

# Bayside Dinner

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

## Starters

<b>Poke Bowl</b> , Macadamia Nuts, Fried Garlic, Scallions, Sesame Seeds, Toasted Chili Soy Sauce	35
<b>Steak Tartare</b> , Dijon Mustard, Capers, Toasted Sourdough	25
<b>Salmon Crudo</b> , Yuzu Kosho, Tomato, Shaved Onion (GF)	28
<b>Italian Burrata</b> , Heirloom Tomato, Arugula, Prosciutto (GF)	26
<b>Breadfruit &amp; Saltfish Croquettes</b> , Avocado Salsa	26

## Salads

<b>Farmer's</b> , Local Mixed Greens, Shaved Vegetables, Homemade Balsamic Vinaigrette (V, VG, GF)	18
<b>Mediterranean</b> , Pine Nuts, Roasted Pepper, Feta, Olives, Yogurt & Herb Dressing (GF, V)	22
<b>Kale</b> , Goat Cheese, Toasted Almonds, Sherry-Herb Vinaigrette (GF, V)	20
<b>Little Gem</b> , Caesar Dressing, Parmesan, Herb Breadcrumbs (V)	18

## Entrées

<b>Homemade Tagliatelle</b> , Prime Beef Bolognese, Oregano, Parmesan	30
<b>Field Mushroom Risotto</b> , Parmesan Cheese, Parsley (V, GF)	35
<b>Bone In Pork Chop</b> , Roasted Apple, Charred Onion Soubise, Braised Red Cabbage (GF)	45
<b>Roasted Young Chicken Half</b> , Mixed Greens, Sherry & Herb Vinaigrette, Potato Purée (GF)	45
<b>Shawarma Spiced Cauliflower Steak</b> , Herbs, Tzatziki, Dukkah (V, GF)	35
<b>Oven Roasted Prawns</b> , Toasted Chili & Soy Vinaigrette, Cilantro, Scallions, Broccolini, Steamed Rice	48
<b>Pan-Roasted Salmon</b> , Smoky Eggplant Caviar, Sumac, Sauteed Spinach (GF)	48
<b>Steamed Catch of the Day "Hong Kong Style"</b> , Chili Oil, Toasted Sesame Soy Sauce, Steamed Rice	48
<b>Braised Short Rib Pepperpot</b> , Creole Dumplings, Ground Provisions	45

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/MAP/LDM (1 Appetizer, 1 Main Course & 1 Dessert per person)

All items subject to market availability

\* Indicates a Supplement Charge for the AI/MAP/LDM meal plan. Prices are subject to 10% service charge and 10% VAT.

All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

Please inform us any food allergies, intolerances or sensitivities before you place your order

## Pizzas

<b>Margherita</b> , Fresh Mozzarella, Basil, Tomato (V)	20
<b>Spicy Chicken</b> , Red Onion, Jalapeño, Roasted Pepper	24
<b>Roasted Local Vegetable</b> , Goat Cheese, Parsley (V, VG)	20

## Butcher Cuts & Certified Black Angus

<b>* Petite Beef Filet</b> 225gr/0.4lb, Asparagus (GF)	75
<i>AI/MAP/LDM Supplement Charge 25</i>	
<b>Choice of one Sauce:</b> Chimichurri (V, VG, GF), Peppercorn (GF), Red Wine Bordelaise (GF), Horseradish (GF)	

## Sides

<b>Yukon Gold Potato Purée</b> (V)	9
<b>Crispy French Fries</b> , Parsley (V)	9
<b>Grilled Market Vegetables</b> , Extra Virgin Olive Oil (V, GF)	12
<b>Brussel Sprouts</b> , Honey & Garlic Dressing (V, VG)	12

## Desserts

<b>Vanilla Crème Brûlée</b> (V, GF)	12
<b>Baked Flourless Chocolate Cake</b> , Caramel Ice Cream (V)	12
<b>Homemade Tiramisu</b> (V)	12
<b>Exotic Fruit Mousse</b> , Banana Ice Cream (V)	12
<b>Selection of Homemade Sorbets &amp; Ice Cream</b>	12
<b>Ice Cream</b> (V) - Vanilla, Pistachio, Banana, Caramel, Strawberry, Marshmallow, Honey, Chocolate, Alfredo	
<b>Sorbet</b> - (V, VG, GF) - Tropical Exotic, Lemon, Mango	

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