

starters

50g beluga, sevruga or oscietra caviar

served with blini, sour cream, lemon and chopped eggs

market price

not part of half-board package

mussels au gratin

½ dozen mussels with sautéed young spinach, sauce mornay, saffron and parmesan cheese

32

sautéed duck foie gras (N)

caramelized apples and pecan nuts, topped with shaved fennel and petite herb salad

48

10 surcharge for half & full board

marinated tartar of yellow fin tuna (N)

with black olives, red peppers and pine-nuts, served with lemon aioli

36

king crab ravioli

passé-pierre sauté, warm tomato jelly

38

millefeuille of scallops and black truffle

celeriac puree and glazed leek fondue

48

10 surcharge for half & full board

Healthy choice (H), Contains nuts (N), Spicy dish (S), Alcohol (A), Pork (P)

All prices are in USD, subject to 10% service charge and prevailing government taxes

soups

lobster bisque (A)

cognac crème fraiche, croutons of asparagus and marinated crab meat

28

chilled gazpacho in textures (H)

salmon and manchego cheese

24

vegetarian

chilled gazpacho in textures (H,V)

manchego cheese

22

crisp garden greens and vegetable salad (H,V)

poached quail eggs, marinated avocado and honey-lime vinaigrette

28

composition of mediterranean vegetables in textures (V)

30

mushroom risotto (V)

eggplant, courgette, bell pepper and tomato, served with minestrone sauce

39

broiled olive polenta on carrot walnut noodles (V,N)

jelly of leeks and orange-cardamom sauce

39

Healthy choice (H), Contains nuts (N), Spicy dish (S), Alcohol (A), Pork (P)
All prices are in USD, subject to 10% service charge and prevailing government taxes

fish & seafood

whole broiled fresh lobster (P)

chorizo-cockle risotto, artichoke barigoule

138

100 surcharge for half & full board

oven baked patagonian toothfish (N,H)

capers, tomatoes, pine-nuts, sautéed spinach, brandade

48

10 surcharge for half & full board

john dory fillet (H)

black garlic gnocchi, stewed tomatoes and eggplant caviar in a light bouillabaisse broth

48

10 surcharge for half & full board

ocean trout fillet (H)

mediterranean vegetable crust, parsnip confit and bell-pepper crème

48

10 surcharge for half & full board

Healthy choice (H), Contains nuts (N), Spicy dish (S), Alcohol (A), Pork (P)
All prices are in USD, subject to 10% service charge and prevailing government taxes

meats

suprême of cornfed chicken (A)

foie gras stuffing, cannellini bean puree, ratatouille and sage jus

55

grilled tajima wagyu beef tenderloin (A)

pommes aligot, pont l'evêque, fried shallot rings, red wine jus

120

80 surcharge for half & full board

tajima wagyu beef tournedos rossini (A)

topped with sautéed foie gras, accompanied by risolee potatoes, glazed vegetables and truffle jus

148

108 surcharge for half & full board

roasted veal chop (A)(N)

quinoa-almond risotto, celeriac mousseline, sautéed mushrooms and thyme jus

58

15 surcharge for half & full board

Healthy choice (H), Contains nuts (N), Spicy dish (S), Alcohol (A), Pork (P)
All prices are in USD, subject to 10% service charge and prevailing government taxes

desserts & cheese

coffee-praline and meringue gâteau

caramel ice cream and vanilla sauce

24

chocolate and pistachio daquoise (N)

strawberry macaroon and berry compote

24

“moet & chandon” champagne cremé sorbet (A)

24

day and night chocolate mousse cake

strawberries marinated with aged balsamic vinegar

24

franchipan with mango and pineapple

olive oil ice cream and mango-blueberry coulis

24

homemade sorbets & ice cream

ask your waiter for today's selection

6/scoop

baked goats cheese

caramelized belgian endive, mango-pumpkin chutney

28

selection of fine cheeses
served with fig mustard and grapes

28

Healthy choice (H), Contains nuts (N), Spicy dish (S), Alcohol (A), Pork (P)
All prices are in USD, subject to 10% service charge and prevailing government taxes