

the grill

Cold Starters

🍷 🌿 SMOKED WATERMELON TIRADITO

Caramelized tomatoes, char-grilled chilies, lemon, parsley pesto

🍷 🥩 BEEF CARPACCIO

Peppers crust, cilantro, caramelized onions, Grana Padano

Hot Starters

ROASTED CAULIFLOWER

Soy sauce, parsley, spicy creamy dressing

PANCETTA & RIB EYE

Grilled avocado, marinated peppers, corn wraps

BEEF AND SHRIMP SKEWER

Sherry vinegar, mustard “à l’ancienne”, capers, arugula, peppers





Salads

🌿 THE GRILL

Mixed greens, apple and plums, cherry tomatoes,
fried leek, raspberry vinaigrette

🌿 🍃 ICEBERG

Romaine, tomatoes, bacon, Roquefort dressing

Soups

🌿 BEEF AU JUS

Green pico de gallo

🌿 🍃 CREAM OF LENTILS

Smoked pancetta, banana crisps, coriander oil



Cuts
USDA Choice

SIRLOIN

BRAISED BEEF RIBS

MANHATTAN STRIP-LOIN

KANSAS STEAK

RIB EYE

FLANK STEAK

Sides

Ⓢ ASPARRAGUS
with Parmesan

POTATO PURÉE
with garlic

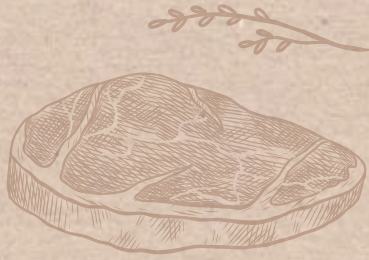
MACARRONI
with cheese and truffles

BAKED POTATO
with sour cream

ONION RINGS

Ⓢ SPINACH
with goat cream





Sliders

CONFIT BRISKET

Brioche, roasted garlic
mayonnaise, roasted peppers,
arugula, potato batonettes,
cheddar, bacon

PORK SHANK

Brioche, smoked mayonnaise,
cole slaw, sweet potato curlies

DUCK CONFIT

Brioche, mustard
“à l’ancienne”, pickles,
provolone, truffled french fries

Desserts

ROASTED PINEAPPLE

Rum, merengue, vanilla,
ice cream

LAVA RED VELVET

Cheese ice cream

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have a medical condition.

🌾 Gluten free dishes

🌱 Food Plant-Based option



WHOLE FOOD PLANT-BASED MENU

Starters

🍏 🌿 FIRE AVOCADO

Spinach, habanero ash, pepper pâté

🍏 🌿 CHERRY TARTINE

Rosemary confit tomato, black olive, onion pâté

🍏 🌿 CAULIFLOWER BONELESS

Sriracha, BBQ, sweet potato fries

Soup

🍏 🌿 POTATO AND LEEK CREAM

Main Courses

🍏 🌿 BEANS & MUSHROOMS TETELA

Mushrooms, button mushrooms, tarragon,
rock salad, peanut sauce

🍏 🌿 MUSHROOM CRÊPES

Creamy poblano sauce, sweet corn,
spring onion, green beans





Desserts

RED VELVET

Eggless red velvet sponge with vanilla
plant-based cream and red berry compote

 Healthy dishes which help in maintaining a balanced diet

 Gluten free dishes

 Food Plant-Based option



EXCELLENCE

OYSTER BAY, JAMAICA