

Adults: € 50.00 | Children aged 5-12: 50% discount Includes unlimited wine, beer, mineral water, soft drinks and hot beverages

Chilled Antipasti

A selection of creative salads, marinated vegetables and various seafood, shellfish and cured fish, complemented with terrines, roulades, and pâtés. Indulge in our charcuterie section with freshly-cut salamis and meat cuts, accompanied with typical Italian condiments.

From our Soup Tureen

Cream of White Truffle, Parsnip & Cauliflower (?) (3) Served with wild thyme croutons

Asian Table

A Variety of Sushi Served with ginger, soy sauce, and wasabi

Gluten free pasta available on request

Scottish Salmon Ravioli Langoustine bisque, mussel meat, white fish velouté, seaweed

Paccheri Veal Ragù With white sauce, oyster mushrooms, hazelnuts, Grana Padano

Spinach & Ricotta Lasagna (Layers of pasta sheets, tomato sauce, béchamel sauce, ricotta cheese, spinach leaves & pistachios

Hot Entrées

Salmon in Golden Filo Pastry Creamy leeks, mussels, sesame seeds, coconut milk

Poached Langoustine Rich coconut broth, fragrant lemongrass, ginger, sesame seeds

Turkey Legs () Roasted and brushed with maple & citrus

Pork Belly Porchetta Rolled and filled with rosemary, smoked butter, creamy kale & light jus

Sous of Lamb () Black-eyed bean & Chorizo stew, crispy kale

Indian Chicken Korma () Nuts, coconut, curry, yoghurt & basmati rice

Carvery () Prime USDA beef loin, served with béarnaise sauce, black pepper & Hennessy sauce

Plant Based Wellington 🔗 Sweet potato, root vegetables, pine nut pesto and enclosed in dough

Greens

Green vegetables with chive & paprika butter (?) Salty flaked baby potatoes (?) Truffle mashed potatoes (?)

Kids Meals

Little Fish Fingers | Chicken Nuggets | Variety of Pizzas

Sweet Culinary Escapes

Treat yourself to a wide range of sweet indulgent delights prepared by our In-House Pastry Team. Enjoy an array of sugar bliss desserts, tarts, mousses, a chocolate fountain, and home-made ice-creams

Artisanal Cheese Showcase

A fine selection of local & international hard, semi-soft, and blue vein cheeses, complemented with locally produced jams, pickled vegetables, and artisan bread





🕜 Denotes vegetarian dishes 🛞 Denotes items prepared without any gluten containing ingredients

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.