

APPETISERS

Cold

Mediterranean salad: socca, baby vegetables, pan seared tuna, micro-herb salad, tuna and parmesan dressing	\$39
Scallop carpaccio, dill, kalamansi gel, oyster ice cream, oscietra caviar	\$49
Mezze platter: hummus, labneh cheese, beetroot moutabel, pita bread	\$36
White asparagus, orange and potato chutney, hazelnuts, sheep's milk curd emulsion	\$38

Hot

Pan-seared carabineros: prawns, ricotta gnocchi, heirloom tomatoes, sage butter	\$72
Seafood risotto: lobster, scallops, squid, baby octopus, clams, shrimps, salicornia	\$49
Italian cheese and spinach ravioli: ricotta, tallegio, pecorino, parmesan, grated truffles, truffle sauce	\$42
Scallop a la plancha, cauliflower and almond purée, lemon sabayon.	\$39

MAIN COURSES

Pan-seared local seabass, braised fennel, mussel croemesquis, orange, pistachio and fennel emulsion	\$52
Slow-cooked red snapper, oriental crust, bell pepper, saffron gnocchi, bell pepper coulis	\$54
Roast catch-of-the-day, smoothie polenta, tomato, seasonal vegetables, sauce vierge	\$13 per 100g
Lamb tagine, braised lamb shoulder, cumin chickpea purée, dates, oriental lamb jus	\$48
Pan-seared wagyu beef tenderloin, foie gras scallop, oriental confit shallot, truffle beignet, vegetable garden, beef jus	\$120

Nautilus seafood platter for two:

Cold Starter:

Fresh oyster, king crab, salmon gravlax, spicy crusted tuna loin, smoked anchovies, mussel salad. Served with: romanesco sauce, lemon wedges, aioli, tartare sauce, roquette, sundried tomato and parmesan salad, garlic bread croutons

Main course:

Roast coral lobster, pan-seared red snapper, tiger prawns, scallops, crispy soft shell crab. Served with romanesco sauce, lemon wedges, aioli, tartare sauce, smoked paprika chips

\$350
for two

Mediterranean tour six-course tasting menu:

\$190
per person

Portugal | Bacalao: smoked cod fish espuma, condiments

France | White asparagus, orange and potato chutney, hazelnuts, sheep's milk curd emulsion

Spain | Slow-cooked red snapper, oriental crust, bell pepper, saffron gnocchi, bell pepper coulis

Morocco | Lamb tagine: braised lamb shoulder, cumin chickpea purée, dates, oriental lamb jus

Italy | Chocolate variations: bitter chocolate ganache, milk chocolate espuma, basil sponge cake and sorbet

 vegetarian
  vegan
  gluten free
  spicy
  alcohol
  pork

Prices are in US dollars and exclude 10% service charge and 12% TGST

DESSERT

Pistachio and ricotta cheese kunefa, rose syrup, arabic ice cream \$22

Chocolate variations: bitter chocolate ganache, milk chocolate espuma, basil sponge cake and sorbet \$22

Contemporary berry “tiramisu”: amoretti biscotti, mascarpone ice cream, raspberry liquor gel \$26

Lemon and thyme declinations: espuma, crème, crumble, caviar \$24

Ice cream and sorbet \$6
Ice cream: arabic | chocolate and praline | pistachio | espresso
Sorbet: basil | lemon | raspberry | oriental per scoop

ZEYTOUN

LOUNGE & RESTAURANT

Prices are in US dollars and exclude 10% service charge and 12% TGST