

G L O W



SET MENU

4 COURSE TASTING JOURNEY

STARTER

SEARED YELLOWFIN TUNA (DF) (GF)

Tomato Gazpacho, French beans, quail egg, Taggiasca olives, pickled onion

or

VITELLO TONNATO

Slices of milk-fed veal, tuna mayonnaise foam, caper leaves

MIDDLE COURSE

RISOTTO DI MARE

Prawns, clams, seafood emulsion
(Additional)

or

TROFIE AL PESTO (V) (N)

Pesto, tomato fondue, burrata

MAIN COURSE

GREEN JOBFISH FILLET (GF)

Caponata, harissa, tzatziki, rocket salad

or

24H BRAISED BEEF BRISKET

King mushroom, peas, onion

DESSERT


BASQUE CHEESECAKE ★ (GF) (N)

Burnt strawberries, passion fruit gelato, raspberry coulis

or

PISTACHIO SEMIFREDDO (N)

Amarena, cherry sorbet

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts | (P) Contains Pork | (S) Spicy |  Sustainable
All our dishes are prepared in an environment where allergens may be present. If you have any food allergies, intolerances, or special dietary requirements, please inform a member of our team. We are pleased to accommodate your requests.

All prices are USD and are subject to 10% service charge and 17% TGST



RAW BAR

GILLARDEAU OYSTERS NO 2

3 pieces freshly shucked, mignonette sauce, lemon
Served with sourdough bread and butter

SEARED YELLOWFIN TUNA (DF) (GF)

Tomato Gazpacho, French beans, quail egg, Taggiasca olives, pickled onion

CRAB SALAD (GF) (DF)

Avocado, caviar, cured egg, baby cabbage

BEEF TARTARE (S)

Confit egg yolk, horseradish emulsion, pickled mustard seeds
Served with Carasau bread, traditional flatbread from Sardinia

APPETIZERS

WHITE ASPARAGUS SOUP (GF) (V)

Black truffle, tomato & herbs oil, crispy avocado toast

VITELLO TONNATO (GF)

Slices of milk-fed veal, tuna mayonnaise foam, caper leaves

CANTABRIAN ANCHOVIES ★

Stracciatella, balsamic roasted bell peppers, "Pangrattato", smoked oil
Served with toasted sourdough bread

OCTOPUS CARPACCIO ★ (GF)

Fennel, orange, gremolata, smoked paprika aioli

"NDUJA" BOUCHOT MUSSELS MARINIÈRE (P) (S)


Spicy "Nduja" creamy sauce, fennel, oregano
Served with toasted sourdough bread

TARAMASALATA

Bottarga, salmon roe, marinated olives
Served with wood-fired pita bread

LANGOUSTINES (GF)

Roasted with garlic butter, tomatoes, parsley

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VEGETARIAN

ARTICHOKES BRUSCHETTA (V)

Baked ricotta cheese, cherry tomatoes, sage

BURRATA (V) (GF)

Cherry tomatoes, basil, aged balsamic

ROASTED PUMPKIN (V) (N)

Marinated feta cheese, spiced granola, sumac dressing

CHARRED BABY GEM SALAD (V) (GF) (N)

Tahini pesto, tzatziki

ENDIVE SALAD (V) (GF) (N)

Endives, apple, Gorgonzola, walnut praline vinaigrette

PASTA & RICE

TROFIE AL PESTO (V) (N)

Pesto, tomato fondue, burrata

LAMB MEZZE MANICHE ★

Onion jus, peas, Parmigiano Reggiano


RISOTTO DI MARE

Prawns, clams, seafood emulsion

PAELLA (GF) (DF)

Carabinero, mixed seafood rice

For 2 guests. 24 hours pre-order required

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MAINS

MONKFISH IN SALSA VERDE ★ (DF)

Clams, white asparagus, parsley and garlic sauce

GREENJOB FISH FILLET (GF)

Caponata, harissa, tzatziki, rocket salad

PAN SEARED SCALLOP (P)

Lemon & caper butter, guanciale, fregola sarda, sea asparagus

BLUE LOBSTER (DF) (N)

"Caldereta" stew style, potatoes, almond, parsley

GRILLED MALDIVIAN LOBSTER (GF)

Served with garden salad & salsa verde

CATCH OF THE DAY (GF) (DF)

Oven baked in a bed of potatoes, garlic and chili "refrito"

ROASTED WHOLE SPRING CHICKEN (GF)

Green pea mash, braised baby carrots, herb jus
Recommended for 2 guests

24H BRAISED AUSTRALIAN BEEF BRISKET ★


King mushroom, peas, roasted onion

PORK MILANESE (P)

Breaded milk-fed pork, sage jus, fennel salad

TAGLIATA STEAK (GF)

300 grams Australian sirloin, Parmigiano Reggiano, rocket, herb jus

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SIDES

RATATOUILLE (VG)

Layers of yellow squash, zucchini, eggplant, tomato sauce

POLENTA FRIES (V)

Parmigiano Reggiano, shaved truffle

FINGERLING POTATOES (GF) (VG)

Thyme, cayenne pepper

BROCCOLINI (V) (N)

Confit garlic butter, almonds

ARTICHOKES (V) (N)

Fried crispy artichokes, romesco sauce

SWEET

BASQUE CHEESECAKE ★ (GF) (N)

Burnt strawberries, passion fruit gelato, pistachio

APPLE TATIN

Caramelized apple, crispy kunafa base, brown butter ice cream

CHOCOLATE BONET (N)

Crème caramel, amaretti biscuit, almond ice cream

PISTACHIO SEMIFREDDO (N)


Amarena, cherry sorbet

SELECTION OF VEGAN SORBET (PER SCOOP) (VG)

Lemon | Cherry | Blood orange & ginger | Mango

SELECTION OF ICE CREAM (PER SCOOP)

Passion fruit | Almond (N) | Brown butter | Dark chocolate | Vanilla

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KIDS MENU

VEGETABLE CRUDITES (V)

Cucumber, carrot, bell pepper

TOMATO SOUP (V) (GF)

Tomato basil, extra virgin olive oil, croutons

MAC & CHEESE

Sweet corn & mozzarella

TOMATO PASTA

Penne pasta, Parmigiano Reggiano, basil

CHICKEN BURGER

Choice of side dish

GRILLED BEEF TENDERLOIN

Choice of side dish

GRILLED FISH

Choice of side dish

SIDES


French fries | Steamed rice | Steamed broccoli

SELECTION OF VEGAN SORBET (PER SCOOP) (VG)

Lemon | Cherry | Blood orange & ginger | Mango

SELECTION OF ICE CREAM (PER SCOOP)

Dark chocolate | Vanilla | Passion fruit

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