



PLANT-BASED MENU

Starters

COLD APPETIZER
Thyme Confit Potatoes
Warm Aioli | Avocado Puree (G,L)

SALAD
Mixed Leaf Salad
Shaved Carrots | Red Radish
With House Vinaigrette (G,L,N)

SOUP
Pumpkin Soup
Pumpkin Seed (G,L)

Main Course

Chargrilled Beets
Orange Fillet | Olive Oil (G,L)

ALWAYS AVAILABLE

Starters

SALAD
Classic Caesar Salad
Paprika Croutons | Don Bocarte
Anchovies | Original Caesar Dressing. (L)

SOUP
Organic Tomato Soup
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Argentinian Aberdeen Angus Rib Eye Steak (G,L,N)
Sous Vide Salmon Steak Wrapped With Herbs (5oz)
Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L)

PREMIUM WINE RECOMMENDATIONS

White Wine: Fransola, Sauvignon Blanc, Penedes, Spain \$57
Red Wine: Celeste Crianza, Tempranillo, Rioja, Spain \$42

DINNER MENU

Starters

COLD APPETIZERS
Sliced Seared Beef Fillet
Arugula Salad | Parmesan Flakes
Balsamic Vinegar (G,N)

HOT APPETIZER
Seared Scallop
Fragola Sarda Risotto
Beurre Nantis Caviar (G,N)

Lublin Onion and Truffle Cebularz
Poppy Seeds | Mayo | Truffle (N)

SOUP
New England Clam Chowder
Briny Clams | Chunks of bacon
Sweet Onions | Potatoes | Milk (G)

Main Courses

Hazelnut Crusted Hake Filet
Beurre Noisette | Duchesse Potato | Sage Cream Sauce (G,N)

Heritage Farmed Veal Osso Bucco
White Bean Tuscan Kale Ragout | Kalarbian Chili | Citrus Gremolata (L,N)

Pink-Cooked US Verdant Striploin
Cheddar Scallop Potato | Sauteed Spinach | Horseradish Sauce (G,N)

Little Italy
Homemade Italian Potato Pillow Stuffed with Gorgonzola
Brown Butter and Parmesan Crisp
Homemade Ravioli | Chantarelle Mushroom | Thyme and Garlic Foam

Local Market Dish

Chicken Picatta
Spaghetti | Tomato Sauce | Capers (N)

Portuguese Alma Tradition

Main Course
Bacalhau à Brás
Shredded Portuguese Salted Cod | Onions | Thinly Sliced Fried Potatoes
Olives | Scrambled Eggs (G,N)

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

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# Desserts

## Oreo Cheesecake

### Lava Molten Cake

Valrhona Manjari 70% Chocolate

### Vanilla Ice Cream

Pumpkin seeds oil  
Roasted Caramelized Pumpkin Seeds

## Fresh Seasonal Fruit Plate

Pineapple  
Watermelon  
Cantaloupe  
Dragon Fruit

## Cheese Course

**Blue Gorgonzola Wheel Cremoso**  
Gorgonzola-pear | Rosemary | Thyme  
crunchy bacon



## PLANT-BASED DESSERT

### Peanut Butter Mousse

Dark Chocolate Chips

### Dessert Wine Recommendation:

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

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## PLANT-BASED MENU

### Starters

#### COLD APPETIZERS

Beetroot Carpaccio  
Topinambur | Walnut Salad G,L,N



#### SALAD

Baby Spinach Salad  
Almond Dressing G,L,N



#### SOUP

Cream of Porcini Mushroom  
with crostini L,N

#### Creamy Cucumber Tartar

Dill Caviar | Crispy Kroepoek G,L



### Main Course

Beetroot Wellington  
Smoked Salsa | Peas N



### Desserts

Woodland Wonder  
Cacao Confection L

Chocolate Ice Cream | Pears

#### Fresh Seasonal Fruit

Pineapple | Watermelon | Honeydew  
Kiwi | Cantaloupe

### Cheese Selection

Gruyere Cheese ( Swiss Semi Hard cheese)  
Queso Azul (Blue Cheese) (French Soft Cheese)  
Manchego Cheese ( Spanish Semi Hard Cheese )  
Brie Cheese (French Soft Cheese)

PREMIUM WINE RECOMMENDATIONS  
In addition to our twelve "All Inclusive Wines"

White Wine: Meursault - Louis Latour, Burgundy, France \$113

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

## SEAFOOD MENU

### Starters

#### AMOUSE BOUCHE

#### COLD APPETIZERS

Strasbourg Terrine  
Walnut Brioche  
Pistachio | Pears

#### HOT APPETIZER

Spring Poussin Ballotine N,G  
Cépes Mushroom | Parsley Oil  
Mushroom Sauce

#### Lobster Tartare G,L

Caviar | Mayonnaise  
Wasabi Kroepoek



#### SOUPS

#### Bouillabaisse N

Garlic Bread | Rouille



#### Quiche Lorraine soup

Leek cream | Crispy Bacon Bites  
Quail Egg G

### Main Courses

#### Turbot Fish G,N

Fill up with Pea Purée | Mashed Potatoes | Green Peas | Curry Beurre Blanc G,N

#### Precision Cooked Lobster

Black Ravioli Lobster | Cardinal Sauce | Baby Carrots | 24 Hour Cured Bacon G

#### Beef Wellington

Caramelized Red Radish | Mushrooms | Asparagus | Truffle Sauce L

#### Braised Red Cabbage

Feta Cream cheese | Honey-Balsamico | Miso Butter | Hazelnut Crunch N

#### From Our Guest Chef: "Marcello Zaccaria"

#### Pasta Alla Norma

Fried Eggplant | Tomato Sauce | Parmesan Cheese

### Desserts

#### Grand Marnier souffle

Orange Sauce O,U

Red Velvet Cake | Salty Caramel

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Starters

COLD APPETIZER

The Carrot
Marinated Sliced Carrot | Garlic purée
Lemon Olive Oil (N,L,G)

SALAD
Mixed Leaf Salad
With House Vinaigrette (L,G)

SOUP
Potato Cream Soup
crispy onion (L,G,N)

Main Course

Vegetable Curry
Papadam | Pickled Cauliflower (N,L)

ALWAYS AVAILABLE

Starters

SALAD
Classic Caesar Salad
Paprika Croutons | Don Bocarte Anchovies
Original Caesar Dressing (G,L)

SOUP
Organic Tomato Soup
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Argentinian Aberdeen Angus Rib Eye Steak (G,L,N)
Sous Vide Salmon Steak Wrapped With Herbs (5oz)
Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

PREMIUM WINE RECOMMENDATIONS
In addition to our Twelve 'All Inclusive Wines'

White Wine: Lowengang Chardonnay, Winery Alois Lageder, Italy \$115
Red Wine: St. Laurent, Goldberg Stiegelmar Burgenland, Austria \$51

Starters

COLD APPETIZERS
Deconstructed Tuna Niçoise Salad
Blue Fin Tuna | Boiled Egg
Green Beans | Juicy Tomatoes | Slice
Onions | Olives | Asparagus Tips
Sesame Vinaigrette (G,L)

HOT APPETIZER
Walnut Fried Frog legs
Garlic cream | Spinach Coulis
Butter Parsley (G,N)

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

Soup
Classic French Onion Soup
Onion Ash (N)

Main Courses

Grilled Wild Caught Red Snapper
Sautéed Mussels | Creamy Basil Risotto | Confit Cherry Tomatoes (G,N)

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

Chicken en Croute
Mushrooms | Grilled corn | Crispy Salad | Nantua Sauce (N)

From Our Guest chef: Marcello Zaccaria
Trofie Alla Pesto Genovese

Little Italy
Homemade Italian Pillow Stuffed with Gorgonzola
Brown Butter | Parmesan
Homemade Ravioli Filled with Chanterelle mushrooms
Thyme | Garlic Foam

Local Market Dish

Cioppino
Italian Seafood Stew | Garlic Bread (N)

Portuguese Alma Tradition

Soup
Caldo Verde
Potato soup, sausage, collard greens (N,G,L)

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# Desserts

## **Mille Feuille Napoleon**

Caramelized Puff pastry | Crème Patisserie

## **Gateau Opera**

Coffee Buttercream  
Dark chocolate Ganache

## **Golden Milk Ice cream**

Raspberry Crumble

## Cheese Course

## **Baked Stilton**

**Figs | Balsamico reduction | Pecan Nuts  
(Perchment Paper)**

## Fresh Seasonal Fruits

Pineapple  
Watermelon  
Honeydew  
Grapes  
Strawberries  
kiwi



## PLANT-BASED DESSERT

## **Crepe Suzette**

Caramel Sauce and Orange (L)

## **Dessert Wine Recommendation:**

**Grahams 40 years old Port wine By Glass \$16**

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# DINNER

# Lilboa

## STARTERS

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### Vitello Tonnato

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



## SOUP

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### Ribollita

White Beans Stew | Kale | Pecorino | Pancetta | Chicken Broth (G,N)

## SALAD

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### Mixed Green Leaves

House Vinaigrette (G)

## HOT APPETIZER

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### Breaded Veal Sweetbread

Gribiche Sauce (N)

## MAIN COURSES

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### Pan-Fried Seabass

Quinoa Risotto | Lemon Butter Sauce | Vegetable Scallies (G,N)

### Honey-Lacquered Pink Duck

Sangria Sauce | Madeira Glazed Shallot | Caramelized Peach (G)

### Wild Mushroom Risotto

Confit Baby Mushrooms | Arborio Rice (G,L,N)

## DESSERTS

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### Tiramisu

Ladyfingers | Coffee | Mascarpone | Cocoa Powder

### Leche Nevada | Floating Island

Merengue | Vanilla Sauce Cinnamon (G)

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PLANT-BASED MENU

Starters

COLD APPETIZER

Grilled Romaine Caesar Salad  
Herbed White Beans (G,L,N)

SOUP

Menestra de Verduras  
Vegetable Broth | Carrots | Green Beans  
Beans | Turnips | Artichokes (G,L,N)

SALAD

Ensalada Xató  
Olives | Garlic Almond Dressing (G,L)

Main Course

Tofu Phad Thai

stir-fried rice noodles | tofu strips | green onions | crushed peanuts tamarind paste  
soy sauce | lime juice | maple syrup

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad  
Paprika Croutons | Don Bocarte Anchovies  
Original Caesar Dressing (G,L)

SOUP

Organic Tomato Soup  
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Angus Rib Eye Steak (G,L,N)

Sous Vide Salmon Steak Wrapped With Herbs (5oz)

Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)  
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)  
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

PREMIUM WINE RECOMMENDATIONS

In addition to our Twelve "All Inclusive Wines"

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

Red Wine: Steinzeiler Winery Kollwenz, Burgenland, Austria \$125

DINNER MENU

Starters

COLD APPETIZERS

Cold Salmon  
Pear and Yellow Pepper Salsa  
Rainbow Mayonnaise (N,L)

HOT APPETIZER

Iberico Pork Secreto  
Kimchi | Pickled Asparagus (L)

SOUP

Yellow Bell Pepper Cream Soup  
Vanilla (G,N)

"The Garden" Raw Vegetables  
Carrot Puree | Matcha Soil  
Aromatic Water (L,G)

Main Courses

Bacalao Fresco com Puerros

Fresh Cod Fish Confit | Tomato-Mussel Fregola Sarda | Fried Leeks (G,L)

Peanuts Crusted Chicken Supreme  
Vegetable Pilaf | Peppercorn Sauce (N)

Grilled Iberian Pork Loin

parisienne potatoes | Sautéed Broccoli | Brussel Sprouts | Aromatic Puree (G)

From Our Guest Chef: **Marcello Zaccaria**

Pasta All 'Amatriciana

Little Italy

Homemade Italian Pillow Stuffed with Gorgonzola | Brown Butter  
Parmesan Crisp

Homemade Ravioli Filled with Chanterelle mushrooms  
Thyme | Garlic Foam

Local Market Dish

Flounder Provençal

Tomato | Aromatic Herbs

Portuguese Alma Tradition

Main Course

Alcatra da Ilha Terceira

Beef Stew

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# Desserts

## Pistachio Indulgence

Pistachio mousse | peanut butter insertion

## Crema Catalana

Orange | Lemon Cinnamon

## Tahini Vanilla Tonka Ice Cream

Basil Oil | Almond Cracker

## Fresh Seasonal Fruit Plate

Cantaloupe  
Watermelon  
Dragon Fruit  
Pineapple

## Cheese Course

### Hot Manchego Cheese

Plums | Pearl onion  
Fresh thyme | Chutney | Sherry vinegar



## PLANT-BASED DESSERT

### Torta de Santiago (L,G)

#### Dessert Wine Recommendation:

Grahams 40 years old Port wine By Glass \$16

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PLANT-BASED MENU

Starters

COLD APPETIZER

White Radish Carpaccio  
Calamata Olives | Vodka Raisins  
Mango Dressing (G,L)

SALAD

Chinese Smashed Cucumber  
Wakame | Garlic Vinegar  
Sesame Oil (G,L)

SOUP

Kenchinjiru



Kombu | Root vegetables | Tofu  
Shiitake mushrooms (L,N)

Main Course

Vegetable Chow Mein  
Soba Noodles | Shredded Vegetables | Asian Sauce (L)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad  
Paprika Croutons | Don Bocarte Anchovies  
| Original Caesar Dressing (G,L)

SOUP

Organic Tomato Soup  
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Angus Rib Eye Steak (G,L,N)

Sous Vide Salmon Steak Wrapped With Chives 5 oz



Chargrilled Plant Based Steak 6 oz



French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)  
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)  
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

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

Red Wine: Magna Cum Laude, Castello Banfi, Italy \$45

DINNER MENU

Starters

COLD APPETIZERS

Roasted Octopus  
Slice Apples | Eggplant Puree  
Lime Vinaigrette (G,L)

HOT APPETIZER

Gua Bao  
Steamed Buns | Barbecued Pork Belly  
Spicy Sauces (L)

SOUP

Avgolemono  
Shredded chicken soup  
Orzo Lime | Dill (L,N)

Flamed Salmon  
Lemon Crispy Rice | Potatoes Cream  
Dill Oil (N,G,L)

Main Course

Monk fish Coulibiac  
Spring Onions | Caviar Emulsion (N)

Stir Fried Veal Tenderloin  
Red Onion | Tomatoes | Home Made Potato Sticks | White Rice (G,L)

Spanish Paella  
Seafood | Saffron Rice

Little Italy

Homemade Italian Pillow Stuffed with Gorgonzola | Brown Butter  
Parmesan Crisp  
Homemade Ravioli Filled with Chanterelle mushrooms  
Thyme | Garlic Foam



Local Market Dish

Pollo Al Ajillo  
Spanish Garlic Chicken (N,L)

Portuguese Alma Tradition

Soup

Chora de Bacalhau  
Dry Cod Fish Soup | Rice | Bacon

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# Desserts

**Valrhona Milk Chocolate Soup**

**Lemon Quadroni**

Strawberry Coulis | Basil Ice Cream

**Cookies and Cream Ice Cream**

**Fresh Seasonal Fruit  
Plate**

Pineapple  
Watermelon  
Honeydew  
Kiwi

**Cheese Course**

**``Tomme de Chevre``**

**Baked Tomme de Chevre  
Zucchini | Sage | Sweet mustard  
(Perchment Paper)**



**PLANT-BASED DESSERT**

**Yuzo Sorbet  
Maple syrup**

**Dessert Wine Recommendation:**

**Grahams 40 years old Port wine By Glass \$16**

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PLANT-BASED MENU

Starters

COLD APPETIZER

Vegetables Tartar  
Green Beans | Parsley Water  
Green Crumble

SALAD

Mixed Leaf Salad  
Sun Dried Tomatoes | Green Crumble  
House Vinaigrette Vegan (N,C,L)

SOUP

Shorba  
Yellow lentils | Turmeric  
| Vegetables (L,N,G)

Main Course

Imam Bayildi  
Zucchini | Bell peppers | Onions | Raisins  
Tomatoes | Nuts | Arabic spices (N)

ALWAYS AVAILABLE

Starters

SALAD

Classic Caesar Salad  
Paprika Croutons | Don Bocarte  
Anchovies | Original Caesar Dressing

(G,L)

SOUP

Organic Tomato Soup  
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Argentinian Aberdeen Angus Rib Eye Steak (G,L,N)

Sous Vide Salmon Steak Wrapped With Chives (5oz)

Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)  
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)  
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

PREMIUM WINE RECOMMENDATIONS

In addition to our regular wine list, we offer:

White Wine: Beaumont Chenin Blanc, Walker Bay, South Africa \$35

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

DINNER MENU

Starters

COLD APPETIZERS

Fior di latte  
Prosciutto Crudo | Figs Carpaccio  
Tomato Dressing (N,C)

HOT APPETIZER

Ruby Red Beets Arancini  
Green Pea Basil Puree

SOUP

Harira

The Aubergine Mess  
Hummus | Soft Herbs | Chimichurri

Fruity Tomato | Chickpeas | Moroccan  
Spices | Plant based Yogurt (N)

Main Courses

Cod Fish Ballotine

Roast Celeriac Puree | Garden Salsa Vegetables (G,N)

French Chicken Supreme

Roasted Hokaido Puree | Grilled Spring Onion | Pesto | Caramelized Red Cabbage (G)

Rose Wrap Frangrand Landuro Pork

Broccoli Puree | Grilled Broccolis | Pickled Apples Madeira Sauce (G)

Little Italy

Homemade Italian Pillow Stuffed with Gorgonzola | Brown Butter Parmesan Crisp

Homemade Ricotta Mushroom Ravioli Filled with | Thyme and Garlic Foam

Local Market Dish

Albondigas

Spanish Meat Balls | Rice Olives

Portuguese Alma Tradition

Main Course

Portuguese Sardines

Boiled Potatoes | Broccoli

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# Desserts

## Be Mine

Mango Mousse | Passion Fruit Jelly

## Raspberry Craquelin

Raspberry Cream Patisserie | Red Crust  
Crumble Profiteroles

## Breaded Pistachio ice Cream

with candied Orange

## Fresh Seasonal Fruit Plate

Pineapple  
Watermelon  
Kiwi  
Honeydew

## Cheese Course

### The Drunken Goat Cheese

Drunken Goat | Slices of Chorizo  
Caramelized Onion  
Port Wine Reduction



PLANT-BASED DESSERT

## Bassboussa

Syrup-soaked semolina cake | Coconut  
Almonds

### Dessert Wine Recommendation:

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

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*Starters*

**COLD APPETIZER**  
**Kimchi Salad**  
Cucumber | Scallions (L)



**Horiatiki**  
Peeled Cucumber | Tomatoes Onions  
Green Bell Peppers Kalamata Olives  
Oregano | Olive Oil (G,L,N)

**SOUP**  
**Vegetable Avgolemono**  
Shredded Vegetables | Orzo  
Lime | Dill (L)  
**SALAD**



*Main Course*

**Plant Based Moussaka**  
Eggplant | Minced Plant Base Meat | Pureed Tomatoes | Onion | Garlic | Potato (G,L)



ALWAYS AVAILABLE

*Starters*

**SALAD**  
**Classic Caesar Salad**  
Paprika Croutons | Don Bocarte  
anchovies | Original Caesar  
Dressing(G,L)

**SOUP**  
**Organic Tomato**  
Basil Oil | Braised Tomatoes (G,L)



*Main Courses*

**Grilled 6oz Grass Fed Angus Rib Eye Steak (G,L,N)**

**Sous Vide Salmon Steak Wrapped With Herbs (5oz)**

**Chargrilled Plant Based Steak 6oz**

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)  
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)  
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

White Wine: Chardonnay Leithakalk, Burgenland, Austria \$57  
Red Wine: Arachon Evolution, T.F.X.T, Burgenland, Austria \$70

*Starters*

**COLD APPETIZERS**  
**Homemade Gravlax**  
Herb-Gin Marinated Cucumber Wasabi  
Mayonnaise (G,L)



**HOT APPETIZER**  
**Croquetas de Jamon**  
Ham Croquets (N)

**Avocado Bruschetta**  
Quail Egg | Red Radish | Goat Cheese(N)

**SOUP**  
**Wonton Soup**  
Chicken and Cabbage Dumpling  
Chicken Broth | Scallions (L)

*Main Courses*

**Grilled Lemon Sole Fillet "Veronique"**  
Grapes | Beetroot Puree | Cream Sauce (N)

**Grilled Jumbo Shrimp**  
Risotto Bisque | Garlic Spinach (N)

**Argentinian Beef Sirloin**  
Truffle Mashed Potatoes | Butter Green Peas (N,G)

**Little Italy**  
Homemade Italian Pillow Stuffed with Gorgonzola  
Brown Butter | Parmesan Crisp

Homemade Ravioli Filled with Chantarelle Mushroom  
Thyme and Garlic Foam

*Local Market Dish*

**Pork Saltimboca**  
Pesto Potato | Sage Cream Sauce (N)

*Portuguese Alma Tradition*

*Appetizer*

**Camarões com Alho**  
Grilled Shrimps | Garlic | chili | Coriander

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

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# Desserts

**Infinity Chocolate  
Peanut Butter Cake**

**Lemon curd Tart Sandwich**

Fresh Seasonal Fruit  
Plate

Watermelon  
Kiwi  
Honeydew

Cheese Course

**Baked Gruyere on Bread Roll**  
Rosemary | Garlic

**Ice Cream : Yoghurt Sorbet**  
Maple Syrup



PLANT-BASED DESSERT

## **Baklava**

Filo Dough | Syrup | Mixed Nuts

### **Dessert Wine Recommendation:**

**Beerenauslese Cuvee, Kracher  
Weinlaubenhof, Burgenland, Austria \$47**

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PLANT-BASED MENU

Starters

COLD APPETIZER  
Corn and Vegetable Bites  
Teriyaki Sauce (L)

SOUP  
Tom Kha Soup  
Coconut Vegetable Soup (L)

SALAD  
Thai Noodles Salad  
Carrot | Red Onion | Red Chili  
Tomato | Lime (L)

Main Course

Deep Fried Seitan  
Wok Vegetables | Chili Sauce (L)

ALWAYS AVAILABLE

Starters

SALAD  
Classic Caesar Salad  
Paprika Croutons | Don Bocarte Anchovies  
| Original Caesar Dressing (G,L)

SOUP  
Organic Tomato Soup  
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Dry Age Rib-Eye

Sous Vide Salmon Steak Wrapped With Chives (5oz)

Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)  
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)  
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

PREMIUM WINE RECOMMENDATIONS

In addition to our twelve "All Inclusive Wines"

White Wine: Chateau Ste Michelle Chardonnay Columbia Valley, USA \$36

Red Wine: Hacienda Cabernet Sauvignon California, USA \$30

DINNER MENU

Starters

COLD APPETIZERS  
Halibut à la Nage  
(Poached in Consommé)  
Grilled Shrimp Pickled Vegetables  
Barigoule Sauce (G,L)

Smoked Beetroot Tartare  
Bitter Chocolate Avocado  
Buttermilk Dressing (G)

HOT APPETIZER  
Chicken Satay  
Spicy Nut Sauce | Pea Puree

SOUP  
Tom Kha Gai Soup  
Coconut Chicken Soup (L)

Main Courses

Spinach Glazed Mahi-Mahi  
with Mix Salad Topping | Cauliflower Puree | Roasted Cauliflower  
Mushroom Essence (G,N)

Pink Roasted Duck Breast  
ponzu Sauce | Vanilla Carrot Mousseline | Red Cabbage Crunchy Spring Roll (L)

Mongolian Beef  
Stir fry | Vegetables | Fried Potato | Cashew Nuts | Soya Sauce (L)

Little Italy  
Homemade Italian Gnocchi Stuffed with Gorgonzola | Brown Butter  
and Parmesan Crisp

Homemade Ravioli Filled with Chantarelle Mushroom  
| Thyme and Garlic Foam

Local Market Dish

Seared Sword Fish  
Caponata | Salmoriglio Sauce (L,G,N)

Portuguese Alma Tradition  
Dessert

Travesseiro de Sintra  
Puff Pastry Pillow | Almonds | Egg Filling O,U

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# Desserts

**Chocolate Dome Crème Brûlée**

**Flan de Leche**  
Caramel Milk Flan

**Raspberry Sorbet**  
Passion Fruit | Gingerbread Crumbs

**Fresh Seasonal Fruit Plate**

Pineapple  
Watermelon  
Honeydew  
Kiwi

**Cheese Course**

**Italian Burrata**  
Braised Aceto Balsamico Grapes  
Jamon Iberico | Pistachio | Thyme.



**PLANT-BASED DESSERT**

**Philipino Rice**  
Coconut | Mango

*Portuguese Alma Tradition*

**Travesseiro de Sintra**  
Puff Pastry Pillow | Almonds | Egg Filling

**Dessert Wine Recommendation:**

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

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PLANT BASED MENU



Starters

**COLD APPETIZERS**  
 Hoisin Grilled Tofu  
 Guacamole | Crispy Filo (L)



**SALAD**  
 Green lettuce With Mixed  
 Mushrooms  
 Herb dressing | Beetroot (L,G)



Pickled Asparagus  
 Grapefruit Chutney  
 Shaved Red Radish (L,G)



**SOUP**  
 Asparagus Cream (G)



Main Course

Roast Duck Celery  
 Vegetable Plant Base (L)



Desserts

Vegan Flourless Chocolate Cake  
 Raspberry Sorbet (L,G)

Apple Crumble Pie Ice Cream  
 Vanilla | Apple Confit

Fresh Seasonal Fruits  
 Watermelon | Honeydew  
 Pineapple | Kiwi



Cheese Selection

Tête du Moine | Cow's Milk Hard Cheese, France  
 Brie | cow's milk Soft cheese, France  
 Blue Cheese | cow's milk Soft cheese Denmark  
 Appenzeller | cow's milk Semi Hard Cheese | Switzerland

PREMIUM WINE RECOMMENDATIONS  
 In addition to our twelve "All Inclusive Wines"

White Wine: Guette de Soleil Chablis AOP, France \$36  
 Red Wine: Gnarly Head, Cabernet Sauvignon, California, USA \$34

GALA MENU

Starters

AMUSE-BOUCHE

**COLD APPETIZERS**  
**White Sensations**  
 Marinated Scallop | Coconut Marinated  
 Cauliflower | Parmesan Snowflakes  
 Lemon Gel (N,G)

**Foie Gras Terrine**  
 Piment D'Espelette | Lemon Gel  
 Butter Brioche | Milk (N)

**HOT APPETIZER**  
 Homemade Half Moon  
 Truffle Ravioli  
 Beurre Noisette (N)

**SOUPS**  
 Beef Essence  
 Vegetable (L,G,N)

Parsnips Root Cream Soup  
 Mushrooms (G)

Main Courses

**Spiny Lobster**  
 Creamy Polenta | Peas Mousseline | Fried Potatoes |  
 White Wine Foam (G,N)

**Stuffed Whole Quail**  
 Shitake Mushroom | Spring Vegetables (G,N)

**Black Angus Chateaubriand**  
 Truffle Sauce | Smoked Green Beans | Green Asparagus Foam  
 Baked Garlic Aioli (N)

Desserts

**Dark Chocolate Soufflé**  
 Valrhona Manjari 64% Hazelnut Chocolate  
 Alice in Wonderland Down the Rabbit Hole

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PLANT-BASED MENU

Starters

COLD APPETIZER  
Nachos and Guacamole (L)

SOUP  
Chupe de Verduras  
Vegetable chowder | Cumin

SALAD  
Papas a la Huancaína  
Boiled potatoes | Black olives  
Yellow Bell Pepper Cream

Main Course

Torta de choclo con vegetales  
Baked Corn Tart  
Vegetables | Lime Aioli

ALWAYS AVAILABLE

Starters

SALAD  
Classic Caesar Salad  
Paprika Croutons | Don Bocarte  
Anchovies | Original Caesar Dressing (G,L)

SOUP  
Organic Tomato Soup  
Basil Oil | Braised Tomatoes (G,L)

Main Courses

Grilled 6oz Grass Fed Dry Age Rib-Eye

Sous Vide Salmon Steak Wrapped With Chives (5oz)

Chargrilled Plant Based Steak 6oz

French Fries (G,N,L) | Steamed Broccoli (G,N,L) | Truffle French Fries (G,N,L)  
Mashed Potato (V,G,N) | Truffle Mac and Cheese (V,N) | Dauphinoise Potato (G,L,N)  
Peppercorn Sauce (G,N) | Lemon Butter Sauce (V,G,N) | Ponzu Sauce (L,N)

PREMIUM WINE RECOMMENDATIONS  
in addition to our twelve "All Inclusive Wines"

White Wine: Chateau Ste Michelle Chardonnay Columbia Valley, USA \$36

Red Wine: Hacienda Cabernet Sauvignon California, USA \$30

DINNER MENU

Starters

COLD APPETIZERS  
Striped Red Mullet  
Mediterranean Flavored Crouton  
Confit Tomato (L,N)

HOT APPETIZER  
Criolla Deep-fried fish  
Squid | Shrimp | Onions | Coriander  
Tomato | Fresh chili | Lime Dip (L,N)

New Antipasti  
Zucchini Slices | Cantaloup Melon  
Pomegranate | Apple | Walnuts  
Cantaloup Dressing (L,G)

SOUP  
Prawn Chowder  
Cumin | Queso Fresco (N)

Main Courses

Norwegian Salmon Caraway Crusted  
Cooked Beetroot | Spinach | Pine Seeds | Mustard Sauce (G,L,N)

Chicken Francese  
Leeks | Sauce Vierge | Chantarelle Mushroom (N)

Flank Steak  
Risotto Primavera | Pesto Sauce (N)

Little Italy  
Homemade Italian Gnocchi Stuffed with Gorgonzola | Brown Butter  
Parmesan Crisp

Homemade Ravioli Filled with Chantarelle Mushroom  
Thyme and Garlic Foam

Local Market Dish

Greek Style Monk Fish  
Couscous | Capers | Tomatoes (N)

Portuguese Alma Tradition

Main Course

Frango Piri-Piri  
Grilled Chicken | Spicy Sauce

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# Desserts

## Espresso Extravaganza

### Suspiro de Limeña

Caramel Custard Cream | Meringue  
Cinnamon Powder

### Vanilla Ice Cream

Strawberry Sauce

## Fresh Seasonal Fruit Plate

Pineapple  
Watermelon  
Honeydew  
Kiwi

## Cheese Course

### Gorgonzola Wheel Cremoso

Gorgonzola | Pear | Honey | Rosemary  
Crunchy Bacon



PLANT-BASED DESSERT

## Passion Fruit Sorbet

### Dessert Wine Recommendation:

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

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