



OceanView
bar

Bites

Crispy Chicken Wings 310
Smoked BBQ sauce, Sesame Seeds

Golden Calamari (S/D/G) 320
Lightly battered Calamari,
Creamy Garlic Aioli

Bang Bang Prawns (S/D/G) 380
Tempura-battered Prawns,
Siracha Mango Mayonnaise,
Sesame Seeds

Crab Roll (S/D/G) 400
Crab Meat, Bloody Mary Sauce,
Seaweed Relish, Soft Bun

Mussels in a White Wine & Herb Velouté (S/A) 420
Steamed, Infused with Creamy White Wine, Aromatic Herbs

Falafel Wrap (V/G) 295
Onion Sumac Salad, Cucumber,
Yogurt & Mint Sauce, Beetroot Hummus

Fiesta Beef Nachos (D) 395
Tortilla Chips, Ground Beef, Jalapeños,
Black Olives, Sour Cream, Guacamole

Beef Katsu (G/D) 360
Coconut Brioche, Crumbed Beef,
Rocket, Honey Mustard Sauce

Flatbreads

Margherita (G/D) 400
Tomatoes, Cheese

Pepperoni (G/D/P) 475
Pepperoni, Tomatoes, Mozzarella

Creole (S/G/D) 495
Octopus, Mozzarella, Rocket Leaves,
Semi dried Tomatoes, Curry Mayonnaise,
Creamy Cheese

Between Bread

All the Sandwiches are Served with French Fries

Beef Burger (G/D) 420
Bun, 230g Angus Beef, Siracha Mayonnaise,
Caramelized Onions, Gherkins, Cheese

Panko Chicken Burger (G/D) 395
Bun, Southern fried chicken,
rocket leaves, chili honey

Plant Based Burger (Vg/G) 420
Vegan Meat Burger, Vegan Mayonnaise,
Sesame Bun, Roasted Red Peppers,
Sundried Tomato Pesto

Bowl & Salad

Marlin Smoked Fish Carpaccio (S) 380
Mandarin, Soy and Honey Dressing,
Ginger, Shallots, Garden Flowers

Levantine Salad (D/V) 320
Mesclun Leaves, Tomatoes, Grilled Halloumi,
Crispy Vegetables, Cumin Chickpeas,
Molasses Dressing

Spicy Tuna Poke Bowl (S/G/D) 345
Sushi Rice, Wakame, Edamame, Cabbage,
Spicy Cocktail Dressing, Avocado,
Kimchi Cucumbers, Fried Onions

Caesar Salad (G/D/S) 400
Roman Lettuce, Parmesan Cheese, Eggs
Bacon, Anchovies, Caesar Dressing

Upgrade your salad
Grilled Chicken 75
Smoked Tuna 115
3 Grilled Prawns 155

La Burrata (G/D/N/V) 440
Locally sourced Burrata, Honey Chili Crisp,
Semi dried Tomato, Rocket Leaves, Mint,
Sesame seeds, Pumpkin seeds, Pomegranate

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All prices incl. VAT & service charge.

Dishes indicated with V - Vegetarian, Vg - Vegan, P - Contains Pork, A - contains Alcohol, N - contains Nuts, G - contains Gluten, S - contains Shellfish, D - contains Dairy
Diabetic-Friendly & Gluten-Free items available upon request.

From the Stove and Grill

Seasonal Vegetables with Romesco Sauce (Vg)	325
Baby Marrow, Peppers, Grilled Eggplant, Onion, Tomato, Romesco Sauce	
Creamy Seafood Linguine (G/D/S)	490
Prawns, Mussels, Clams	
Corn-Fed Chicken Breasts (D)	425
Slow-Cooked Chicken, Carrot Purée, Huntsman	
Fish & Chips (S/G/D)	475
Battered Fish Fillets, Pea Purée, Golden Crispy Fries, Tartar Sauce, and Lemon Wedges	
Grilled Lamb Chops (G)	540
Chimichurri Sauce, Potato Wedges	
Grilled Locally Caught Fish (S)	645
Caliu Potato, Vegetables, Fresh Lemon	

Desserts

Pecan Chocolate Brownie (G/D/N)	220
Dark chocolate, Candied Pecan	
Vanilla Ice Cream	
Affogato (G/D)	220
Local Vanilla Bean Ice cream, Espresso poured at the table.	
Crema Catalana (G/D)	230
Milk Custard, Cinnamon, Lemon Zest, Orange Zest, Caramelized tableside	
Blueberry Baked Cheesecake (G/D)	240
Tropical Coulis, Berries, and Hibiscus Sorbet	
Traditional Tiramisu (G/D)	260
Biscuit, Mascarpone, Espresso, Cocoa	

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