Lunch Menu

11:30 to 16:00

Snacks

Cheese Nachos 24 Crispy Corn Tortilla, Guacamole, Sour 26 Cream, Roasted Tomato Salsa D | V 26 Sesame Chicken 26 Crispy Crumble Chicken Strips, French Fries, Spicy Mayo D 32 Tiger Prawns 32 Marinated Prawns, Kunafa Dough, Sour Cream SH | D 32

Sandwiches & Burgers

Midnight Beef Burger	38
Smashed Beef Patties, Lettuce, Caramelised Pineapple,	
Fried Pickled Onion, Sesame Black Buns, Red Dragon Sauce D	
Souvlaki Chicken Gyros	38
Souviaki Chicken Gyros	
Tzatziki, Tomatoes, Pickled Onion, Feta D	
Lobster Brioche Roll	48
Juicy Lobster, Coriander Leaves, Spicy Mayo SH D	
Angus Beef Burger	36
Brioche Bun, Aged Cheddar, Caramelised Onions,	
French Fries D	
Steak Sandwich	38
Beef Striploin, Brie, Caramelised Onion, Mustard Spread D	

Sides

Starters

Melitzanosalata

Octopus Salad Octopus, Tomato Dressing, Octopus Mayonnaise GF | SH

Greek Salad

N | GF | V | D

Basil Oil GF | V | D

Spicy Mayo D | SF

Tzatziki

Hummus

V | GF | LF

Kalamata Olives GF | V | D

Watermelon Salad

Tomato Caprese Mozzarella Cheese, Heirloom Tomato,

Feta Cheese, Toasted Almond, Basil Oil

Crispy Fried Calamari

Greek Yoghurt, Cucumber, Garlic, Mint D | V | GF

Chickpeas, Tahina, Lemon Juice, Olive Oil

Roasted Eggplant, Mint, Garlic VG

Cucumber, Tomato Datterino, Feta Cheese,

Light & Fresh

Green Salad	12	Pan-Roasted Vegetables	14
Grilled Corn	10	French Fries	12
Datterino Tomato Salad	16	Steamed Rice	10

18

38

30

28

36

32

18

18

3 SIGNATURE | A ALCOHOL | N NUTS | GF GLUTEN-FREE | V VEGETARIAN | SF SEAFOOD | VG VEGAN | D DAIRY | SH SHELLFISH | E EGG | LF LACTOSE-FREE | CS CERTIFIED SUSTAINABLE | LS LOCALLY SOURCED All prices are in US Dollars and are subject to a 10% Service Charge and 17% Goods & Services Tax. | Please inform us of any allergies or dietary requirements before ordering, we will be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. | All items marked with an asterisk (*) are not included in any meal plan.

Wood-Fired Pizza

Margherita Fresh Buffalo Mozzarella, Tomato Sauce, Basil V D	32
Quattro Formaggi Fresh Buffalo Mozzarella, Roquefort Mascarpone, Parmigiano Reggiano, Fontina, Tomato Sauce V D	38
Vegetarian Mozzarella, Marinated Eggplant, Zucchini, Confit Tomatoes, Rocket Leaves V D	34
Pepperoni Mozzarella, Beef Pepperoni, Spicy Oil, Tomato Sauce D	36
Valtellina Truffle Cream, Burrata, Bresaola, Rocket, Basil D	38
Regina Mozzarella, Honey Roasted Ham, Mushrooms, Tomato Sauce, Oregano D P	36
Prosciutto Di Parma Fresh Buffalo Mozzarella, Rocket Leaves, Pesto, Shaved Parmesan Cheese, Tomato Sauce D P	38
Frutti Di Mare Calamari, Prawns, Octopus, Green Olives SF SH D	46
Fungi Mixed Mushrooms, Truffle Oil, Pesto, Arugula GF V D	38
Maldivian Tuna Canned Tuna, Masmirus, Kopee Leaf D SF	38
Meat Lover Beef Bacon, Pepperoni, Beef Bresaola D	42
Smoked Beef Calzone BBQ Sauce, Bacon, Roasted Pepper D	38

Pasta

Choose Your Pasta Penne D V Spaghetti D V	
Tomato Sauce Tomato Sauce, Basil, Basil, Garlic V D	32
Beef Bolognese Beef Ragout Tomato Sauce, Basil D	36
Chicken Alfredo Mushroom, White Sauce, Chicken, Basil D	36

Dessert

Fruit Platter Selected Seasonally Cut Fruits GF VG	35
Homemade Ice Cream & Sorbet	
6/Scoop	
Vanilla Bean Ice Cream GF VG D	
Rum & Raisin Ice Cream A GF VG D	
40% Milk Chocolate Ice Cream GF VG D	
Pistachio Ice Cream N GF VG D	
Wild Strawberry Sorbet GF VG	
Coconut Sorbet GF VG	
Raspberry Sorbet GF VG	
Mango Sorbet GF VG	

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