

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

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

Salads

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

Entrées

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

(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

Margherita , Fresh Mozzarella, Basil, Tomato (V)	20
Pepperoni Pizza , Tomato Sauce, Oregano	24
Spicy Chicken , Red Onion, Jalapeño, Roasted Pepper	24
Roasted Local Vegetable , Goat Cheese, Parsley (V, VG)	20

Butcher Cuts & Certified Black Angus

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

Sides

Yukon Gold Potato Purée (V)	9
Crispy French Fries , Parsley (V)	9
Grilled Market Vegetables , Extra Virgin Olive Oil (V, VG, GF)	12
Blistered Snow Peas , Tzatziki, Toasted Almonds (V, GF)	12

Desserts

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

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