

Starters

BEEF CARPACCIO	38
Dried fruit compote, parmesan shavings, micro greens and Dijon vinaigrette	
DRY-AGED REEF FISH CRUDO	38
Dry-aged fish slices served with saffron and orange dressing, charred lemon powder, cilantro oil, roasted red peppers and pineapple salsa	
HAND-CUT DRY-AGED STEAK TARTARE	47
Semi dry-aged beef, egg yolk, traditional trimmings, foie gras, grilled bread	
TOMATO & ONION	25
Tomatoes, onion, tomato white cream, basil oil and radish	
BEETROOT	26
Roasted and pickled beetroot, goat cheese, orange segments, pomegranate reduction, toasted walnut and vanilla honey dressing	

Liquid

PEA & ASPARAGUS	20
Mushrooms puree, asparagus ribbons, blanched asparagus and sauté wild mushrooms	

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PRAWNS	46
Grilled prawns with rosemary and prawn butter, fish cake, micro green, citrus beurre blanc with parsley and rosemary oil	
TUNA	41
Grilled tuna steak served with berries and soy sauce, sweet potato and orange purée, pineapple dust	
LOCAL REEF FISH	47
Served with charred spring onions, braised leek, grilled Swiss chard and charred onion jus	

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From The Grill

Choose 1 sauce of your choice

US RIBEYE 250g ribeye	66
US STRIPLOIN FILLET 300g fillet	66
US BEEF TENDERLOIN 300g fillet	70
LAMB RACK 300g	67
CHICKEN SUPREME Corn fed chicken breast	49

Sauces

MUSHROOM & BLACK PEPPER Earthy mushrooms and black pepper	10
ARGENTINEAN CHIMICHURRI Soft herbs and chilli	10
CHICKEN JUS A braised, brown chicken jus with truffles	10
PEPPERCORN SAUCE A rich, creamy black pepper sauce	10
BEEF JUS A well-reduced bone broth with umami flavors	12

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Sides

POMME PUREE	15
Rich butter & cream scented mashed potato	
HAND CUT FRIES	15
Triple cooked fries with sea salt	
BROCCOLINI	15
Broccolini, garlic, chilli flakes	
SAUTÉED MUSHROOMS	15
Exotic mushrooms, pan fried with rich thyme butter	

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CHICKEN NUGGETS	14
With French fries & ketchup	
BEEF BOLOGNESE	14
Spaghetti, beef Bolognese, cherry tomatoes & basil	
FISH & CHIPS	14
Homemade crispy battered fish fillet, French fries & ketchup	
HAMBURGER	14
Burger bun, beef patty, tomato, cucumber, cheese & French fries	
PUMPKIN SOUP	14
Pumpkin velouté soup with toasted pumpkin seeds	

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Sweets

CHEESE CAKE	18
Cheesecake, Confit Pineapple, Mango Passion Jelly, Bee Pollen	
CHOCOLATE FONDANT	18
Fondant, Caramel Sauce, Vanilla Ice Cream	
SEASONAL FRUIT PLATE	18
A selection of our daily fruits	
A SELECTION OF ICE CREAM AND SORBET - ONE SCOOP	11
Chocolate Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream	
Raspberry sorbet, Lemon sorbet, Coconut sorbet	

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Beverages

WATERS

	regular	inclusive
BONAQUA Still 500ml	3	✓
BONAQUA Still 1.5L	4	✓
San Pellegrino 750 ml Sparkling	7	3
Acqua Panna 750 ml Still	7	3

SOFT DRINKS

Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic, Soda	5	✓
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WHERE THE GRILL MEETS THE GLASS

GRILLHOUSE GLÖGG

Chardonnay, Apple juice, lime, agave syrup, mango, passion fruit

14 ✓

SMOKED CITRUS SMASH

Jamaican rum, Pomegranate molasses, Lime, Oleo saccharum, Mango, Passion Fruit, Watermelon

14 ✓

SEAR & SIP

Sharry, sweet vermouth, Balsamic vinegar, Angostura

14 ✓

CANNED FRUIT JUICES

Apple / Grapefruit / Orange / Pineapple / Peach / Mixed	5	✓
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FRESH FRUIT JUICES

Orange / Pineapple / Watermelon / Papaya / Mixed	10	5
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HOUSE WINE

By the glass	10	✓
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BEER

Carlsberg	10	✓
Lion	10	✓
Singha	11	✓
Corona	16	✓

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package. Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

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Tea & Coffee

	regular	inclusive
Pot of House Tea English breakfast, Earl Grey, Darjeeling, Vanilla Bourbon, Camomile, Jasmine Green, Sencha Green	7	✓
Espresso	5	✓
Double Espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot / Cold Chocolate	7	✓
Frappé	5	✓

* Please inform your waiter about sugar and milk preference

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