MAC & CHEESE

With lobster and Rib Eye

### **MIGNON TUNA**

Wrapped in bacon with mashed potatoes, buttered asparagus, roasted cherry tomatoes and sherry sauce

### **W** OCTOPUS AND VENISON

Marinated with carving sauce, grilled potatoes, roasted peppers, arugula, smoke oil and salt

## DESSERT

Banana crème brulée

**W** Gluten free dishes

Includes local ingredients



## **STARTERS**

### **® RICE ROLL**

Chicken breast and shrimp, lettuce and julienne vegetables with peanut dressing

### **® CLAM CHOWDER**

Clams in white wine, papa brunoise, bacon and whole cream

# MAIN COURSE TO CHOOSE:

MAC & CHEESE With Rib Eye

### **CRISPY DUO**

Coconut shrimp, brisket wonton, pineapple sauce and Hoisin sauce

## DESSERT

Carrot cake deconstruction

**©** Gluten free dishes

