



RESTAURANT AND BAR

**FOR LUNCH
OUR CHEF RECOMMENDS**

CAVIAR SERVED THE CLASSIC WAY

1 oz BELUGA CI\$ 280 | 1 oz Osetra CI\$ 210 | 1 oz Sevruga CI\$ 155

CARIBBEAN LOBSTER TAIL

Grilled, garlic, herbs, lemon butter sauce, roasted potatoes, seasonal vegetables
C.I.\$ 38

MEDITERRANEAN SALAD

Tomato, mozzarella, arugula, smoked prosciutto, roasted peppers, spicy crotons
C.I.\$ 12

CUBAN STYLE BLACK BEAN SOUP

Sour cream, green onions

C.I.\$ 7.5

BEEF STROGANOFF

Chive mashed potatoes, green beans

C.I.\$ 18

PAN-FRIED RED SNAPPER

Sautéed spinach, steamed potatoes, horseradish shrimp butter

C.I.\$ 18

AROMATIC VEGETABLE AND QUINOA CAKES

Tzatziki, grilled artichokes, arugula

C.I.\$ 16

WARM APPLE STRUDEL

Vanilla anglaise, ice cream

C.I.\$ 10.5

Choice of two courses including a glass of sommelier selected wine:

Sauvignon Blanc Babich, New Zealand or
Malbec Bodini, Argentina

CI\$ 21 plus gratuity

ENJOY