

SEA SALT

À La Carte Lunch | 1:00 PM to 5:00 PM

SOUP

Borscht (GF, LF)

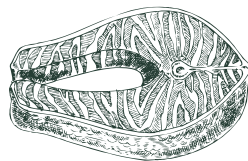
Classic Beetroot and Cabbage Soup, Potatoes, and Braised
Beef Cubes

Lentil Velouté (LF, GF, VG)

Lentils, Garlic, Garden Herbs, Citrus, Olive Oil

Lesan Asfour (LF, GF, VG)

Traditional Egyptian Vegetable Soup, Orzo, Carrots, Onion,
Garlic, Herbs, and Spices



STARTERS

Salmon Gravlax (D, S, GF)

House-Cured Salmon Gravlax, Dill, Mustard, Lemon Crème
Fraîche, Capers

Beef Carpaccio (D, GF)

Beef Tenderloin, Capers, Pecorino Cheese, Mustard
Vinaigrette

Crispy Calamari (D, S)

Calamari, Lemon, Saffron Aioli, Citrus-Yogurt Sauce

SALADS

Caesar Salad (D)

Romaine Lettuce, Beef Bacon, Egg, White Anchovies,
Parmesan and Herbed Croutons
Add Grilled Chicken (GF) - Add Grilled Prawns (S, GF)

Fattoush (N, LF, VG)

Pita Bread, Mixed Greens, Green Onion, Tomato,
Cucumber, Red Radish, Walnuts, Capsicum, Pomegranate

Niçoise Salad (S, GF)

Tuna, Anchovies, Boiled Potatoes, Green Pepper, Boiled
Egg, Tomatoes, Cucumber

PASTA

Spaghetti Al Ragù Di Carne (D)

Slow-Cooked Meat Ragù, Parmigiano Reggiano

Tortellini Ricotta Spinach (D, V)

Pomodoro, Basil Pesto

Ravioli Funghi Porcini (D, N, V)

Truffle Cream & Hazelnuts

Lasagna Bolognese (D)

Light Tomato Basil & Parmesan

MAIN

Tuscan Chicken (GF)

Chicken Breast, Sun-Dried Tomatoes, Garlic, Spinach, Fresh Herbs

Braised Beef Short Rib (GF)

Root Vegetable Purée, Caramelized Baby Onions, Short Rib, Red Wine Reduction

Seabass À La Sicilian (GF, S)

Pan-Seared Seabass, Cherry Tomatoes Confit, Black Olives, Lemon, Basil, Capers Vinaigrette

Eggplant Parmigiana (D, V, GF)

Roasted Eggplant, San Marzano Tomato Sauce, Fresh Basil,
Parmigiano-Reggiano, Mozzarella, EVOO

SIDE DISHES

Fragrant Jasmine Rice (LF, GF, VG)

Basmati Rice (LF, GF, VG)

Saffron Rice (LF, GF, VG)

Oriental Rice (LF, GF, VG)

Green Veggies (LF, GF, VG)

Seasonal Garden Vegetables (LF, GF, VG)

Creamy Potato Purée (D, GF, V)

Garlic-Roasted Potato (LF, GF, VG)

Penne Al Pomodoro (D, V)

Arugula Salad With Lemon Vinaigrette (LF, GF, VG)

Mixed Greens With Herb Oil (LF, GF, VG)

French Fries (LF, VG)

DESSERTS

Sliced Fruit Platter (LF, GF, VG)

Rose & Vanilla Mousse (D, V, GF)

Milk Chocolate Cremeux (D, V, GF)

Passion Cheesecake (D, V)

À La Carte Dinner | 7:00 PM to 11:00 PM

SOUP

Tomato Soup (D, V)

Classic Tomato Soup, Basil, Crusty Bread and Emmenthal
Cheese

French Onion Soup (D)

Onions, Beef Stock, Gruyère on Artisan Bread

Lobster Bisque (D, S)

Lobster, Shellfish Stock, Sour Cream Espuma, Crostini

STARTER

Roasted Beetroot (N, LF, GF, VG)

Marinated Strawberries, Avocado, Red Onions, Wild
Arugula, Pistachio, Mint

Hummus Royale Aux Gambas (D, N, S)

Basil-Infused Hummus, Avocado, Pine Nuts, Biquinho
Peppers, Grilled Calamari

Garlic Prawns (D, S, GF)

Garlic Chili Prawns, Heirloom Tomatoes, Capers, Herb
Crostini

Burrata Cheese Ravioli (D, V)

Tomato Sauce, Pesto, Toasted Pistachio, Asparagus

SALADS

Watermelon & Feta Garden (D, GF, V)

Fresh Watermelon, Feta Cheese, Rocket Leaves, Cucumber
Ribbons, Balsamic Emulsion

Confetti Salad (N, LF, GF)

Purple And Yellowish Green Endives, Green Apple, Mango,
Red Onion, Roasted Peppers, Peanuts and Citrus

Saumon Fumé & Quinoa Tropical (S, GF)

Smoked Salmon, Mixed Quinoa, Tomatoes, Carrots,
Strawberry, Pomegranate, Mint, Mustard

Summer Tomato (LF, GF, VG)

Heirloom Tomatoes, Radish, Basil, Corn, Asparagus

MAIN

Riz De Mer (S, GF)

Lobster, Shrimp, and Calamari on Mediterranean Herb Rice

Chicken Provençal (GF)

Chicken Leg Confit, Tomatoes, Capers, Olives, Herb-Roasted
Potatoes

Hammour Fillet (GF)

Violin Courgetti, Cauliflower Ketchup

Grilled Salmon (S, GF)

Asparagus, Leek, Fava Beans, Passion Fruit Velouté

Spaghetti Frutti Di Mare (D, S)

Nero Di Seppia Spaghetti, Shrimp, Calamari, Mussels,
Parmesan Cheese, Biquinho Pepper

Surf & Turf (D, S, GF)

Beef Tenderloin, Grilled Lobster Tail, Shrimp, Cauliflower
Purée, Bordelaise and Garden Veggies

US Beef Tenderloin (GF)

Truffle Mash, Garden Veggies, Onion Petals, Merlot and
Thyme Jus

Herb-Crusted Rack Of Lamb (GF)

Potato Au Gratin, Sweet Potato, Young Garden Vegetables,
Rosemary Reduction

DESSERTS

Pistachio & Chocolate Cremeux Black Forest (D, N, V)

Almond & Honey Cake (D, N, V)

Mixed Berry Cheesecake (D, V)

Milk Chocolate Cremeux (D, V, GF)

Sliced Fruits (LF, GF, VG)