
























V I N E S S E

Salads










Salade verte 	65
Organic greens, cherry tomato, dates, cucumber, avocado zaatar cream, Pommery vinaigrette	
Garden arugula salad 	65
Celery, green pears, cranberry confit, chardonnay balsamic dressing	
Salade d'endives  	70
Gorgonzola coulis, golden apple, AOP Fourme d'Ambert, candied pecan, baguette crisps	
Salade de chevre  	75
Brick baked goat cheese, honey roasted fig, cucumber, mesclun leaves, mustard dressing	
Organic salmon crudo	75
Valencia orange, caper berry, dill, shallot and lemon vinaigrette	
King crab 	85
Horseradish, chia tuiles, melon, green apple, pickled pomegranate, chicory endives	
Asian salad 	65
Edamame, soy sprout, carrot, avocado, spring onion, sesame, sweet chili sauce	
Braised tofu	75
Prawns \$	110
Modern nicoise 	90
Saku tuna, baby potato, olives, green beans, cherry tomato, quail eggs, caramelized onion	
Beef carpaccio	90
Fennel pepper coated, black truffle, lemon oil, Taggiasca olives, Parmigiano DOP	

Appetizers





Mozzarella caponata  	75
Buffalo mozzarella, smoked tomato coulis, organic hazelnuts, orange confit	
Gratinated scallops 	90
Vanilla cauliflower puree, parmesan, garlic and herbs crust, saffron foam, focaccia shaving	
Meat hummus halabi  	75
Plancha seared beef with black cherry molasses, hummus, pine nuts, pita	
Moussakhan rolls  	70
Lemon braised chicken, sumac, slow glazed onion, sour cherry molasses	
Cold mezze 	75
Candied onion hummus, carrot moutabal, babaghanouj, muhamara, oregano pita	
Hot mezze  	70
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	





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Paneer tikka  	65
Cottage cheese marinated with chili yogurt cooked in a tandoor, served with mint chutney	
Bharwan aloo 	65
Potato stuffed with cottage cheese, cardamom, fried onion, pomegranate, served with mint chutney	
Quinoa tikki  	70
Tri-colour quinoa, turmeric infused potatoes, sweet mango relish, served with tamarind chutney	
Malabar shrimps  	85
Onion and curry leaves gravy, mustard seeds	
Chicken tikka 	80
Chicken marinated with chili, yogurt, spices and cooked in a tandoor, served with mint chutney	
Seekh kebab 	85
Finely ground lamb skewer cooked in a tandoor with coriander roots and chili, served with mint chutney	
Tikka platter	115
Paneer tikka, chicken tikka, seekh kebab, served with mint chutney	

Soups

French onion soup 	75
Veal jus, brioche, gruyere AOP cheese	
Mushroom cream 	55
White truffle essence, mushroom duxelles	
Traditional lentil soup  	45
Pita crisps, lemon	

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Pastas and Risottos

Penne alla melanzane  	100
Wood smoked eggplant, tomato sauce, cherry tomato, buffalo mozzarella, basil	
Risotto ai funghi 	115
Shallot glazed mushrooms ragout, black truffle, arugula, Parmigiano DOP	
Spaghetti gambaretto (contains alcohol) 	130
Shrimps, prawn, Greek olives, Datterino tomatoes, saffron liquor, white wine	
Spaghetti alla luciana 	135
Squid ink spaghetti, grilled octopus, mussels, piquillo pepper pesto, orange chives butter	
Duck tagliatelle 	135
Duck ragout, porcini, pickled onion, veal jus, sage, pecorino cheese	
Risotto del mare	125
Shrimps, squids, mussels, seafood saffron stock, parsley	

Gluten free pasta is available, please do check with your server for the options

Main Courses

Polenta tian 	110
Ratatouille, vegan feta tapenade, Kalamata olives, chives oil	
Soy short ribs 	165
Roasted baby potato, baby carrot, braised shitake, pickled ginger root	
Plancha hammour  	165
Ras el hanout infused couscous, dry apricot, roasted almonds, olives, fresh orange and mint sauce, crème fraiche	
Salmon a la provencal 	160
Ratatouille nicoise, Kalamata tapenade, arugula, zaatar, chives oil	
Scallops and prawns \$ 	200
Chorizo braised buckwheat, asparagus, San Mariglio sauce, lemon zest crumbs	

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Shish tawook 🍴	155
Orange and yogurt marinated chicken skewer, chili paste, onion and parsley salad, served with garlic and herbs yogurt sauce	
Adana kebab 🍴	160
Sweet chili minced lamb and beef skewer, sumac, grilled tomato, onion and parsley salad, served with garlic and herbs yogurt sauce	
Lamb shashlik 🍴	170
Lamb chops marinated with saffron yogurt, shirin polo rice, served with honey and mint fermented yogurt	
Turkish meat grills \$ 🍴	210
Adana kebab, shish tawook, lamb chops with sumac, grilled tomato, onion salad, oriental rice, served with garlic sauce	
Seafood grills \$ 🍴	220
Seabream, gulf prawns, octopus, mussels, tahini, sayadiyah rice	

House Charcoal Grills 🌞

Lamb chops	195
Prime Australian grass fed lamb	
Tenderloin	165
Ana Paula, Uruguay black Angus beef	
Prime tenderloin \$	250
Prime Omaha farm, Texas black Angus beef	
Rib eye \$	280
Australian wagyu grass fed beef	
Rossini (Not included in half board or full board)	340
Prime Omaha tenderloin, Rougie foie gras, truffle veal jus, potato dauphinoise	

Choice of: Potato dauphinoise, truffle mashed potato, thin fries, grilled asparagus or sautéed vegetables

Sauce: Béarnaise, mushroom creamy sauce, peppercorn sauce, thyme jus or chimichurri sauce

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Seafood Bar

Red snapper	160
Seabream	160
Norwegian salmon	165
Seabass	180
Tiger prawns \$	180
Hand dived scallops \$	185

You may choose your cooking preference :

Grilled, pan seared or steamed

Served with one side of your choice

Accompaniments

Glazed asparagus, steamed rice, thin fries, mashed potato, wilted spinach, baby legumes, grilled broccolini

Sauces

Lemon beurre blanc, sauce vierge, chimichurri, chili butter

Indian Indulgences

Paneer makhani 🥜 🌱	115
Cottage cheese in rich tomato gravy, fenugreek	
Baingan bhatha 🌱 🌶️	115
Tandoor smoked aubergine, crushed and tossed with peas, onions and tomatoes	
Butter chicken 🌞 🥜	150
Cooked in a tandoor and braised in a tomato and cashewnut gravy along with fenugreek	
Chicken tikka masala 🌶️	145
Chicken tikka cooked in a spiced onion and tomato gravy	
Goan prawn curry \$ 🌶️	190
Fresh coconut gravy, onion, dried red chilies, finished with tamarind	
Lamb roganjosh 🌶️	170
Spring lamb braised in saffron gravy with dry ginger and fennel	
Tawa salmon 🌶️ 🌶️	165
Quinoa upma, asparagus, onion confit, tamarind sauce	
Seabass pollichatu 🌶️	165
Roasted in banana leaf, fresh curry onion, moilee sauce	

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Kerala moilee

Creamy coconut based sauce from the south of India, flavored with mustard seeds, curry leaf and fresh root turmeric

Vegetables 	115
Fish	150
Shrimp	170

All Indian specialties are served with a choice of Indian bread or steamed basmati rice.

Awadhi dum biryani


Basmati rice cooked on "Dum" dough sealed pot, aromatic herbs and spices, served with jeera raita

Vegetables 	125
Chicken tikka	140
Lamb seekh kebab	150
Shrimps	160

Accompaniments

Dal tadka  50

Yellow lentils tempered with cumin, ginger, onion, finished with clarified butter

Dal makhani  60

Slow cooked black lentils with tomato and butter

Indian breads  25

Choice of: plain naan, butter naan, garlic naan, tandoori roti, laccha paratha

Raita  25

Churned yoghurt with black salt and roast cumin

Choice of plain, cucumber or mixed vegetables

Rice  30

Saffron pulao 30

Jasmine rice 30

Steamed rice 25

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Desserts

Chocolate fondant 🍪	55
65% Maracaibo Felchlin chocolate, Tahiti vanilla ice cream	
Tropical crunch 🌿	50
Passion fruit coulis, tropical fruits compote, coconut chantilly, caramelized banana	
Apple tart duo 🍪 🥜	50
Spiced pate sable, green apple compote, hazelnut cream, golden delicious apple, vanilla custard	
Lemon cheese cake 🍪 🥜	50
Sour passion croquant, mango coulis, pineapple meringue	
Sticky toffee pudding 🍪 🥜 🌟	55
Khudri dates cake soaked in warm toffee sauce, vanilla ice cream	
Artisan cheese platter 🍪 🥜	85
International cheeses, quince paste, English crackers, nuts, grapes	
Seasonal fresh fruits platter 🌿	55
Gelato 🌿	20
Vanilla / dark chocolate / mango / strawberry	
Sorbet 🌿	20
Sicilian mandarin / forest berry / mango passion / lemon basil	

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