

Welcome to Blu and enjoy our Semi- Buffet Mediterranean Dinner

Please note of the following:

- Appetizer, salad, soup, pastry and dessert are available in the buffet.
- Live station BBQ grill is available as part of buffet, kindly approach the chef and request for your grill.
- For your main course, your waiter will take your order and serve it on your table.

Sustainable Practices


We are committed to sustainable practices throughout our culinary services:

- ° Divert 100% of fryer oil waste (Bio-fuel)
- ° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

Main Course

HARRA FISH (N) (SF) 
Spiced fish, potato puree and harra sauce

PAN FRIED LAMB CHOPS (D)
Olive's tapenades, polenta

SHISH TAOUK (D)
Pita bread, tahini and garlic sauce

SEAFOOD TAGINE (SF) (N)
Moroccan mix seafood tagine, pearl couscous

KOFTA TAHINI
Lamb kofta, white rice and tahini sauce

DAOUD BASHA
Beef meat balls, tomato sauce

CHERMOULAS PRAWNS (SF)
Tiger prawns, couscous, caponata

TORLI TAGINE (V)
Mix vegetables stew, barley

Kindly notify one of our team members if you have any allergic intolerance.

Alcohol (A) Pork (P) Raw (R) Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy (D)

Contains Nuts (N) Seafood (SF) Spicy (SP) Sustainable Food



Main Course

VEGAN ASPARAGUS, LEMON AND MINT RISOTTO (N) (V)
Asparagus-almond pesto, lemon zest

PUMPKIN GNOCCHI (D) (P)
Sage butter and pancetta

SQUID INK PRAWNS RAVIOLI (SF) (D)
Lobster butter sauce, sundried tomatoes, green asparagus

ITALIAN BAKED SEABASS (SF)
Sautéed spinach, cherry tomatoes, balsamic vinegar

ITALIAN HERB BRUSCHETTA CHICKEN (D)
Baked chicken breast, tomato salsa, parmesan cheese, wild rice

FREGULA RISOTTO (SF) (D)
Grilled octopus, pecorino cheese

MUSSEL'S MARINIÈRE (SF) (D) (A)
Stewed mussels saffron cream sauce, French fries

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