

LUNCH MENU

PART I

GUSTUS APPETISERS

Fried Calamari	20
<i>Salt and Pepper Squid Sriracha Mayo</i>	
Burrata	25
<i>Tomato Relish Cornichons Lemon Zest Toasted Walnuts Arugula Balsamic Reduction *Additional Parma Ham</i>	
Wood-Fired Gilmar Octopus	27
<i>Mashed Potato Garlic & Amontillado Praline Chili Oil Fried Parsley</i>	
Salmon Tartare	21
<i>Wasabi Emulsion Avocado Chunks Watermelon Chunks Sourdough Crostini</i>	
Yellowfin Tuna Salad	18
<i>Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented Soy White Balsamic Vinaigrette Capers Powder</i>	
'La Bomba'	18
<i>Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Garlic Aioli</i>	

PART III

Aspetta SIDES

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



PART II RESTAURANT MAINS



Symphony of The Sea 100
*Please select your choice of sauce:
Garlic Butter or Cajun*

*Yabbies | Mussels | Clams | Squid | Prawns | Scallops |
Flower Crab | Honey & Sundried Sausage | Potatoes |
Hard Boiled Free-Range Eggs | White Corn on the Cob
*Serves 2-3 pax
*Kindly note that a waiting period of 25 minutes is
required.*

Tagliatelle 'Corsican' Carbonara 24
*Guanciale | Free Range Yolk |
Pecorino Cheese | Black Pepper*

Cavatelli Pasta 28
*Squid | Crab | Amalfi Lemon | Red Onions |
Spinach | Laudemio Extra Virgin Olive Oil*

Seared Red Norwegian Salmon 32
*Trapanese Pesto | Grilled Fennel with Orange |
Lemon Zest & Bottarga*

Wagyu Beef Burger 30
*Wagyu Beef Patty MS8 | Cheddar Cheese |
Roma Tomato | Bacon | Lettuce | Truffle Mayo |
Sesame Bun | Served with Fries*

**Wood-Fired Wagyu Flank Steak
'Bavette' (200gm)** 44
*Broccolini | Slow-Cooked Tomatoes | Truffle Jus |
Caramelised Shallots with Aged Balsamic Vinegar*

**Slow Cooked Greek-Style
Lamb Shoulder** 38
*Chickpeas | Tomatoes | Red Wine | Cinnamon
*Kindly note that a waiting period of 20 minutes
is required.*

VEGETABLE-BASED DISHES

Eggplant Parmigiana 18
*Aubergines | Tomatoes | Basil | Mozzarella |
Parmesan*

Vegetable Moussaka 18
*Layers of Zucchini | Potatoes |
Eggplant | Bechamel Sauce*

PART IV

Demerita DESSERTS

Tiramisu	18
<i>Savoiardi Biscuits Coffee Syrup Mascarpone Cream</i>	
Baklava	16
<i>Filo Pastry Chopped Nuts Honey Syrup Ice Cream</i>	
Basque Cheesecake	14
<i>Whipped Cream</i>	

Churros Con Chocolate 16
Dark Chocolate Dip | Cinnamon & Snow Sugar

Warm Orange Pie 16
*Vanilla Ice Cream | Toasted Almond | Candied Orange
Additional Scoop of Ice Cream 3

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