



LUNCH

APPETIZER & SALAD

ASIAGO (G)(D) Fried Asiago cheese with truffle mayonnaise	25
HARVEST SALAD (N) Mixed green salad, freekeh, golden beets, marcoma almonds sherry vinaigrette	28
GREEK SALAD (D)(V) Feta cheese, tomato, cucumber, capsicum, onion, olives dried oregano	28
CAESAR SALAD (D)(S)(P)(G)(V) Romaine lettuce, caesar dressing, shaved parmesan, anchovies	26
Optional: Grilled chicken	28
Poached prawns	32
ARANCINI (G)(D) Cherry tomato sauce, basil	32
MUSSELS (G)(D)(A) Mussel cooked in white wine, butter, cherry tomatoes fennel, garlic, lemon juice, parsley, extra virgin olive oil	32
BURRATA CAPRESE (D) Burrata mozzarella, basil leaves, tomato, extra virgin olive oil	32
POKE BOWL (D)(S)(G) Salmon, sushi rice, wakame, avocado, sweet chili sauce	32

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All menu prices subject to service charge and state sales tax.

3 course lunch/dinner ala carte meal for HB/FB/AI guest respectively

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LUNCH

SOUP

LINGURIAN SEAFOOD SOUP **(S)(G)(D)(SP)** 28
Sweet onion, red pepper, shrimps, calamari, clams, mussels, grilled bread

SICILIAN MEATBALL SOUP **(D)(G)** 32
Parsley, parmesan, celery, meatballs

PASTA & RISOTTO

PENNE PESTO BURRATA **(G)(D)(V)** 34
Pesto, parmesan, burrata cheese

ZUCCA BUTTERNUT RAVIOLLI **(G)(D)(V)** 38
Fresh ravioli, sambal oelek, cream sauce

*CHAMPAGNE PRAWN RISOTTO **(A)(D)(S)** 42
Ferron carnaroli rice, prawns, champagne, lime bisque
Supplement charge: 11
Vegetarian option available: 28

*SPAGHETTI ALL' ARAGOSTA **(G)(D)(S)** 45
Cherry tomato, chili, lobster, parsley
Supplement charge: 14

*TAGLIATELLE AL' RAGÙ **(G)(D)** 45
Tagliatelle, beef ragù
Supplement charge: 14
Vegetarian option available: 28

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LUNCH

SANDWICH, BURGER & WRAPS

Served with truffle parmesan fries and seasonal salad

VEGETABLE TORTILLA WRAP (V)(G)(D)	34
Romaine lettuce, tomato, cucumber, avocado, onion, pesto mayo	
VEGGIE BURGER (G)(D)(V)	34
Crisp lettuce, sundried tomato, avocado, pesto marinated mixed vegetables, cheddar cheese	
CLUB SANDWICH (G)(D)(P)	38
Chicken breast, egg, romaine lettuce, tomato, mayonnaise, beef bacon	
SEAFOOD TORTILLA WRAP (G)(S)(D)	38
Mixed seafood, romaine lettuce, tomato, cucumber, mayonnaise	
*CHICKEN BURGER (G)(D)	45
Fried egg, lettuce, tomato, pickles, onion, cheddar cheese, beef bacon	
<i>Supplement charge: 14</i>	
*WAGYU BEEF BURGER (G)(D)	55
Fried egg, lettuce, tomato, pickles, onion, cheddar cheese, beef bacon	
<i>Supplement charge: 17</i>	

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LUNCH

DESSERT

HOMEMADE ICE CREAM & SORBET SERVED PER SCOOP	6
Chocolate, strawberry, vanilla, coconut, passion fruit, mango	
HOMEMADE MERINGUE (G)(D)	20
Choice of cream or ice cream, berries	
CARAMEL STICKY TOFFEE BOMBE (G)(D)	22
Toffee ice cream with a thick toffee sauce center covered in Belgian milk chocolate with crispy toffee	
CREAM BRULEE (G)(D)	24
Rich custard topped with a brittle layer caramelized sugar	
TIRAMISU (G)(D)(A)	24
Cappuccino lady fingers, espresso, kahlua, marsala wine mascarpone, whipped cream, shaved chocolate	
SEASONAL FRUIT PLATTER	24
Selection of tropical fruits	
ITALIAN CHEESECAKE (G)(D)	26
Berries, florida oranges	
STRAWBERRY GRAND MARNIER (G)(D)(N)(A)	26
Golden vanilla, cake layered with sliced frozen strawberry white chocolate mousse, each layer soaked with grand marnier covered with butter cream frosting	
RASPBERRY LAYERED CAKE (G)(D)(N)	26
Chocolate raspberry layered fresh raspberry curd dark chocolate mousse with vanilla ice cream, cheese canal	

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SNACK

GREEN DEVIL (G)(SP)(D) Cheese stuffed jalapeno, pepper, sour cream	24
ROLLER COASTER (G)(D) Chicken shawarma, tzatziki dip, French fries	24
GREAT WITH WINES (G)(D) Chef choice of cheese from around the world, bread, grapes	32
FAR EAST (G)(D)(S) Vegetable spring roll, fish cake, shrimp tempura	35
SPANISH BEST (G)(P) Bruschetta, iberico ham, tomato, extra virgin olive oil, smoked salt	38

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À LA CARTE DINNER

ANTIPASTI & INSALATA

BRUSSELS SPROUT (D)(G)(P)	28
Pancetta ham, garlic, calabrian chili, parmesan cheese	
SICILIAN CHOPPED SALAD (D)(G)(V)	28
Garden vegetable salad, provolone, creamy lemon parmesan dressing	
SHAVED CAULIFLOWER SALAD (N)(G)(D)(V)	28
Tuscan kale, shaved reggiano parmesan, dates, marcoma almonds, honey lemonette	
CAESAR SALAD (G)(S)(D)	28
Kalamata olives, anchovies, shaved reggiano parmesan, focaccia	
GORGONZOLA PEAR SALAD (N)(G)(A)(D)(V)	30
Mixed greens, gorgonzola cheese, caramelized onions, bosc pear, walnuts, tomatoes, pinot grigio vinaigrette	
MEATBALL (D)(G)	32
Ricotta cheese, sourdough crostini	
CALAMARI (S)	32
Cherry pepper vinaigrette, pomodoro sauce	
FRESH MOZARELLA (D)(V)	34
Heirloom tomato, basil extra virgin live oil, stracciatella, olive tapenade, aged saba	
SOUP	
HOMEMADE ROAST TOMATO BASIL SOUP (D)(G)(V)	30
Parmesan cheese, coconut milk, garlic bread	
VEGETABLE BARLEY SOUP WITH LEMON (V)(G)	30
Mushrooms, basil, barley, zucchini, garlic bread	

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À LA CARTE DINNER

MAIN COURSE

EGGPLANT PARMIGIANA (D)(G)(V) Strozzapreti, pomodoro	28
SNAPPER "MEDITERRANEAN" (G)(D)(S) Tomato sauce, black olives, capers, onions, roasted pepper, garlic, lemon, butter, linguini	36
CARNI, AL FORNO & PESCI (D) Veal mianese, aragula, shaved fennel, tomatoes reggiano parmesan, lemon vinaigrette	38
CHICKEN MARSALA (G) Mushrooms, shallots, marsala, pappardelle	38
CHICKEN PARMIGIANA (D)(G) Strozzapreti, pomodoro	38
*SEAFOOD "AQUA PAZZA" (D)(S) Clams, shrimps, scallops, reef fish, Maldivian lobster, tomato lobsters sauce <i>Supplement charge: 10</i>	45
*VEAL PARMIGIANA (D)(G) Strozzapreti, pomodoro <i>Supplement charge: 16</i>	46
*SHRIMP SCAPMI (S)(D)(G)(A) Garlic, herbs, tomato, white wine, butter, linguini <i>Supplement charge: 16</i>	46
*GRILLED SALMON SCALLOPINI (S)(G) Heirloom tomato, fresh fennel, arugula, lemon, white balsamic extra virgin olive oil <i>Supplement charge: 16</i>	46

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PASTA

RIGATONI ALLA VODKA (G)(A)(P) Tomato cream vodka sauce, pancetta ham	36
PENNE “PRIMAVERA” (G)(A)(D) Vegetables, white wine, butter, reggiano	36
HOUSEMADE CAVATELLI (G)(D) Fennel sausage, porcini cream	36
HOMEMADE GNOCCHI (N)(G)(D) Stracciatella, filetto di pomodoro, pistachio pesto	36
*SPAGHETTI & MEATBALLS (G) Full flavour pomodoro sauce <i>Supplement charge: 14</i>	42
*SPAGHETTI BOLOGNESE (G)(P) Veal, beef, vegetables, cream <i>Supplement charge: 14</i>	42
*TORTELLINI FORMAGGI (G)(D) Homemade tortellini, mozzarella, ricotta, reggiano, beef sausage, tomato sauce <i>Supplement charge: 14</i>	42
*SPAGHETINI (G)(S)(D) Maine lobsters, tomato lobster cream sauce <i>Supplement charge: 14</i>	42

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LITTLE PIRATES

ROPES OF AN OLD GALLEON	22
Shredded chicken, cabbage, carrots, egg noodles, chicken stock	

MAIN SELECTION

CAPTAIN'S CATCH & CHIPS (G)(S)	18
Reef fish crumbled fillet, French fries, lemon wedges	

CREW'S DREADLOCK (G)(D)	18
Spaghetti, bolognese sauce, parmesan cheese	

SEA DOG (G)(D)	20
Chicken sausage, French fries, tomato sauce, mayonnaise	

FOOL'S GOLD (G)	20
Breaded chicken breast, French fries, tomato sauce	

SWEET BITES

FRUITY MATEY (V)	16
Fruit platter, chocolate sauce	

SHARKS BAITs (D)(G)	17
Chocolate brownie, vanilla sauce, mini marshmallows	

AYE, AYE ICE BERG (D)(G)	17
Choice of ice cream & giant chocolate chip cookie	

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