

ocean

Discover a world of flavours inspired by the deep blue - delight in traditional European seafood specialties in a fine dining ambiance. Indulge in the subtle, fresh aroma of the sea with platters of perfection all locally sourced within the region.

Starter

Cod	35
cod mousse brule' and black truffle	
Prawns salty merengue, prawns sauté, spring vegetables, passion fruits marinade	38
Tuna tuna carpaccio on rice paper, avocado, fregola salad olives and lemon	32
Asparagus • truffle, steamed asparagus, marsala béarnaise	30
Guazzetto traditional assorted seafood in tomato broth	25

Main Course

Risotto citrus and pepper risotto with tuna tartar and cilantro	38
cities and pepper fisette with tend tartal and enantie	
Lobster avg 600gms	90
grilled lobster, crunchy green salad and potatoes	
Reef Fish	45
baked reef fish, potato and grilled vegetables	
Scallops	42
grilled scallops with truffle and salad	
Jackfish	4 -
grilled zafferano potatoes and paoched peaches	45
Celeriac ()	28
roasted and smoked celeriac, avocado, rucola and auinoa	

Dessert

Chocolate mousse, wild berries	20
Cheesecake New York smoked broken graham crackers, gingersnap cookies	20
Crème Brûlée organic eggs, tonka beans, coconut flakes	20
Spiral basil, chocolate and passion fruit gel	22
Cheese medley of artisan international cheeses	35
Fruit © assortment of tropical & organic fruits	20
Ice premier selection of gelato and sorbet	18