

DIPS & FLAT BREAD

CHOICE OF 3 DIPS, FOUASSE BREAD,
SERVED WITH FRESH VEGETABLES 35

CHOICE OF 6 DIPS, FOUASSE BREAD,
SERVED WITH FRESH VEGETABLES 70

FETA CHEESE, SMOKED PAPRIKA, EVO (D) (G)
SPICY KALAMATA OLIVES (V)
LABNEH, LEMON OLIVE OIL, PINE NUTS (D) (G) (N)
BURNT EGGPLANT, RED CAPSICUM, TOMATO, POMEGRANATE MOLASSES (V) (G)
TZATZIKI YOGHURT WITH CUCUMBER (D) (G)
GREEN OLIVE TAPENADE (G)
ZUCCHINI SQUASH SALAD (D) (G)
BLACK OLIVE TAPENADE (S)

TO START WITH

AIOLI, FOUASSE & VEGETABLE PLATTER (D) (G) (S) 45
CECINA DE LEON PLATTER, GRILLED FOUASSE BREAD (G) 60
LOBSTER SOUL BEACH SALAD, AVOCADO, BLACK CHERRY TOMATO,
TARRAGON, BABY GEM, WHITE BALSAMIC VINAIGRETTE (S) (N) 150
DATE CAPONATA, PERFECT EGG, WATERCRESS (D) 45
PISSALADIÈRE, CARAMELIZED ONION, ANCHOVIES, BLACK OLIVES (G) 45
SEA BASS CEVICHE, GRAPEFRUIT, AVOCADO, SMOKED ALMOND, CHILLI (S) (N) 70
BABY SPINACH, ARTICHOKE, TRUFFLE DRESSING (D) 65
BURRATA, HEIRLOOM TOMATO, FRESH OREGANO, PUMPKIN SEED, SWEET LEMON DRESSING (D) 80
FRENCH RIVIERA TUNA SALAD, ROASTED CAPSICUM, POTATO, OLIVE (D) (S) 50
SMOKY WAGYU BEEF MEATBALL, TOMATO SAUCE, PARSLEY PESTO, PARMESAN (D) (N) 45

MAINS

- ROASTED BABY CHICKEN, GREEN CASSOULET A LA FRANCAISE (D) 90
LINGUINE AGLIO E OLIO, GARLIC, RED CHILLI, EVO, PECORINO CHEESE (D) (G) 60
SPAGHETTI VONGOLE, CLAMS, PARSLEY, WHITE WINE (D) (G) (S) 80
BOUILLABAISSE, GROUPER, SEA BASS, RED MULLET, CLAMS, SAFFRON POTATO (D) (S) 105
SMOKED SHORT RIB, PISTACHIO GREMOLATA, POLENTA, MASCARPONE (D) (G)
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FROM THE GRILL

- CHILLI LIME LAMB CUTLETS WITH HERBS, ROASTED ALMOND & POMEGRANATE 105
BLACK ANGUS RIB EYE 250GR, HARISSA CHIMICHURRI 175
WAGYU STRIPLOIN 250GR, HARISSA CHIMICHURRI 220
GRILLED LOBSTER, SPICY TARRAGON BUTTER (D) (G) (S) 270
JUMBO TIGER PRAWN, SALSA VERDE (S) 110
GRILLED WHOLE SEA BASS A L'ITALIENNE (S) FOR 2 PEOPLE 240
MARINATED GRILLED SWORDFISH, SUNDRIED TOMATO, LEMON TAGGIASCHE OLIVES (S) 95
GRILLED OCTOPUS, ALMOND PICADA (S) (N) 95
GRILLED CALAMARI, ROMESCO SAUCE (S) 80
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CATCH OF THE DAY

- ASK CHEF FREDY FOR THE ULTIMATE COOKING EXPERIENCE (S)
AS PER MARKET PRICE/PER KG

SIDES

GRATINATED POTATO MOUSSELINE, FETA CHEESE, BLACK OLIVES & PARMESAN (D) (S)	50
GRILLED HEIRLOOM CARROT, SMOKED PAPRIKA, MINT & LABNEH (D)	40
CHARRED SWEET POTATO WITH TOUM (D)	40
CHARCOAL-GRILLED CORN, CHILLI CHIMICHURRI	40
ROASTED PUMPKIN, RED ONION, FETA, SEEDS (D)	40

SWEETS

ETON MESS, BERRIES, MERINGUE, LEMON ZEST, WHIPPED CREAM (D)	45
PEACH MELBA, VANILLA ICE CREAM, RASPBERRY COULIS, CARAMELIZED ALMOND (D) (N)	45
CHOCOLATE MOUSSE, FRESH RASPBERRY MARMALADE, MADELEINE (D) (G)	45
PIÑA COLADA, PINEAPPLE JELLY, RUM SHERBET, COCONUT ICE CREAM (D)	45
QUEEN OF THE BEACH, EXOTIC FRUIT PLATTER & ASSORTMENT (D) (G) (N)	22