

# S T A R T E R S

<b>GAZPACHO SOUP</b> Chilled tomato and cucumber soup served with sour dough bread	45
<b>TRUFFLE SOUP</b> Foie Gras, chicken, mushrooms and truffle with puff pastry	75
<b>SEABASS CARPACCIO</b> Thin slices marinated in lemon juice, olive oil and herbs	55
<b>BEEF TARTARE</b> Hand chop black Angus served with quail egg, traditional condiments and toasts	68
<b>SALMON &amp; SEA</b> Marinated cubes of raw salmon, ikura, cucumber, orange, fennel cress and lemon dressing	52
<b>TUNA TARTAR</b> Blue fin tuna, ponzu, miso sauce, oscietra caviar, truffle shaving and sweet potato crisps	80
<b>MUSSELS POT (A)</b> Mussels cooked with cream, shallots, saffron, madras and lemon	120
<b>RISOTTO</b> Risotto with spinach puree, green asparagus, mascarpone, parmesan biscuit and pea shoot	55
<b>SAUTÉED PRAWNS</b> Herbs and garlic chips with a hint of lemon and harissa	90
<b>GNOCCHI</b> Soft cheese gnocchi with Provençale sauce, green asparagus, artichoke crisps and basil leaves	60
<b>SMOKED BURRATA</b> Heirloom tomato, pesto, bloom salad and tomato dressing	120
<b>BEETROOT SALAD</b> Endives salad with roasted heritage beetroot, raspberries, yoghurt, walnuts, goat cheese and beetroot dressing	60
<b>KING CRAB SALAD</b> King crab with gem salad, avocado, pomelo, honey and pommery mustard dressing	145
<b>SALADE NIÇOISE</b> Seared blue fin tuna, green beans, tomato, potato, artichoke, eggs, fennel and tonno dressing	85
<b>OCTOPUS SALAD</b> Braised octopus, celery, artichoke, fennel, potato, tomato confit and yuzu salt	65
<b>LOBSTER SALAD</b> Lobster, seasonal mixed leaves, mango, avocado and grapefruit with honey yuzu dressing	135
<b>COVEBEACH SALAD</b> Mizuna salad, cucumber, avocado, green apples, asparagus and apple dressing	55

*Contains alcohol - (A)*

# M A I N S

<b>BAKED SEABASS / GRILLED SEABASS</b>	150
Wrapped in bamboo leave served with couscous, cucumber and grape sauce vierge	
<b>RED SNAPPER</b>	225
Salt baked red snapper stuffed with lemon and herbs, served with ratatouille	
<b>ROASTED COD</b>	160
Grilled fennel, tomato citrus sauce, baby spinach and olive	
<b>LEMON SOLE</b>	210
Aromatic butter, Mussels sauce, steamed potatoes, chives, herb oil and lemon	
<b>GRILLED LOBSTER</b>	410
Wood grilled whole lobster, lemon oil, herbs and mix leaves	
<b>JUMBO PRAWNS</b>	165
Wood grilled jumbo prawns, lemon oil, herbs and mix leaves	
<b>VEAL RACK</b>	275
Milk feed veal chop, roasted carrots, vine tomato, Mustard sauce and salsa	
<b>COCQUELET (A)</b>	125
Roasted corn feed baby chicken, grilled leeks, corn nage, mushrooms, potato mousseline and jus gras	
<b>BEEF TENDERLOIN (A)</b>	250
Beef tenderloin with seared foie gras, braised shallots, potato fondue, bordelaise sauce and black truffle	
<b>LAMB CUTLETS</b>	168
Wood grilled aged lamb, herbs crust, mix roasted vegetables, sundried tomato puree and lamb jus	
<b>KING CRAB PASTA/optional caviar</b>	140/250
Homemade tagliatelle pasta, king crab, white asparagus, tarragon and crab bisque	
<b>THE CROWN</b>	1200
Spaghetti with seasonal truffle, caviar, chives and cream	

# T H E G R I L L

*Dry aged meat is a process that results in improving tenderness and the development of flavour that can only be described as unique. All Our meat dry aged for 28 days and above.*

<b>USDA PRIME TOMAHAWK 1200G</b>	900
<b>HERORD ARGENTINIAN RIB EYE 300G</b>	165
<b>ORGANIC GRASS FEED RIBEYE 250G</b>	190
<b>USDA BLACK ANGUS RIB EYE 250G</b>	225
<b>USDA BLACK ANGUS RIB EYE ON THE BONE 500G</b>	350
<b>USDA BLACK ANGUS STRIP LOIN 250G</b>	195
<b>WESTHOLME WAGYU STRIP LOIN 250G MB 7</b>	340
<b>WESTHOLME WAGYU RIB EYE 250G MB 7</b>	380

*all the cuts served with sauce of your choice:*

*Bearnaise / Chimichurri / Green peppercorn sauce (A) / Bordelaise (A) / Mushroom sauce / Beef jus / Wafu sauce*

*Contains alcohol - (A)*

<b>S</b>	<b>FRENCH FRIES</b>	<b>30</b>
<b>I</b>	<b>SWEET POTATO FRIES</b>	<b>38</b>
<b>D</b>	<b>GRILLED ASPARAGUS</b>	<b>40</b>
<b>E</b>	<b>POTATO GRATIN</b>	<b>35</b>
<b>D</b>	<b>SAUTÉED SPINACH</b>	<b>28</b>
<b>I</b>	<b>SAUTÉED MUSHROOMS</b>	<b>35</b>
<b>S</b>	<b>SMOKED MASHED POTATO</b>	<b>36</b>
<b>H</b>		
<b>E</b>		
<b>S</b>		

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<b>D</b>	<b>COCONUT CRÉMEAUX, MANGO AND PINNEAPPLE COMPOTE</b>	<b>50</b>
<b>E</b>		
<b>S</b>	<b>BETROOT CHEESECAKE, ORANGE MOUSSE, CARAMELIZED POPCORN AND MASCARPONE ICE CREAM</b>	<b>48</b>
<b>S</b>		
<b>E</b>	<b>COVE BEACH STRAWBERRY TART, WHITE CHOCOLATE SNOW AND BASIL ICE CREAM</b>	<b>52</b>
<b>R</b>		
<b>T</b>	<b>STICKY TOFFEE DATE PUDDING WITH VANILLA ICE CREAM</b>	<b>48</b>
<b>S</b>	<b>VALRHONA CHOCOLATE FONDANT WITH VANILLA ICE CREAM</b>	<b>60</b>
	<b>FRUIT PLATTER</b>	<b>100</b>

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All Prices inclusive of 5% VAT, 10% Service Charge, and 7% Municipality Fee