

# 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>Tuna Poke</b> , Macadamia Nuts, Fried Garlic, Scallions, Sesame Seeds, Toasted Chili Soy Sauce	35
<b>Steak Tartar</b> , Dijon Mustard, Capers, Toasted Sourdough (GF)	25
<b>Yellowtail Crudo</b> , Yuzu Kosho, Cherry Tomatoes, Shaved Onion	28
<b>Compressed Melon</b> , Italian Burrata, Arugula, Prosciutto (V, GF)	26
<b>Homemade Tagliatelle</b> , Prime Beef Bolognese, Oregano, Parmesan	30
<b>Wild Mushroom Risotto</b> , Parmesan Cheese, Parsley (V, GF)	35

## Salads

<b>Farmer's</b> , Local Mixed Greens, Shaved Vegetables, House Balsamic Vinaigrette (V, VG, GF)	18
<b>Little Gem Lettuce</b> , Parmesan, Caesar Dressing, Sourdough (V, VG, GF)	20
<b>Mediterranean</b> , Grilled Squash, Roasted Pepper, Feta Cheese, Olives, Yogurt and Herb Dressing (V, VG)	22

## Entrées

<b>Lamb Shank</b> , Harissa Spice, Curried Cauliflower Purée (GF)	50
<b>Double Cut Bone In Pork Chop</b> , Roasted Apple Charred Onion Soubise (GF)	45
<b>Roasted Young Chicken</b> , Mixed Greens, Sherry and Herb Vinaigrette (GF)	48
<b>Shawarma Spiced Cauliflower Steak</b> , Herbs, Tzatziki, Dukkah (V, VG, GF)	35
<b>Roasted Fillet of Sea Bass</b> , Charred Scallion Vinaigrette (GF)	55
<b>King Prawns</b> , Toasted Chili and Soy Vinaigrette, Cilantro, Scallions	45
<b>Pan-Roasted Salmon</b> , Smoky Eggplant Caviar, Sumac (GF)	45
<b>Steamed Mahi Mahi "Hong Kong Style"</b> , Chili Oil, Toasted Sesame Soy Sauce	48

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

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

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

## Pizzas

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

## Butcher Cuts & Certified Black Angus

Dry Aged New York Strip (GF)	65
Petite Beef Filet (GF)	75
<b>Choice of one Sauce:</b> Chimichurri (V, VG, GF), Brandy Peppercorn (GF), Red Wine Bordelaise (GF), Horseradish (GF)	

## Sides

Yukon Gold Potato Purée (V)	10
Crispy French Fries, Parsley (V)	10
Grilled Market Vegetables, Extra Virgin Olive Oil (V, GF)	12
Charred Broccolini, Sun-Dried Tomato, Chili Flakes (V, GF)	12
Grilled Jumbo Asparagus, Parmesan, Brown Butter (V)	12

## Desserts

Vanilla Crème Brûlée (V, GF)	13
Baked Flourless Chocolate Cake, Caramel Ice Cream (V)	13
Homemade Tiramisu (V)	13
Exotic Fruit Mousse, Banana Ice Cream (V)	13
Selection of Homemade Sorbets and Ice Cream	13
<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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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.

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