

Salads

Caesar salad (D/E) 80

Crouton, beef bacon, parmesan

Beetroot salad (D/N/V) 65

Orange, goat cheese, walnut

Crisp green salad (D/N/V) * 60

Mixed lettuce, mandarine, vinaigrette, asparagus, green beans, avocado, dried fruits, nuts

Burrata cheese salad (D/V) 85

Tomatoes, fresh pesto, arugula

Endive salad (D/E/N/V) 70

Yellow & red endive, baby gem, apple, walnuts, blue cheese

Kale & quinoa salad (N/V) * 70

Quinoa, roasted sweet peppers, fresh pear, toasted hazelnuts

Cauliflower and shrimp salad (D/N/S) 85

Manchego, cranberry, hazelnuts, chervil, sunflower seed emulsion

Tomato salad (D/G/V) 70

Variety of tomatoes with shaved onion, feta, tarragon, olive oil croutons

Seafood salad (S) 85

Shrimps, mussels, calamari, tomatoes, capers, fresh basil, olive oil

Platters

Chilled seafood on ice (D/E/S) 355

King crab legs, oysters, poached prawns, mussels, salmon tartare served with condiments

Premium chilled seafood platter (D/E/S) 795

Canadian lobster, king crab legs, oysters, clams, mussels, prawns, salmon tartare, yellowfin tuna served with condiments

Gillardeau oysters (D/E/S)

half dozen 260 / one dozen 500

Chef's selection served with mignonette, fresh lemon, cocktail sauce

Prawn cocktail (D/E/S) 125

Chilled peel & eat prawns with Marie-Rose cocktail sauce

Grilled seafood platter (A/E/N/S) 515

Grilled prawns, grilled seabream & salmon, fried prawn, calamari, bouillabaisse, side salad, fries

Starters

Tomato soup (D/V) 60

Multigrain toast, olive oil

Vongole (S) 65

Fresh clams, chili, garlic, olive oil, parsley

Moules mariniere (S) 65

Fresh mussels, shallots, garlic, parsley, cream, toasted baguette

Crispy crab cake (D/E/S) 110

Spicy mayonnaise, parmesan, chives

Seagrill salmon tartare (D) 80

Olive oil, lemon, fresh horseradish, chives, toast

Seagrill beef tartare (D) 90

Dijonaise, gherkin, capers, pickled onion, toast

Foei gras crumble (A/E/N) 125

Duck liver pâté, apple butter, dried fruits, nuts, warm toast, brandy

Marinated tuna (S) 90

Dressed yellowfin tuna slices with watermelon, spring onion, crackers

Gazpacho (D/S) 60

Chopped chili prawn, coriander

Caviar

Kaviari Caviar Oscietra 30gm (S) 430

Kaviari Caviar Kristal 30gm (S) 450

Pasta & Risotto

Lobster spaghetti (D/S) 215

Fresh chives, tomato, buffalo mozzarella, eggplant

Seafood spaghetti (D/S) 145

Fresh chives, tomato, buffalo mozzarella, shrimps, clams, scallops

Mushroom fusilli pasta (D) * 85

Mixed mushrooms, goats cheese, truffle oil, arugula

Rigatoni bolognese (D) 95

Confit tomato, parmesan

Seafood risotto (D/S) 135

Scallops, shrimp, clams, tomato, mascarpone

Green pea & mushroom risotto (D/V) * 85

Garden pea, pearl onions, mascarpone

Main Courses

Marseille bouillabaisse (D/E/S) 140

Traditional Mediterranean fish stew with grilled baguette & rouille

Grilled salmon (D) 135

Celeriac puree, baby bell peppers, mashed potato, broccoli

Sea bass (D) 175

Grilled filet with smoked peppers, fennel, Kalamata olives

Grilled prawns (D/E/S) 195

Garlic butter, chopped salad

Grilled seabream (D) 135

Sautéed mushroom, confit potato, baby zucchini, roasted peppers, chili

Dover sole meunière (D) 399

Beurre noisette, sage, capers, white asparagus

Baked langoustine and scallops (A/D/S) 195

Stewed tomatoes, garlic basil, mozzarella

Lamb chops (D) 165

Harissa spiced, fine herb crust, braised carrots

Roasted chicken breast (D) 95

Mushrooms, brown butter crust, chicken jus

Sandwiches

Seagrill beef burger (D/E) 95

Cheese, tomatoes, pickles, fries and salad

Seagrill chicken burger (D/E) 95

Cheese, tomatoes, pickles, fries and salad

Vegetable panini (D/V) 80

Grilled Mediterranean vegetables, black olive tapenade, goat cheese, tomato jam, fries and salad

Lobster rolls (D/E/S) 205

Lobster, toasted brioche, coleslaw, fries

Sides

Fine beans (D/N/V) 35

Green beans with butter, toasted almond

Green salad (V) 30

Tomato, cucumber, mandarin vinaigrette

Green vegetables (D/V) 35

Broccolis, asparagus, beans

Mashed potato (D/V) 30

Milk & butter

Mushrooms (V) 45

Sautéed with garlic, parsley

Fries (V) 30

Desserts

Passion cheesecake (D/E/N) 50

Caramelized banana

Soft baked chocolate chip cookie (D/E) 55

Vanilla ice cream, chocolate sauce

Crème brûlée (D/E) 50

Decadent chocolate cake (D) 55

Moist chocolate sponge, bellagio ganache

Ice cream or sorbet scoop 25

Fruits platter (*) 60

Tiramisu (D/E/G) 55

Lady fingers, espresso, mascarpone

Chocolate mousse (D/E) 55

Made with Belgian chocolate

Traditional baked Alaska (D/E) 195/90

Mango passion sorbet, coconut ice cream, raspberry sorbet

Premium ice cream platter (D/N) 120

12 ice cream & sorbet

Artesian cheese platter 95