

STARTER

FRESH TOMATO SOUP Burrata and basil oil	19
AVOCADO CANNELLONI (S) Crab meat and tomato	28
OXTAIL RAVIOLI Foie gras sauce	26
ROLLED GREEN SALAD (V) Mustard vinaigrette	24
DUCK LIVER TERRINE Date marmalade, toasted brioche	36

MAIN

LOCAL FISH Black olive tapenade, concasse tomato and thyme	36
BRAISED CHICKEN WING AND LOBSTER (S) Celeriac crème, lobster sauce	48
SLOW COOKED OCTOPUS (N)(S) Potato with green onion and pimento sauce	29
SCALLOPS (D) (S) Capers and lemon emulsion and cauliflower crème	36
BAKED FREE-RANGE CHICKEN Served with baby vegetables, jus lie	34

RIB EYE 54
Glazed vegetables, sautéed mushroom, and béarnaise sauce

BRAISED LAMB LEG 44
Eggplant caviar, braising jus

SUCKLING PIG TERRINE (P) 38
Parmentier potato, honey cardamom reduction

DESSERT

BABA AÚ RHUM 14
Vanilla chantilly

OUR VERSION OF MOJITO DESSERT IN A GLASS 16

SEASONAL FRUIT SALAD 16
With lemon basil sorbet