

Lunch Menu

Selection of Freshly Baked Breads

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Penne à la Arrabiata

Tuna Niçoise Salad

Wahu Carpaccio

Asparagus, Parma Ham, Cherry Tomato & Sunflower Seeds

Panzanella Salad with Basil

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Whole Baked Local Snapper in Herb Oil

Slow Braised Beef Osso Bucco in Herb Gravy

Boiled Baby Potatoes tossed in Parsley

Mixed Vegetable Selection

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Crêpes with Orange Sauce, Cassis Sorbet & Mint Powder Crumble

Fruit Platter

Selection of Ice Creams & Sorbets

Dinner Menu

Crushed Garden Pea Soup with Lobster & Chive Foam

Or

Queen Scallop, Prawn & Langoustines on Wilted Greens, Tomato & Pimento Essence

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Fillet of Wagyu Beef, Sautéed Chanterelles, Dauphinoise Potato, Broccoli with
Toasted Almond

Or

Sea Bass Fillets With Pônt Neuf, Braised Baby Fennel

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Fig Frangipane Gluten Free Tart, Mango Sorbet & Blackcurrant Sauce

Or

SeaSalt Caramel Chocolate Fondant with Coffee Ice Cream