

Christening Ceremony



Dinner

Starters

COLD APPETIZERS

Beetroot Carpaccio

Topinambur | Walnut Salad (G,L,N)

Creamy Cucumber Tartar

Dill Caviar | Crispy Kroepoek (G,L)



SALAD

Spinach Salad

Vinaigrette | Truffles (G,L)



SOUP

Cream of Porcini Mushroom

Crostini (L)

Main Courses

Leek Risotto

Crispy Leeks (L)

Papas Rostisadas

Potato Shredded | Espuma | Fresh Truffles (G,L)

Ushuaia, Argentina

GALA MENU

Starters

AMUSE BOUCHE

COLD APPETIZERS

Strasbourg Terrine

Walnut Brioche | Pistachio | Pear

Lobster Tartar

Caviar | Mayonnaise | Wasabi Kroepoek (G,L)

HOT APPETIZER

Braised Veal Cheek

Camembert Risotto (G)

SOUPS

Quiche Lorraine-Leek Cream Soup

Crispy Bacon Bites | Egg | Chives (G)

Bouillabaisse

Garlic Bread | Rouille

Main Courses

Dover Sole Almondine

Almond | Mashed Potato | Creamy Spinach | Baby Turnips (N)

Precision-Poached Lobster

Black Ravioli | Cartuxa Red Wine Sauce | Carrots | 24hr Cured Grilled Bacon

Beef Wellington

Fondant Potato | Truffle Sauce | Asparagus

Papas Rostisadas

Potato Shredded | Gruyere Espuma | Fresh Truffles (G)

(G) Gluten Free, (L) Lactose Free, (N) No sugar added

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PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Eola-Amity Hills Chardonnay, Wilamette Valley, Oregon **\$147**

Red Wine: Archimedes, Cabernet Sauvignon, Sonoma **\$182**

Desserts

Soufflé au Grand Marnier

Orange Sauce

Valrhona Manjari 70% Chocolate

Molten Lava Cake

Lemon Sorbet

with Champagne (G,L)

PLANT-BASED DESSERT

Woodland Wonder

Cacao Confection (L)

Dessert Wine Recommendation:

Beerenauslee Cuvee, Kracher
Weinlaubenhof, Burgenland, Austria \$47

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Starters

COLD APPETIZERS

Flamed Carrot

Lemon Crisp | Potato Cream |
Dill Oil (G,L)

SALAD

Mixed Leaf Lettuce

House Vinaigrette Dressing (G,L)

SOUP

Pumpkin Soup

Pumpkin Seed (G,L)



Main Course

Chargrilled Beets

Orange Filet | Olive Oil (G,L)

Desserts

Crepe Suzette

Caramel Sauce | Orange (L)

Fresh Seasonal Fruits

Watermelon | Strawberry | Pineapple | Honeydew (G,L)

ALWAYS AVAILABLE

Starters

SALAD

Caesar Salad

Anchovies (G,L)

SOUP

Organic Tomato Soup

Basil Oil | Braised Tomatoes (G,L)



Main Courses

Black Angus Steak 7oz

Lemon Crusted Salmon Steak 5oz

Plant Based Mountain Steak 7oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Fransola, Sauvignon Blanc, Penedes, Spain **\$57**

Red Wine: Chateaufeuf du Pape Vieux Telegraphe, France **\$86**

Starters

COLD APPETIZERS

"Deconstructed Tuna Nicoise Salad"

Blue Fin Tuna | Soft Boiled Egg | Crisp
green beans | Juicy Tomatoes | Sliced
Onions | Kalamata Olives | Asparagus
Tips | Sesame Vinaigrette (G,L)

Hot Appetizer

Walnut Fried Frog Legs

Garlic Cream | Spinach Coulis |
Butter Parsley (G,N)

SOUPS

Classic French Onion Soup

Onion Ash

SALAD

Sliced Seared Beef Fillet

Arugula salad | Parmesan flakes |
Aceto Balsamico (G)

Main Courses

Seabream Lemongrass Velouté Shrimp

Saffron Potato | Grill Leek | Roasted Chanterelle

Rack of Lamb

Onion Thyme Gel | Port Wine Sauce | Dauphinoise Potato (L,N)

Slow-Cooked Pink Venison

Red Cabbage Puree | Potato Pave (G)

Cassoulet Chez Maison

Vegetable Casserole | White Beans | Carrots | Green Beans |
Root Vegetable Blend (G,L)

Little Italy

Choose your own artisanal pasta Spaghetti or Pappardelle,
Traditional Carbonara or D.O.P San Marzano tomato sauce

Desserts

Mille Feuille Napoleon

Caramelized Puff Pastry | Crème Patisserie

Gateau Opera

Coffee ButterCream | Dark Chocolate Ganache

Cheese Selection

Gorgonzola | Rabiola | Tometta Valle Elvo | Tarentaise Cheese

Pistachio Ice Cream

Petit Fours

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Starters

COLD APPETIZER

Mash Chinese Cucumber

Cucumber | Sesame Seeds (G,L,N)



SALAD

Mixed Leaf Lettuce

House Vinaigrette Dressing (G,L)

SOUP

Minestrone Soup

Zucchini, Carrots, Tomatoes, Beans, Cabbage (G,L)

Main Course

Porcini Mushroom Risotto

Confit Mushroom | Arborio Rice (G,L,N)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad

Paprika Croutons | Don Bocarte Anchovies | Original Caesar Sauce

SOUP

Organic Tomato Soup

Basil Oil | Braised Tomatoes (G,L)



Main Courses

Grass-fed Argentinian Aberdeen Angus Tenderloin Steak (G,L,N)

Grilled Norwegian Salmon Steak (G,L,N)

Chargrilled Plant-Based Steak (G,L,N)



Sides

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Gavi del Comune DOCG, Piedmont Italy **\$38**

Red Wine: Giobatta, Chianti Colli Senesi, Italy **\$33**

Starters

COLD APPETIZERS

Vitello Tonnato

Tuna Foam Cream | Fried Capers | French Mustard | Pickled Onion (G)

Mini Burratina

Cherry Tomato | Broccoli Shots | Parsley Powder (G)



Hot Appetizer

Spinach Ricotta Ravioli

Basil Butter | Pine Nuts

SOUP

Ribollita

Borlotti Bean Stew | Kale | Pancetta | Pecorino | Chicken Broth (G,N)

Main Courses

Pan-fried Seabass

Quinoa Risotto | Lemon Butter Foam | Vegetables (N)

Szechuan Beef

Chinese Spice | Garlic Fried Rice (L,N)

Honey-Lacquered Pink Magret

Sangria Sauce | Madeira Glazed Shallot | Caramelized Peach

Little Italy

Choose your own artisanal pasta Spaghetti or Pappardelle, traditional Carbonara (Egg Cured Individual)(L,N) or D.O.P San Marzano tomato sauce (L)



Starter

Rissoles de Carne

Soft dumpling filled with ground beef, breaded and fried
All Around Portugal

Main Course

Alheira de Mirandela

Portuguese sausage, wilted green radish top and potatoes
Mirandela

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Desserts

Tiramisú

Ladyfinger | Coffee | Mascarpone |
Cocoa Powder

Strawberry Zabaione

Ladyfingers | Strawberry

Lemon Cheesecake Ice Cream

Cheese Selection

Roquefort | Montagnola |
Saint Felicien | Comte Cheese



PLANT-BASED DESSERT

Valrhona Manjari 70% Chocolate Pudding (G, L)

Fresh Seasonal Fruits

Pineapple | Kiwi | Honeydew |
Watermelon

alma

Arroz Doce

Rice pudding cooked in milk, lemon zest
and cinnamon. (G)

Dessert Wine Recommendation:

Beerenauslee Cuvee, Kracher
Weinlaubenhof, Burgenland, Austria \$47

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Starters

COLD APPETIZER

Cucumber Julienne



Rucola | Roasted Bell Peppers (G,L)

SALAD

Ensalada Xató

Mix Green Lettuce | Olives |
Garlic Almond Dressing (G,L)

SOUP

Menestra de Verduras



Vegetable Broth | Carrots |
Green Beans | Artichokes (G,L)

Main Course

Judiones Reales

Giant White Bean Stew | Pearl Onion Confit | Roasted Garlic Black Breadcrumbs (L)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad

Paprika Croutons | Don Bocarte
Anchovies | Original Caesar Sauce

SOUP

Organic Tomato Soup



Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled Grass Fed Argentinian Aberdeen Angus Tenderloin Steak 6oz

Grilled Norwegian Salmon Steak 5oz

Chargrilled Plant Based Steak 6oz



French Fries (G,N,L) | Sauteed Green Beans (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Altano Douro, Naturalmente Vinho Branco, Portugal **\$23**

Red Wine: Portico Mayor Reserva, Rioja, Spain **\$44**

Starters

COLD APPETIZERS

Cold Salmon

Pear and Yellow Pepper Salsa |
Rainbow Mayonnaise

HOT APPETIZER

Cantonese Spring Rolls

Crispy Pastry | Ground Pork |
Sweet Chili Sauce

"The Garden" Raw Vegetables

Carrot Puree | Matcha Soil |
Aromatic Water

SOUP

Prawn Chowder

Cumin | Queso Fresco (N)

Main Courses

Hunan Shrimps

Chili Bean Paste | Garlic | Soya Sauce (L,N)

Bacalao Fresco Con Puerros

Fresh Cod Confit | Creamy Cauliflower | Fried Leeks | Grilled Spring Onions (G,L)

Grilled Iberian Pork Loin

Brussel Sprout | Parisienne Potatoes | Aromatic Puree (G)

Little Italy

Choose your own artisanal Spaghetti or Pappardelle,
traditional Carbonara (Cured Egg Individual)(L,N) or D.O.P San Marzano tomato sauce (L)



Starter

Sopa da Pedra

Assorted meat stew, beans and vegetables

Main Course

Sardinhas na Grelha

Grilled Portuguese Sardines and boiled potatoes

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Desserts

Valrhona Milk Chocolate Soup

Green Tea Mochi

Cold Rice Flour Dumpling | Green Tea
Ice Cream | Poached Peach |
Pistachio Sponge Cake

Cookies and Cream Ice Cream

Fresh Seasonal Fruit Plate

Kiwi | Watermelon | Honeydew |
Pineapple

Assorted Cheese Plate

Vully Rouge
(Swiss Hard Cheese)
Gouda Holland
(Holland Hard Cheese)
Tomme de Tarentaise
(French Soft Cheese)
Bleu d Auvergne
(French Blue Cheese)

PLANT-BASED DESSERT

Yuzu Sorbet

with Maple Syrup (G,L)

Sericaia

Egg pudding, stewed prunes,
cinnamon and sugar

Dessert Wine Recommendation:

Beerenauslee Cuvee, Kracher
Weinlaubenhof, Burgenland, Austria \$47

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Starters

COLD APPETIZER

Vegetable Spring Roll

Glass Noodle | Vegetables | Peanut Dip (L,N)

SALAD

Papas A la Huancaína

Boiled Potatoes | Black Olives | Yellow Bell Pepper Cream (G,L)

SOUP

Kenchinjiru



Root Vegetables | Tofu | Shiitake Mushrooms (L,N)

Main Course

Vegetable Chow Mein

Soba Noodles | Shredded Vegetables | Asian Sauce (L,N)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad

Paprika Croutons | Don Bocarte Anchovies | Original Caesar Sauce

SOUP

Organic Tomato Soup



Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled Grass Fed Argentinian Aberdeen Angus Tenderloin Steak 6oz

Grilled Norwegian Salmon Steak 5oz

A taste of Norway's best

Chargrilled Plant Based Steak 6oz



French Fries (G,N,L) | Sauteed Green Beans (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Morillon, Chardonnay, Austria **\$45**

Red Wine: Arachon Evolution, Burgenland, Austria **\$70**

Starters

COLD APPETIZERS

Roasted Octopus



Slice Apple | Eggplant Puree | Yuzu Vinaigrette G,L)

Vegetarian Kefta

Sweet Potato Puree | Roasted Cashew | Chanterelle Mushroom (N)

HOT APPETIZER

Gua Bao

Steamed Buns | Barbecued Pork Belly | Wasabi Mayonnaise

SOUP

Avgolemono

Shredded Chicken | Orzo | Dill | Lime (L)

Main Courses

Grilled Mackerel

Peas Hotch-Potch | Green Beans | Spiced Red Oil

Stir-Fried Veal Tenderloin

Red Onions | Tomatoes | Peppers | Fries | White Rice (G,L,N)

New Zealand Mussel

Root Vegetables Puree | Fried Onions | Dill Oil (L,N)

Little Italy

Choose your own artisanal Spaghetti or Pappardelle, traditional Carbonara (L,N) or D.O.P San Marzano tomato sauce (L)



Starter

Chora de Bacalhau

Creamy dry Cod soup with bacon and rice

Main Course

Frango Piri Piri

Spicy barbecue grilled chicken, French fries and salad

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Desserts

Infinity Chocolate Peanut Butter

Leche Nevada (Floating Island)
Merengue | Vanilla Sauce | Cinnamon

Chocolate Ice Cream

Fresh Seasonal Fruit Plate

Watermelon | Kiwi | Pineapple |
Honeydew

Assorted Cheese Plate

Tomme de Tarentaise
(French Semi-Hard Cheese)
Comte Tradicional
(French Hard Cheese)
Saint Felicien
(French Soft Cheese)
Monsele Fromager Affineur
(French Blue Cheese)

PLANT-BASED DESSERT

Exotic Fruits

Lemon Sorbet (G,L)

alma

Toucinho do Ceu

Egg and Almond cake

Dessert Wine Recommendation:

Beerenauslee Cuvee, Kracher
Weinlaubenhof, Burgenland, Austria \$47

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Starters

COLD APPETIZER

Muhamarah Dip

Zeitouna Extra Virgin Olive Oil |
Roasted Red Peppers | Walnuts (L)

SALAD

Mixed Leaf Salad

House Vinaigrette (G,L)

SOUP

Shorba



Yellow Lentils | Turmeric | Vegetables
(G,L,N)

Main Course

Imam Bayildi



Charred Zucchini | Bell Peppers | Onions | Raisins | Tomatoes | Nuts | Arabic Spices
(G,L,N)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad

Paprika Croutons | Don Bocarte
Anchovies | Original Caesar Sauce (G,L)

SOUP

Organic Tomato Soup

Basil Oil | Braised Tomatoes (G,L)



Main Courses

Grilled 6oz Grass Fed Argentinian Aberdeen Angus Tenderloin Steak

Grilled Norwegian Salmon Steak 5oz

A taste of Norway's best

Chargrilled Plant Based Steak 6oz



French Fries (G,N,L) | Sauteed Green Beans (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Tuzko, Sauvignon Blanc, Eger Hangury **\$23**

Red Wine: Tohuwabohu – Markus Schneider, Pfalz, Germany **\$56**

Starters

COLD APPETIZERS

Labneh Dip

Caramelized Onion | Pita Bread

Miso Glazed Charred Eggplant

Spinach | Carrot Puree | Pine Nuts
(L,N)

HOT APPETIZER

Ruby Red Beet Arancini

Mozzarella | Green Pea Basil Puree

SOUP

Harira



Fruity Tomato | Chickpeas | Moroccan
Spices | Plant-Based Yogurt

Main Courses

Cantonese Steamed Flounder

With ginger, shallots and rice (G,L,N)

Shish Kebab

Lamb Skewer | Pak Choi | Grilled Orange | Blue Cheese Sauce | Espelette Pepper

Rose Wrap Fragrant Landuro Pork

Madeira Sauce | Crispy Bacon | Truffle Mashed Potato

Little Italy

Choose your own artisanal Spaghetti or Pappardelle,
traditional Carbonara (L,N) or D.O.P San Marzano tomato sauce (L)



Starter

Sopa de Castanhas

Chestnut Cream Soup

Main Course

Cozido à Portuguesa

Meat | Cold Cuts | Vegetables | White Bean Stew

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Starters

COLD APPETIZER

Tofu with Olives

Herbs | Dried Cherry Tomato (L,N)

SALAD

Mixed Leaf Salad

House Vinaigrette (G,L)

SOUP

Chuckwagon Soup



Vegetables | Kidney Beans | Chili Flakes | Green Beans (G,L,N)

Main Course

Chorrillana de Setas

Hand-Cut Fries | Caramelized Onions | Grilled Mushrooms (G,L,N)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad

Paprika Croutons | Don Bocarte Anchovies | Original Caesar Sauce (G,L)

SOUP

Organic Tomato Soup



Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled Grass Fed Argentinian Aberdeen Angus Tenderloin Steak 6oz

Grilled Norwegian Salmon Steak 5oz



A taste of Norway's best

Chargrilled Plant Based Steak 6oz



French Fries (G,N,L) | Sauteed Green Beans(G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Chardonnay Leithakalk, Burgenland, Austria **\$57**

Red Wine: St. Laurent, Goldberg-Stiegelmar, Burgenland, Austria **\$51**

Starters

COLD APPETIZERS

Scallop and SeaBream Ceviche

Ginger Pickled Water | Hazelnut Milk | Chili (G,L)

HOT APPETIZER

Crab Rangoon

Soy-ginger-chili Dip

SOUP

Cazuela de Pollo

Chicken Soup | Squash | Potatoes | Corn (G,L)

Tuna Tataki

Herbs | Poppyseed | Pickled Watermelon (G)

Main Courses

Grilled Black Halibut

Carrot Puree| Sauteed Julienne Vegetables (G,N)

Mongolian Beef

Chinese Spices | Vegetables | Cashew Nuts (N)

Pistachio Crusted Veal Tenderloin

Garlic Green Bean | Soy-Chili Chutney | Rissole Potato (N)

Little Italy

Choose your own artisanal Spaghetti or Pappardelle, traditional Carbonara (L,N) or D.O.P San Marzano tomato sauce (L)



Starter

Cardo à Lavrador

Potato soup with vegetables, kale, beans and pork (G,N)

Main Course

Arroz de Pato

Duck and Portuguese sausage with rice (G,L)

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Desserts

Couer Rouge Red Heart Cake

Bofa Brigadeiro

Layered Chocolate Cake | Brigadeiro

Dulce de Leche Ice Cream

Fresh Seasonal Fruit Plate

Orange | Kiwi | Watermelon |
Honeydew

Assorted Cheese Plate

Gouda Holland
(Netherland Semi-Hard Cheese)

Comte Tradicional
(French Hard Cheese)

Saint Felicien
(French Soft Cheese)

Bleu de Auvergne
(French Blue Cheese)

PLANT-BASED DESSERT

Mousse de Maracuja

Passion Fruit Mousse (L)

Natas du Ceu

Egg white and Chantilly folded in sweet Portuguese layered crackers topped with egg yolk cream and roasted almonds)

Dessert Wine Recommendation:

Beerenauslee Cuvee, Kracher
Weinlaubenhof, Burgenland, Austria \$47

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Starters

COLD APPETIZERS

Braised Leek Mosaic

Nori Sheet | Pickled Onion (G,L,N)

Chargrilled Beetroot



Olive Oil | Lemon Dressing | Orange (G,L)

SALAD

Green Lettuce with Chanterelle

Herb Dressing

SOUP

Asparagus Cream Soup

(G,L,N)



Main Course

Stir-fry "Seitan"



Wok Vegetables | Sesame Seeds (L)

Desserts

Plant-Based Flourless Chocolate Cake

Raspberry Sorbet (G,L)

Cassis Sorbet with Liqueur (G,L)

Fresh Seasonal Fruits

Watermelon | Honeydew | Pineapple | Kiwi

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Chablis 1er Cru, Grande Cuvee La Chablisienne, Burgundy **\$57**

Red Wine: Telegramme, Chateauneuf du Pape, Rhone Valley **\$86**



Starters

Amuse-bouche

COLD APPETIZERS

White Sensations

Grilled Scallop | Coconut Marinated Cauliflower | Parmesan Snowflakes | Lemon Gel (G)

Hoisin Duck Confit

Crispy Filo | Guacamole | Caviar Imperial (L)

HOT APPETIZER

Homemade Half-Moon

Truffle Ravioli

Beurre Noisette

SOUPS

Beef Essence

Oxtail | Vegetables (G,L,N)

Root Vegetable Cream Soup

Morrel Mushroom (G,L)



Main Courses

Grilled Jumbo Shrimp

Saffron Tagliatelle | Garlic Spinach | Pesto Rosso | Sesame (N)

Grilled Venison

Juniper Berries | Cabbage | Butternut Puree (G,N)

Black Angus Chateaubriand

Fondant Potato | Truffle Sauce | Asparagus (G,N)

Honey-Garlic Chicken Kebab

Chinese Five Spices | Spicy Fried Rice

Desserts

Dark Chocolate Souffle

Valrhona Manjari 64% | Hazelnut Chocolate Sauce

Alice in Wonderland Down in the Rabbit Hole

Diplomat Cream | Chocolate Tree

Cheese Selection

Danablu (Danish Blue Cheese) | Vully Rouge (French Hard Cheese) | Brie Cheese (French Soft Cheese) | Goat Cheese

Espresso Macchiato Ice Cream

(G) Gluten Free, (L) Lactose Free, (N) No sugar added

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****Before placing the order, please inform us if you have any food allergies or intolerances.**



PLANT-BASED MENU

Starters

COLD APPETIZER

Salpicao Sem Frango

Aloli | Vegetables | Crispy Fried Shoestring Potatoes (G,L,N)

SOUP

Porotos Cranados

Corn | Squash | Cranberry Beans (G,L)

SALAD

Mixed Leaf Salad

House Vinaigrette (G,L)

Main Course

Polenta Frita

Deep Fried Polenta (G,L)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad

Paprika Croutons | Don Bocarte Anchovies | Original Caesar Sauce (G,L)

SOUP

Organic Tomato Soup

Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled Grass Fed Argentinian Aberdeen Angus Tenderloin Steak 6oz

Grilled Norwegian Salmon Steak 5oz

A taste of Norway's best

Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Sautéed Green Beans (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (G,N) | Truffle Mac and Cheese (N) | Peppercorn Sauce (G,N)
Beef Jus (G,N,L) | Lemon Butter Sauce (G,N) | Chimichurri (G,N,L)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Palpite Reserva, Fitapreta, Alentejo, Portugal **\$53**

Red Wine: Murcas Reserva, Quinta dos Murcas, Douro, Portugal **\$53**

DINNER MENU

Starters

COLD APPETIZERS

Salpicao de Frango

Boiled Chicken Breast | Aloli | Vegetables | Crispy Fried Shoestring Potatoes (G,N)

Brazilian Turnover

Avocado Yogurt Dip (N)

HOT APPETIZER

Sticky Baked Chinese

Chicken Wings (L)

SOUP

Creamy Pinto Bean Soup

Bacon Bits | Scallions

Main Courses

Spinach-Glazed Mahi Mahi

Sweet Corn Puree | Red Pepper Sauce (G,L)

Chargrilled Flank Steak

Vinaigrette Sauce | Garlic Rice | Sautéed Spinach (G,L)

Spicy Chicken Noodle

Egg Noodle | Vegetables | Chicken Sauce (N)

Little Italy

Choose your own artisanal Spaghetti or Pappardelle, traditional Carbonara (L,N) or D.O.P San Marzano tomato sauce (L)

alma

Starter

Canja de Galinha

Chicken soup with pasta and carrots

Main Course

Espetada de Carne

Beef filet mignon skewer, onions, bell pepper (G,L,N)

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Desserts

Chocolate Crème Brulee

Crème Catalana

Orange | Lemon | Cinnamon

Strawberry Ice Cream

Fresh Seasonal Fruit Plate

Papaya | Honeydew | Watermelon |
Pineapple

Assorted Cheese Plate

Queso Azul (Spanish Blue Cheese)

Brie (Soft Cheese)

Queso Mahon Menorca

(Spanish Hard Cheese)

Pell Florida

(Spanish Goat Cheese)

PLANT-BASED DESSERT

Torta de Santiago (L)

Almond Cake

alma

Queijadas de Sintra

Fresh Cheese Custard Pie

Dessert Wine Recommendation:

Beerenauslee Cuvee, Kracher
Weinlaubenhof, Burgenland, Austria \$47

(G) Gluten Free, (N) No sugar added (L) Lactose Free,

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