



RESTAURANT *Week*

Appetizers

CLASSIC LOBSTER BISQUE

Sautéed Lobster, Cognac.

or

ROAST CAULIFLOWER (vg)

Cumin Crusted Cauliflower, Arugula, Spiced Chickpeas, Pickled Celery, Turmeric- Tahini Dressing

or

BURRATA ZUCCA

Fresh Creamy Burrata, Steam-Grilled Pumpkin, Roast Figs, Raspberry Balsamic Syrup, Crushed Hazelnuts

or

GRILLED OCTOPUS

Charred Spanish Octopus, Pomegranate & Quinoa Tabbouleh, Burnt Eggplant Yogurt

Main Course

SEAFOOD PAELLA

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

or

STUFFED SHRIMP

Lump Jonah Crab Meat, Wilted Baby Spinach, Grain Mustard Cream, Truffle Parmesan Fries

or

FAROE ISLANDS SALMON EN CROÛTE

Puff Pastry, Mascarpone Whipped Potatoes, Buttered Asparagus, Béarnaise

or

SPAGHETTI VONGOLE

Manila Clams, Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

or

CHICKEN SUPREME

Pan Seared Chicken Breast, Butternut & Broad Bean Risotto, Dried Cranberries

or

FORBIDDEN RISOTTO (vg)

Black Rice, Chestnut Hummus, Smoked Root Vegetables

Dessert

LIMONCELLO SOUFFLE

Vanilla Ice Cream

or

TIRAMISU

Crème Anglaise

or

A selection of Ice Creams and Sorbets

\$52.00 per person plus gratuities