



To Start & Share

Pan con Tomate 🌿 🌿

Rustic Bread, Grated Tomato, Garlic,
Sea Salt, Arbequina Olive Oil

Pulled Beef and Manchego Bites 🌿 🍷

Kunafa, Roasted Red Pepper Aioli, Truffle

Whipped Ricotta and

Charred Grapes 🍷 🥜 🌿 🌿

Wild Honey, Thyme, Pistachio,
Grilled Sourdough



Crudo & Crunch

Mediterranean Power Bowl 🍷 🌿

Quinoa, Chickpeas, Feta, Cucumber,
Grilled Zucchini, Lemon Tahini

Mozzarella Pomodorini

e Basilico 🍷 🥜 🌿

Mozzarella Espuma, Sun Dried Tomato,
Arugula Pesto, White Balsamic,
Pine Nuts, Basil

Midi Caesar Salad 🍷 🌿 🌿

Crisp Romaine, Caesar Dressing, Parmesan,
Herb Roasted Croutons, Poached Egg
Add: Chicken | Shrimp

Tuna Tartare 🌿 🍷 🌿 🌿

Maldivian Yellowfin Tuna, 64'c Egg Yolk,
Avocado Cream, Espelette Panko

Menu Item without SUP price are included in All-Inclusive package.

Should you have any dietary restrictions or allergies, please inform your Service Attendant.

🌿 Vegetarian 🐷 Pork 🌿 Gluten 🍷 Dairy 🌶️ Spicy 🥜 Nuts 🌊 Seafood 🌿 Sustainably Sourced 🍷 Alcohol

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes



Flatbreads & Sandwich

Prosciutto and Fig

Flatbread    

Gorgonzola, Pecan, Arugula, Honey

Mediterranean Veg Panini

Grilled Eggplant, Zucchini, Tomato Jam,
Goat Cheese

Midi Club Sandwich

Chipotle Chicken, Sour Dough, Fried Egg,
Smoked Beef Bacon, Pommery Mayo



Verdure

Minestrone Soup

Market Vegetables, Tomato, Broken
Spaghetti, Fresh Herbs

Mushroom Risotto

Wild Mushroom, White Wine, Truffle Oil,
Aged Parmigiano Reggiano, Herb Oil

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Pasta Del Giorno

Featuring Either Freshly Made or Artisan Dried Pasta,
Cooked Al Dente

Penne Pomodoro 🌿 🍃

Rich Tomato Sauce, Fresh Basil, EVOO

Spaghetti Aglio Olio Pepperoncini con Gamberi 🌿 🍷 🌶️ 🍤

Prawn, Garlic, Chili, Fresh Parsley, Lemon Zest,
Toasted Breadcrumbs

Tagliatelle Bolognese 🌿 🍷

Minced Beef, Butter, Parsley, Aged Parmigiano Reggiano

Fettuccine Cacio e Pepe 🌿 🍷

Aged Parmigiano Reggiano, Velvety Cheese Sauce,
Cracked Sarawak Pepper

Farfalle con Pollo 🌿 🥜 🍷

Grilled Chicken, Blistered Cherry Tomato,
Herb Infused Olive Oil, Lemon Zest

Linguine Frutti di Mare all'Arrabbiata 🌿 🍷 🌶️ 🍷

Grilled Seafood, San Marzano Tomato, White Wine,
Garlic, Lemon Zest, Parsley

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Hand-Stretched Pizza

Neapolitan Pizza, 72-Hour Fermented Dough, Stone Oven-Baked with Wood for Flavor

Margherita Classica

San Marzano Tomato, Mozzarella, Basil, EVOO

Truffle Bianca

Wild Mushrooms, Fontina, Mozzarella, Truffle Oil, Garlic Cream

Nduja Diavola

Spicy Pork Sausage, Tomato Sauce, White Onion, Red Pepper

Tonno

Yellowfin Tuna Tartare, Asparagus, 52'c Egg Yolk, Capers, Onion, Parsley

Frutti Di Mare

Mixed Seafood, Olives, Capers, Garlic Chips, Fresh Herbs

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From the Depths

Gambas al Ajillo

Prawns, Garlic, Smoked Paprika, White Wine, Parsley, Rustic Bread

Seafood Paella

Mix Seafood, Saffron Infused Rice, Peas, Mediterranean Spices

SUP

\$34

Acqua Pazza

Charred Reef Fish, Wine, Tomato, Basil, Cappers, Focaccia

Calamari Fritti

Crispy Fried Calamari, Grilled Lemon, Saffron Aioli



Grown & Raised

Angus Beef Cheeseburger

Brioche, Lettuce, Caramelized Onion, Gherkins, Cheddar, Mustard Mayo

Cevapi - Balkan Lamb Pocket

Minced Lamb, Fresh Somun Bread, Chopped Onions, Cajun Spiced Fries, Ajvar Dip

Slow Roasted Chicken

Pastrami Spice Rub, Sweet Corn, Cavjusit Pinot Noir Jus

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Sweet Escape

Classic Tiramisu

Mascarpone Cream, Lady Finger, Aerated Espresso,
(Kahlúa Espresso Shot Optional)

Crème Brûlée

Toasted Milk Crème Brûlée,
Macadamia Whipped Ganache,
Banana Crèmeux, Sesame Seeds

Lemon Tart

Lemon Curd, Bee Pollen, Crème Fraiche Ice cream,
Dehydrated Meringue

Selection of Homemade Ice Creams

Toasted Vanilla, Pistachio, Strawberry, Chocolate,
Crème Fraiche

Selection of Homemade Sorbets

Raspberry, Mango, Tropical

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