

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 🚡 🕏 cod mousse brulee' and black truffle	35
Salmon 🚡 🕏 fresh burrata cheese, tomato confit, herb & balsamic dressing	38
Prawns A crunchy cannolo, lime & thyme ricotta, marinated prawn tartare	38
Tuna carpaccio on rice paper, avocado, fregola salad, olives and lemon	32
Asparagus 🚠 🔮 poached free-range eggs, truffle béarnaise, Provolone del Monaco shavings	30
Guazzetto 🎼 🤹 🗼 🤐 traditional assorted seafood in tomato broth	35

Vegan
 Vegetarian
 Nuts
 Spicy
 Alcohol
 Alcohol
 Pork
 Dairy
 Gluten
 Shellfish
 All prices are in US Dollars and subject to 10% service charge and 12% GST

Main Course

Risotto 🚡 🕏 citrus and pepper ferron rice with tuna tartare and cilantro	45
Lobster 🍶 🏯 avg 600gms (*HB/FB Supplement \$50) grilled lobster, crunchy green salad and potatoes	90
Barramundi 🚠 🛟 grilled Asian seabass, roasted sweet potatoes, parsley, aromatic sauce	43
Scallops 🚡 🔮 scallops milanese with truffle, buffalo mozzarella and garlic sauce	45
Salmon 🚠 Tazmanian salmon, sweet & spicy grapefruit sauce, butternut squash	45
Pumpkin (9) roasted and smoked pumpkin, rucola and quinoa	33

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Dessert

Chocolate 🥜 🚋 💲 chocolate mousse, nutty coating, chocolate sauce	22
Cheesecake	22
Berries strawberry consommé, basil ice cream, kaffir lime blossom, pineapple chips	22
Citrus 🚡 🕏 lemon meringue pie, raspberry coulis, coconut ice cream	22
Parfait 🚋 🔮 mango parfait, raspberry sauce, white chocolate crumble	22
Cheese 🚠 medley of artisan cheese	22
Fruit assortment of tropical & organic fruit	22