



APPETIZERS

THE GARDEN

- Lobster Cobb Salad** [CR F E SD G] 50.00
 A luxurious medley of fresh lobster, Ikura caviar, crisp endives, creamy avocado, and iceberg lettuce, complemented by crispy pancetta, cherry tomatoes, and a perfectly cooked quail egg.
- Heritage Tomato Salad** [D N SD] 20.00
 Vine-ripened heritage tomatoes paired with velvety Labneh Crèmeux, quinoa crisps, toasted smoked almonds, and fresh avocado. Finished with fragrant basil and a sumac vinaigrette.
- Prawn Cocktail** [G E D M SD F CR S C] 24.00
 King prawns elegantly served with baby gem lettuce with brioche croutons, avocado, and cherry tomatoes, accompanied by a classic Marie Rose sauce.

RAW BAR

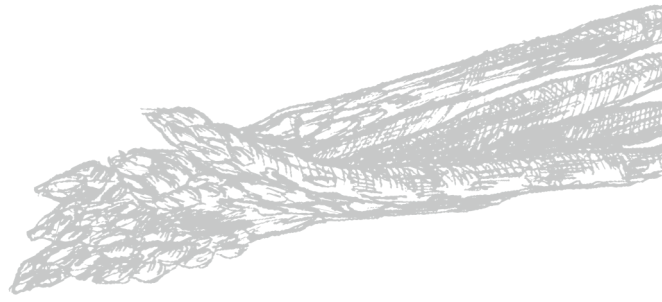
- Fresh Oysters** [MK S SD Y] 48.00
 Six freshly shucked Fine de Claire oysters, served with raspberry vinaigrette, Asian-style cucumber salsa, lemon wedges, and a dash of Tabasco.
- Steak Tartare** [SD E M G C F S D] 32.00
 USDA beef tenderloin, grated egg yolk and egg white, chives, capers, shallots, gherkins, and steak tartare sauce. Served deconstructed and assembled à la minute.
- Hamachi Crudo** [F Y G] 34.00
 Yellowtail fillet marinated in Ponzu, garnished with kumquat, chili, lime, and crispy shallots for a vibrant, citrus-kissed flavor.
- Wild Seabass Ceviche** [F SD C] 29.00
 Raw seabass marinated with sweet potato, avocado, Aji Amarillo, and mango gel, complemented by pickled Shimeji mushrooms and Bloody Mary Tiger's Milk. *Upon availability of the fish.*
- Beef Tenderloin Carpaccio | Serves one to two** [D G E M C SD] 35.00
 USDA beef tenderloin carpaccio with crispy potato "Paille", baby rocket, Pecorino Nero flakes, pickled Shimeji and topped with black garlic fluid gel. *Dish is served deconstructed and assembled à la minute.*
- Lobster Tacos** [D E CR M G] 37.00
 Crunchy tacos filled with succulent lobster, finished with a spicy mango aioli.
- Beef Tacos** [D E MK M G] 34.00
 Tender USDA beef tartar tenderloin, avocado, and truffle dressing wrapped in a crisp taco shell.

HOT STARTERS

- French Onion Soup** [D E S P Y C N G SD] 14.00
 Rich caramelized onions simmered in a savory broth, served with toasted Gruyère-baguette slices.
- USDA Prime Beef Rossini Mini Burgers** [D E MK M G] 32.00
 Mini burgers crowned with pan-seared foie gras and finished with truffle mayonnaise.
- Short Rib Croquettes** [D G E SD M] 30.00
 Tender short rib croquettes paired with Aji Amarillo pepper chutney and beurre noisette espuma.
- Josper Garlic Jumbo Prawns** [D CR] 32.00
 Grilled jumbo prawns with chili, parsley, and a luscious garlic herb butter sauce.

All prices include V.A.T. All prices are in Euro. Please inform a staff member if you have any food allergies or intolerances.

Fish [F], Gluten [G], Soy [Y], Dairy [D], Sesame [S], Nuts [N], Eggs [E], Mustard [M], Shellfish [SF], Mollusks [MK], Sulfur Dioxide [SD], Crustacean [CR], Peanuts [P], Celery [C], Lupin [LP], Lactose [L], Vegan



MAIN COURSES

PRIME STEAK CUTS

USDA Prime Fillet 250g	62.00
USDA Prime Ribeye 400g	65.00
USDA Prime New York Strip 300g	45.00
USDA Creekstone Black Angus Picanha For two 500g	65.00

SPECIAL TROLLEY CUTS

USDA Prime Tomahawk 100gr	13.00
USDA Porterhouse 100g	14.00
USDA T-Bone Steak 100g	14.00

Please ask your waiter for special cuts of the day

SNAKE RIVER FARMS WAGYU RIB-EYE 300g 105.00

Snake River Farms American Wagyu an exceptional cross of pure Japanese Wagyu and select American cattle - offering exquisite marbling, refined richness, and a beautifully balanced, full-bodied beef flavor

CHOICE OF SAUCE | Additional sauces 3.50

Peppercorn [D] | Wild Mushroom [D] | Chimichurri [SD] ☑ | Bearnaise [D E] | Hollandaise [D E]

SIDES

Potato Steak Fries [D] 10.00
Triple-cooked steak fries.

Potato Terrine [D SD] 10.00
Layers of guanciale and potato with Parmigiano foam.

Potato Puree [D G E] 8.00
Accompanied by potato waffle and aromatic herb oil.

Crispy Potato Rösti [D E G] 9.00
Golden hand-shredded potato cake.

VEGETABLES

Asparagus [D E] 8.00
Charred grilled asparagus with asparagus mousse and citrus-Mandarin vinaigrette.

Broccolini and Corn [D] 10.00
Grilled broccolini with baby corn.

Vegetable Tart [D G C] 10.00
Puff pastry with seasonal grilled vegetables.

Creamy Spinach [D] 9.00
Creamed with nutmeg and garlic and parmesan crisps.

Mushrooms ☑ 10.00
Grilled King Oyster and Oyster mushrooms garnished with mushroom Duxelle.

Crispy Onion Rings [G SD] 7.00
Lightly fried and golden.

DAILY SPECIALS

Please ask your waiter for our Daily Specials which may include Risotto, Pasta and Fish.

Guests booked on Half Board and Full Board basis are entitled to the set menu. Should Guests prefer to order from the a la carte menu, a food credit per person will be applied. Please ask your waiter for more information.

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DESSERTS

Pecan Pie [G D N Y E SD]

With vanilla whipped ganache
and rum & raisin gelato

14.00

Hazelnut Praline [G D E N P Y SD]

Served with salted caramel gelato.

14.00

New York Cheesecake [G D E SD N Y]

With pistachio spread and yogurt gelato.


14.00

Exotic Meringue [E D]

Mango and pineapple relish with vanilla
Espuma.

14.00

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Mollusks [MK], Sulfur Dioxide and Sulphites [SD], Crustacean [CR], Peanuts [P],
Celery [C], Lupin [L], Vegan 



Set Menu



STARTERS

Heritage Tomato Salad [D N SD]

Vine-ripened heritage tomatoes paired with velvety Labneh Crémeux, quinoa crisps, toasted smoked almonds, and fresh avocado. Finished with fragrant basil and a sumac vinaigrette.

OR

Short Rib Croquettes [D G E SD M]

Tender short rib croquettes paired with Aji Amarillo pepper chutney and beurre noisette espuma

SORBET

Lemon Sorbet [E S]

With Champagne foam

MAINS

Salmon Fillet [D E SD F]

With grilled broccolini, potato puree and bearnaise sauce

OR

USDA Beef Skirts [D G SD M]

With grilled broccolini, potato puree and mushroom sauce

DESSERT

Hazelnut Praline [G D E N P Y SD]

Served with salted caramel gelato

€80 per person *Included on Half Board Terms*

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