

LUNCH MENU

PART I

**GUSTUS**  
APPETISERS

<b>Fried Calamari</b> Salt and Pepper Squid   Sriracha Mayo	20
<b>Grilled Tomino Cheese</b> Wrapped with Parma Ham   Acacia Honey   Black Pepper   Crostini   Mesclun	25
<b>Roasted Gilmar Octopus</b> Fried Fingerling Potatoes   Paprika Oil   Serrano Ham   Romesco Sauce	27
<b>Salmon Tartare</b> Wasabi Emulsion   Avocado Chunks   Watermelon   Sourdough Crostini	21
<b>Poached Prawn Niçoise Salad</b> Poached Tiger Prawns   Fine French Beans   Tomatoes   'Rescoldo' Potatoes   Olives   Soft Poached Egg	25
<b>'La Bomba'</b> Spanish-Style Breaded Potato   Chicken Ragout   Cayenne Pepper   Cheddar & Mozzarella Cheese   Crushed Pistachio   Brava Sauce   Aioli	18

PART III

**Avater**  
SIDES

<b>Sol &amp; Ora Parmesan Fries</b> Smoked Aioli	14
<b>Grilled Asparagus</b> White Corn   Tomato   Lime Vinaigrette	16
<b>Greek Skordalia</b> Roasted Garlic   Mashed Potato	14



PART II  
**RESTAURANT**  
MAINS



<b>Symphony of The Sea</b> Please select your choice of sauce: Garlic Butter or Cajun	100
Yabby   Mussels   Clams   Squid   Prawns   Scallops   Flower Crab   Honey & Sundried Sausage   Potatoes   Hard Boiled Eggs   White Corn on the Cob <b>*Serves 2-3 pax</b> <b>*Kindly note that a waiting period of 25 minutes is required.</b>	

<b>Tagliatelle 'Corsican' Carbonara</b> Guanciale   Free Range Yolk   Pecorino Cheese   Black Pepper	24
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<b>Cavatelli Pasta</b> Squid   Crab   Amalfi Lemon   Red Onions   Spinach   Laudemio Extra Virgin Olive Oil	28
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<b>Seared Red Norwegian Salmon</b> Trapanese Pesto   Grilled Fennel with Orange   Lemon Zest & Bottarga	32
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<b>Wagyu Beef Burger</b> Wagyu Beef Patty MS8   Cheddar Cheese   Roma Tomato   Bacon   Lettuce   Truffle Mayo   Sesame Bun   Fries	30
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<b>Wood-Fired Wagyu Flank Steak 'Bavette' (200gm)</b> Broccolini   Slow-Cooked Tomatoes   Truffle Jus   Caramelised Shallots with Aged Balsamic Vinegar	44
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<b>Slow Cooked Greek-Style Lamb Shoulder</b> Chickpeas   Tomato   Red Wine   Cinnamon <b>*Kindly note that a waiting period of 20 minutes is required.</b>	38
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VEGETABLE-BASED DISHES

<b>Imam Bayildi</b> Scorched & Braised Eggplant   Tomatoes   Spices   Persian Feta Cheese	18
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<b>Vegetable Moussaka</b> Layers of Zucchini   Potato   Eggplant   Bechamel Sauce	18
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PART IV

**Demerita**  
DESSERTS

<b>Tiramisu</b> Ladyfingers Sponge   Coffee Syrup   Mascarpone Cream	18
<b>Baklava</b> Filo Pastry   Chopped Nuts   Honey Syrup   Ice Cream	16

<b>Churros Con Chocolate</b> Dark Chocolate Dip   Cinnamon & Snow Sugar	16
<b>Basque Cheesecake</b> Whipped Cream	14

Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.