

Soups

Bouillabaisse Red mullet scallop langoustine mussel saffron aioli	100
Lobster Bisque Scallop mousse kaffir lime leaves lemongrass ginger	100
(V) Black Garlic and Lentil Soup Serrano chilli black lentils cilantro	90

Cold

Villa Beach Shell Fish Cocktail Gem lettuce langoustine prawn	130
Lobster Salad with Curried Mussels Mango lime and cardamom vinaigrette	190
Burrata Black mission fig tart honeycomb basil	100

Hot

Grilled Baby Squid White beans romesco pistou	115
Foie Gras Clementine and kumquat marmalade brioche five spice jus	115
Scallop Lasagna Scallop crab chervil and parsley veloute caviar crème fraiche	125

Chef's Signature

Cod Brandade Salted cod salmojero dressing croutons	125
Clams Orzo White clams chorizo lemon zest parsley	125
(N) Duck Rillettes Duck confit foie gras celery hazelnut onion marmalade sour dough	135

Raw

(N) Beef Carpaccio Baby beets pickled walnut salsa smoked ricotta	120
Octopus Carpaccio Capers confit lemon caper and parsley purée piquillo shallot vinaigrette	120
Ceviche Of The Day	130

Cured

King Fish Ponzo and jalapeno dressing avocado crispy shallots	145
Crushed Black Pepper Cured Salmon Apple and celeriac remoulade charred lemon	100

Platters For 2

Seafood Paella Blue swimmer crab cockles mussels prawns langoustines beef chorizo	440/240
Andalusian Style Fried Fish Platter – Chef Specialty Red snapper monkfish calamari scallops	500
Cold Seafood Platter ** Langoustine poached prawns cured salmon oyster natural dorset crab cockles	685/370
Hot Seafood Platter ** Grilled whole lobster scallop prawns clams mussels catch of the day	1000
Milk Fed Pyrenees Lamb Shoulder ** Pomegranate molasses sumac dauphinoise potato gruyere	505

On the Shore

Angus Beef Tenderloin Bone marrow salsa verdi polenta chips jus	220
Corn Fed Chicken Parsley spaetzle creamed kale caramelized ceps	190
Lamb Rack Sage lavender and blossom honey carrot purée cumin stewed lentils pearl onion	210

Off the Shore

Villa Beach Seafood Spaghetti Lobster prawn clams brown shrimp	190
Black Bream Papilote Sweet potato purple potato coconut sweet spices	250
Sea Bass Samphire crab lemon purée chorizo gem lettuce	210

Vegetarian

(V) Wild Mushroom Rigatoni Parmesan cream white truffle oil 32 months aged parmesan	130
(N) Purple potato gnocchi Baked butternut squash pine nuts parmesan blue cheese	125

Shucked

Tsarskaya Oyster	45/pc
Kelly Oyster	45/pc
Fin de Claire	40/pc

Selection of your Choices

Classic Mignonette Sherry vinegar shallot black pepper	
Rockefeller Spinach butter sauce bread crumbs	
Garlic Baked Garlic parsley smoked paprika	

Caviar

Please see server for availability <i>Condiments:</i> Blinis grated egg yolk egg white chives crème fraiche shallot	<i>(MP)</i>
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Sides

Rocket salad	45
Broccolini extra virgin olive oil	45
Dauphinoise potatoes gruyere cheese	45
Buttered mashed potatoes	45
Polenta chips	45
Roasted leeks brown butter capers parsley	45
Skinny fries	45

Desserts

(N) (A) Classic Baked Alaska Rum and raisin ice cream	90
Braeburn Apple Tart Tatin Vanilla ice cream	75
(N) Bitter Chocolate Tart Vahlrona chocolate citrus reduction mandarin sorbet	80
(N) Fig Clafoutis Candied walnut ice cream	90
Selection of Cheese Rosemary crackers wild honeycomb grapes Please see server for today's selection	90
Fruit platter Minted sugar and lemon sorbet	90