



## COLD APPETIZERS

### ④ TUNA CARPACCIO

Ponzu sauce, orange, mandarine, arugula, olive oil & blue Persian salt

### VIETNAMESE ROLL

Rice paper, chicken marinated in ponzu sauce, turnip & peanut dressing

## HOT APPETIZERS

### ④ TEMPURA SHELL

Tuna tartare in ponzu, tempura, crispy tortilla, coleslaw with chipotle dressing

### MISTI CRAB CAKE

Stone Crab in tempura, roasted heart of palm, confit pork belly, feta cheese, smoked oil, pickled ginger dressing

## SALADS

### ④ EXCELLENCE SALAD

Arugula, cherry tomatoes, shrimp, scallions, carrots, lemon vinaigrette

### PORTOBELLO SALAD

Garlic confit, confit cherry tomatoes, mixed lettuce, breaded clam, olive oil, San Felipe salt and pepper



## PASTA

### FETTUCCINE WITH SHRIMP

Grilled shrimp in cheese sauce with chopped parsley



## SOUPS

### CLAM CHOWDER

Wine, brunoise potatoes, bacon, scallions, parsley & cherry tomatoes

#### ④ SHRIMP SOUP

Small shrimp, cilantro, cherry tomatoes & scallions

## MAIN COURSES

### CRISPY SHRIMP

Coconut shrimp, pineapple sauce with carrots, scallions and sprouts

#### ④ GRILLED SALMON

Pepper sauce, served with potatoes, asparagus & radish

#### ④ CHAR-GRILLED OCTOPUS

In Talla sauce with aioli, arugula, smoked salt, parsley & scallions

### TUNA MIGNON

Mashed potatoes, vegetables, asparagus with ponzu sauce

### LOBSTER

Boiled, grilled, or sautéed

Sauce: Garlic, Thermidor, Butter

Served with mashed potatoes or vegetables





## DESSERTS

MANCHEGO CHEESE AND BLUEBERRY TART

DECONSTRUCTED CARROT CAKE

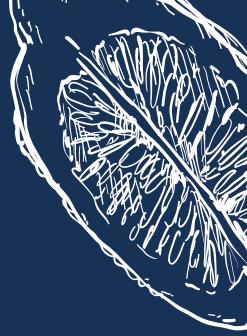
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- ⌚ Gluten free dishes
- 🍎 Healthy dishes which help in maintaining balanced diet
- 🌿 Whole Food Plant-Based option



# WHOLE FOOD PLANT-BASED MENU



## STARTERS

- SAFFRON ARANCINI  
Tomato jelly, pickled squash

- HARISSA CAULIFLOWER  
Tahini, fried capers, and dill

- ARTICHOKE TEXTURES  
Basil, coconut cream, steamed spinach

## SOUP

- CASHEW CREAM SOUP  
Roasted grapes, crispy onion

## MAIN COURSES

- EGGPLANT  
Tomato Chutney, Pistachio, and Thyme Lavosh

- GRILL BAO  
Lentil mix, sweet and sour slaw, curly potato

## DESSERT

- CHOCO PEANUT  
Cocoa sponge, peanut butter cream and 70% chocolate ganache

