



SEA &
GRASS
EST. 2022



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1ST ACT

Gravlax Salmon – Gin – Fennel
Dill – Mustard ^{F, MK, MD, SP}

2ND ACT

Smoked Duck Breast Pastrami
Dates – Orange ^{MK, SP}

3RD ACT

Mushroom Soup – Truffle – Parmesan ^{G, MK, CY}

4TH ACT

Endive – Feta – Pomegranate ^{MK, SP}

INTERMEZZO

Limoncello Sorbet

5TH ACT

Grilled Seabass – Garlic Shrimps ^{F, MK, C}

or

Slow Cooked Pulled Lamb –
Seared Lamb Loin – Peas – Plum ^{MK, SP}

or

Cauliflower Steak – Mushroom Risotto (V) ^{MK, SP}

or

Black Angus Rib Eye Steak – Bearnaise ^{E, MK}

SIDE DISHES

Creamed Spinach ^{MK}

Garlic Green Beans

Potato Puree ^{MK}

Vichy Carrots

Baked Mac 'n' Cheese ^{G, MK, SP}

6TH ACT

Cheese Board ^{G, MK, N}

7TH ACT

Iced Lemon Souffle – Galliano Sauce ^{G, E, MK}

MIGNARDISE

Tea or Coffee with Macarons

WINE SELECTION

Welcome Glass of Prosecco ZIA

Crazy Creatures Grüner Veltliner, Austria

Cycles Gladiator Merlot, USA

Purezza Water Still & Sparkling

Please ask your waiter about our plant-based alternatives

Please note that some of dishes may contain Allergens. See the definitions below for the symbols in the menu: Celery (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L) - Milk (MK) - Mollusca/Shellfish (M) - Mustard (MD) - Nuts (N) - Peanuts (P) - Sesame (SS) - Soya (S) - Sulphites (SP) For further information please speak with a member of the catering crew. (V) Denotes Vegetarian Choice.