

EARTH

# THE EARTH'S ESSENTIALS

## *Discover the flavours of the Mediterranean*

Experience the vibrant flavours of beloved seafood, cultural classics, and handcrafted delicacies inspired by the colourful dishes of Spain, Italy, and Greece.

With this philosophy in mind, we have developed this menu to bring you the delights of the Mediterranean combined with the highest quality ingredients and the creativity of our chefs.

# STARTERS

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## SMOKED BEEF CARPACCIO

Horseradish cream, pickles, confit tomatoes, parmesan, rocket leaves

**M SU 48**

## MARINATED SCALLOPS

Fennel, grapefruit & chilli dressing

**MO S SU 42**

## TUNA TARTARE 🌱

Avocado, pine nuts, lemon zest, passion fruit vinaigrette, herb oil

**F N SU 38**

## OCTOPUS A LA GALLEGA ✔️

Espelette pepper, tomato salsa, crushed potatoes

**MO SU 46**

## GAMBAS

Garlic & chilli prawns in extra virgin olive oil, lemon zest, grilled sourdough

**CR G S SU 48**

## FRITTO MISTO

Lemon tartare, pickles

**CR E F G MO SU 42**

## BURNT EGGPLANT

Flatbread, smoked paprika yoghurt sauce, mint, pomegranate

**G M V 32**

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**SU** - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN | ✔️ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

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# SALADS

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## MEDITERRANEAN LOBSTER

Poached lobster, heirloom tomatoes, cucumber, capers, basil leaves

**CR SU 74**  
*Supplement of* **30**

## PRAWN & ROASTED VEGETABLE

Zucchini, bell pepper, eggplant, basil leaves

**CR SU 48**

## BLUE CHEESE & PEAR

Roquefort cheese, chicory, caramelised walnuts

**M N SU V 36**

## BURRATA

Heirloom tomato jam, charred peach, figs

**M V 32**

## SALT-BAKED BEETROOT

Burnt orange, green olives, cashews, candied walnuts, yoghurt

**M N SU V 32**

# SOUPS

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## MINISTRONE

Seasonal vegetables, macaroni, parmesan

**G M V 28**

## ROASTED VINE TOMATO

**G M SU V 28**

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# MAINS

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## BRAISED WAGYU BLACKMORE SHORT RIB

Parmesan polenta, glazed carrot, wine jus

**A C G M SU 109**

*Supplement of 40*

## DUCK BREAST

Pistachios, baby potatoes, morello cherry jus

**A N SU 65**

## CHICKEN MILANESE

Gribiche sauce, cherry tomatoes, rocket leaves, parmesan shavings

**E G M 64**

## YELLOWFIN TUNA STEAK 🌱

Citrus vierge sauce, charred zucchini

**F SU 58**

## PAN-SEARED REEF FISH 🌱

Capsicum, tomatoes, chat potatoes

**F M SU 52**

## BARBECUED PRAWNS 🌱

U5 prawns, gremolata, roasted potatoes, mesclun salad, burnt lemon

**CR SU 66**

## LOBSTER THERMIDOR

Baked Maldivian lobster, Thermidor sauce, roasted potatoes, mesclun salad

**A CR E G M MU 146**

*Supplement of 65*

# FROM THE GRILL

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## BLACK ANGUS SIRLOIN

Confit garlic, mesclun salad, salsa verde

**A M MU SU 78**

## ANGUS TENDERLOIN

Confit garlic, mixed green salad, red wine jus

**A M MU SU 79**

## LAMB CHOPS

Smoked aubergine purée, confit capsicum, black garlic, lamb jus

**A M SU 72**

## CHICKEN BREAST

Charred vegetables, herb salsa

**M SU 68**

## SALMON STEAK 🌱

Fennel salad, lemon butter sauce

**F M MU 72**

*All grilled dishes are accompanied by your choice of one side.*

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## SIDES

<b>TRUFFLE MASHED POTATOES</b>	<b>M SU V</b>	<b>18</b>
<b>PATATAS BRAVAS</b> Garlic aioli, smoked chilli-tomato sauce	<b>E M S SU V</b>	<b>14</b>
<b>HAND-CUT FRIES</b>	<b>G V</b>	<b>14</b>
<b>FRENCH BEANS &amp; ASPARAGUS</b>	<b>M V</b>	<b>16</b>
<b>GRILLED BABY CORN &amp; CHILLI BUTTER</b>	<b>M S V</b>	<b>14</b>
<b>PADRÓN</b> Char-grilled peppers, chilli salt	<b>S VG</b>	<b>14</b>
<b>MIXED GREENS</b> Mesclun salad, mustard dressing	<b>MU VG</b>	<b>14</b>

## PASTA

<b>RIGATONI</b> Braised wagyu brisket, olives, tomatoes, basil leaves, smoked paprika	<b>A C G M SU</b>	<b>48</b>
<b>PACCHERI</b>  Reef fish, prawns, mussels, crab, tomato bisque sauce, lemon zest	<b>CR F G MO</b>	<b>54</b>
<b>SPAGHETTI ALL'ARAGOSTA</b> Maldivian lobster, cherry tomatoes, tomato sauce, chilli, parsley	<b>CR G S SU</b> <i>Supplement of</i>	<b>98</b> <b>40</b>
<b>TRUFFLE MUSHROOM FETTUCCINE</b> Wild mushrooms, truffle cream sauce, parmesan	<b>G M SU V</b>	<b>46</b>
<b>LINGUINI</b> Pomodoro, basil leaves, burrata	<b>G M SU V</b>	<b>42</b>

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# DESSERTS

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## CHOCOLATE ALMOND CAKE

**E G L M N SU V 24**

Chocolate ganache, blanched almonds, almond-honey ice cream

## CHOCOLATE CHERRY AMARETTO CAKE

**E G L M N V 24**

Chocolate biscuit, chocolate mousse, cherries, amaretto crumble, vanilla ice cream

## PANNA COTTA

**M SU 23**

Greek yoghurt, olive oil, orange marmalade

## PISTACHIO BAKLAVA CHEESECAKE

**E G L M N V 24**

Phyllo pastry, pistachio cream, honey, yoghurt ice cream

## PLUM CLAFOUTIS

**E G L M V 24**

Baked plum custard cake, vanilla ice cream

## FRUIT PLATTER

**VG 22**

Selection of seasonal tropical fruit

# ICE CREAM & SORBET

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## HOMEMADE ICE CREAM

**M V 6**

Caramel, chocolate, coffee, Oreo (**E G**), pistachio (**G N SB SU**), strawberry, vanilla, yoghurt



*per scoop*

## HOMEMADE SORBET

**VG 6**

Banana, coconut, lemon, mandarin, passion fruit, raspberry

*per scoop*

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