

## DINNER MENU



### COLD STARTERS

#### SEA BREEZE SALAD 🌿

Local lettuce mix, gouda, brie, raisins, pickled pearl onions, salted mixed nuts, grissini, honey mustard dressing. 16

#### CRISPY APPLES & GORGONZOLA SALAD 🌿

Local lettuce mix, gorgonzola, candied pecans, dried cherries, green apple, red apple, dried figs, pomegranate dressing. 19

#### SPICY TUNA TARTARE 🔥

Marinated Ahi tuna, crispy nori, sesame oil, black sesame seeds, spicy curry mayo, pickled cucumber, spring onion, radish, sriracha. 17

#### CLASSIC SHRIMP COCKTAIL 🍷

Jumbo shrimps poached and chilled. Served with cocktail sauce and lemon wedges. 14

#### SHRIMP COCKTAIL DELUXE 🍷 🔥

Jumbo shrimps poached and chilled tossed with lime juice, cocktail sauce, papaya hot sauce, celery, red onion, cilantro. Served with choclo and cancha corn. 16

#### HOUSE SALAD 🍷 🌿

Crisp Romaine lettuce, cucumber, tomato, red onion, carrots. Choice of dressing: blue cheese, ranch, or herb vinaigrette. 12

### CHEF SPECIALS

#### HERB CRUSTED ORGANIC CHICKEN BREAST

Organic chicken breast crusted with fresh herbs, dijon mustard, shimeji mushroom, mushroom broth, pine nuts, braised leeks. 26

#### VEGAN POLENTA 🌿 🍷

Creamy polenta, baby carrots, roasted red beets, romesco sauce, pickled baby onions, toasted pistachio. 26

#### SEA BREEZE BURGER

8oz black angus beef patty, gorgonzola cheese, sundried tomato, sauteed mushrooms, roasted red pepper, Worcestershire glaze, crispy fried onion, arugula, brioche bun. 24

### FISH & SEAFOOD

#### SALMON 🍷

Leek puree, braised leeks, peas, chimichurri. 35

#### GRILLED RED SNAPPER 🍷

Creole sauce, pickled pearl onions, plantain. 39

#### MEDITERRANEAN SEA BASS 🍷

Roasted beetroots, roasted cherry tomatoes, shallots, braised leeks, basil oil, balsamic vinegar. 45

#### GRILLED JUMBO PRAWNS 🍷

Braised leeks, pickled jalapeño, bacon beurre blanc sauce. 45

| All Fish & Seafood are served with creamy polenta

### DESSERTS

#### WHITE CHOCOLATE & RASPBERRY BLONDIES

Served with chocolate gelato. 9

#### BROWNIE A LA MODE

Fudge brownie with walnuts, salted caramel, served with vanilla gelato. 12

#### APPLE TARTLET WITH ALMOND CRUNCH

Served with cinnamon gelato. 10

#### BERRIES COBLER

Served with vanilla gelato. 9

#### PISTACHIO CRÈME BRULEE

Salted pistachio, dried apricot, whipped cream. 9

### HOT STARTERS

#### GOAT CHEESE DUET 🌿

Creamy goat cheese served 2-ways, fried and brûléed, black grapes compote, orange gel, toasted almonds, apple compote, candied walnuts, baguette. 16

#### CRISPY PORK BELLY 🍷

Crispy pork belly, peanut sauce, toasted peanuts, pickled pearl onions, chimichurri. 16

#### CHARRED OCTOPUS 🍷

Tender braised & charred octopus, Spanish chorizo, pea puree, radish, pickled baby onions, chimichurri. 20

#### SHRIMP & ROASTED CORN CHOWDER

Shrimp, fresh roasted corn, cream, smoked bacon, spring onion, butter croutons. 16

### STEAK & CHOPS

#### LAMB CHOPS 🍷

Berries & mint gastrique. 58  
ALL INCLUSIVE MEAL PLAN SURCHARGE 13

#### RIBEYE 🍷

Grain fed USDA 16 oz cut well marbled for full flavor. 60  
ALL INCLUSIVE MEAL PLAN SURCHARGE 15

#### NY STRIP 🍷

Grain fed USDA 10 oz beef strip. 45

#### FILLET 🍷

Grain fed USDA tender cut of tenderloin. 45

| All meats are grilled to your choice of temperature and served with our signature herb butter, sweet potato puree, pickled red onion and 1 choice of sauce

### BEST OF BOTH WORLDS

#### REEF & BEEF

6 oz Fillet Mignon & 6 oz Rock Lobster tail  
Served with sweet potato puree, pickled red onion, clarified butter & choice of sauce. 65  
ALL INCLUSIVE MEAL PLAN SURCHARGE 20

#### STEAK SAUCES

CHIMICHURRI. 3

SHIMEJI MUSHROOM & BRANDY. 3

RED WINE & BALSAMIC. 3

GREEN PEPPERCORN & BOURBON. 3

GORGONZOLA. 3

MUSHROOM BRANDY. 3

#### CHOICE OF TEMPERATURE

**RARE**  
Cool red center

**MEDIUM RARE**  
Warm red center

**MEDIUM**  
Warm pink center, touch of red

**MEDIUM WELL**  
Warm brown center, touch of pink

**WELL DONE**  
Hot brown center, no pink

#### SIDES

BROCCOLI. 8

SAUTEED MUSHROOMS. 8

GRILLED ASPARAGUS. 8

SEASONED WEDGES POTATOES. 8

POTATO & ROASTED GARLIC MASH. 8

JASMIN RICE. 8

🌿 Vegan   🍷 Gluten Free   🌿 Vegetarian   🔥 Super Spicy

All prices are in US Dollars and are subject to a 15% service charge. All sales taxes are included.

• Prices are subject to change without notification

• \*Hamburgers will only be cooked Medium Well & Well Done.

• Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

• \*Consuming raw or undercooked hamburgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.