

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

W 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

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

FETTUCCINI WITH SHRIMPS
AND MARINED CECINA
Cheese sauce

These are gluten free dishes

This dish includes local ingredients

MAIN COURSES

MAC & CHEESE With lobster and rib eye

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

These are gluten free dishes

[•] This dish contains dairy or/and eggs

This dish includes local ingredients

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

FAMILY MENU

STARTERS

U 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

These are gluten free dishes

This dish 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

These are gluten free dishesThis dish contains dairy or/and eggs

