



ENDLESS *Summer* D R U N C H

COLD CUTS & CHEESE

Beetroot-Cured Salmon Gravlax with Dill & Citrus (S)

Thin-Sliced Bresaola & Veal Prosciutto (D)(G)

Assorted Cheese Selection

Variety of Cheeses Served with Crackers, Crostini, Nuts & Dried Fruits (D)(N)(G)

APPETIZERS

Citrus-Infused Prawn Salad with Avocado & Cucumber (S)(D)

Caprese-Style Bocconcini with Colorful Tomatoes & Basil (D)(N)(V)

Citrus-Cured Scallops with Shaved Fennel & Orange Segments & Citrus Vinaigrette (S)

Chorizo & Chickpea Salad with Smoked Paprika Dressing (N)(G)

SALAD

Chargrilled Squid with Rocket, Artichoke & Citrus Dressing (S)

Crisp Baby Gem Caesar Salad with Parmesan & Croutons (D)(G)(S)

Roasted Garden Vegetables with Aged Balsamic Drizzle (V)(N)

Mediterranean Watermelon & Feta with Mint & Balsamic (V)(D)

Mediterranean Seafood Panzanella with Lemon–Olive Dressing (D)(G)(S)

Garden-Fresh Greek Salad with Feta & Oregano (D)(V)

Hummus, Silky Chickpea Purée with Tahini & Olive Oil (V)

MAINS COURSE

Mediterranean-Style Grilled Salmon

with Sicilian Caponata (D)(S)

Seafood Thermidor

Rich Blend of Seafood, Baked in a Creamy Flavorful Sauce (S)(D)

Seafood Paella

Saffron-Infused Rice with Prawns, Mussels, Calamari,
Simmered in Aromatic Herbs (S)(G)

Gambas Al Ajillo

Classic Spanish-Style Prawns Sautéed with Garlic, Chili & Olive Oil (S)(G)

Char Grilled Lamb Kofta

with Spiced Harissa Creamed Yogurt (D)(G)

Mediterranean-Style Slow-Braised Wagyu Brisket

with Olive & Thyme Glaze (D)(G)

Lemon-Infused Grilled Chicken

with Vegetable Medley & Thyme Jus (D)(G)

Please inform us of any dietary requirements before ordering
(G) Gluten, (N) Nuts, (D) Dairy, (V) Vegetarian, (S) Seafood

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SIDE DISH

Layered Greek Moussaka – Layers of Eggplant, Meat & Béchamel (G)(V)

Handmade Gnocchi with Forest Mushroom Ragout (D)(G)

Rustic Classic French Boulangère Potatoes (D)(V)(G)

Garden-Fresh Seasonal Greens (V)(D)

SAUCES AND MUSTARD SELECTIONS

Barbeque (G), Green Peppercorn (D), Dill Butter Sauce (D)(G)

Salsa Verde, Dijon Mustard, English Mustard, Spicy Whole
Grain Mustard Onion & Tomato Relish

DESSERT CORNER

Raspberry Clafoutis

Classic French Baked Custard with Raspberries (D)(G)(N)

Turkish Baklava

Layers of Crisp Filo Pastry, Pistachios, Honey Syrup (N)(G)(D)

Cannoli Crisp Pastry Shells

Filled with Sweet Ricotta, Chocolate Chips (D)(G)(N)

Tiramisu Espresso-Soaked Sponge

Layered with Mascarpone (D)(G)

Basque Burnt Cheesecake Rich & Creamy Baked Cheesecake (D)

Almond Rice Pudding Slow-Cooked Rice

with Almonds & Vanilla (D)(N)

Mixed Berry Panna Cotta Silky Cream Dessert

Topped with Mixed Berries (D)

Vanilla Flan Classic Baked Custard

Topped with Golden Caramel (D)

Vanilla Profiteroles Light Choux

Filled with Vanilla Cream & Drizzled Chocolate (D)(G)

Assorted a Colorful Selection of Macaroons (G)(N)(D)

Classic Crème Brûlée Silky Vanilla Custard

with a Caramelized Sugar (D)

Chocolate Pot de Crème Rich Chocolate Custard (D)

Pistachio Passion Layers of Pistachio Cream, Passion Fruit, Sponge Cake (D)(N)(G)

Seasonal Fruits Selection of Fresh, Ripe Fruits Sourced from the Season's

CHOCOLATE FOUNTAIN

**A Flowing Fountain of Rich Chocolate Served with an Assortment
of Fresh Fruits, Marshmallows & Pastries for Dipping** (G)(D)

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