



SOUP

SOUP OF THE DAY (V) 15

Ask for our daily fresh soup, served with condiments

APPETIZERS

CRUNCHY TOSSED SALAD (GF) 28

Exotic Greens served with Ranch Dressing

LOCAL CEVICHE (CS, S2) 30

Lime, Fresh Orange, Cucumber, Fresh Herbs, Red Onion, House Chips

CAESAR SALAD (CS, CE) 30

Romaine, Caper, Eggs, Anchovies, Bacon, Parmesan, Croutons

TUNA TATAKI (SY) 32

Teriyaki Drizzle

GRILLED SHRIMPS (GF) 36

Blackened Marinated Shrimps with Guacamole

G- GLUTEN, D- DAIRY, SF- SHELLFISH, SY-SOY, V- VEGETARIAN, NT- NUTS S-SPICY, CE- CONTAINS EGGS VG-VEGAN

ALL PRICES ARE IN USD AND INCLUDES 16% TAX AND 10% SERVICE CHARGE



MAIN COURSE

RAVIOLI (D, CE) 40

Stuffed with Spinach & Mushroom, cooked in walnut & Blue Cheese Sauce

PEA RISOTTO (V GF) 44

Green pea puree, Parmesan, Olive Oil, Cream, Garlic

BAKED COD (CS, GF) 76

Served with Kidney Beans & Corn Stew

POACHED LOBSTER TAIL (CS, CE) 78

Served with Blanched Zucchini & Hollandaise

CHICKEN ROTOLLINO (CE, CS) 48

Served with Seasonal Greens

LAMB RACK (CS) 67

TENDERLOIN STEAK (GF) 74

SIDES

Butter Rice 7

Mash Potato 7

House Salad 8

French Fries 11

Seasonal Greens 8

Steamed Spinach 10

Grilled Potato Wedges 11

Sauteed Mushroom 15

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DESSERTS

CRÈME BRULEE (CE) 28

APPLE TART (G, V) 24

Served with Pineapple Compote

ICE CREAM (GF) 23

Pistachio, Maple & Pecan, Banana & Caramel

HOT DRINKS

Espresso 4

Americano 5

Cappuccino 6

Café Latte 6

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