A LUSCIOUS START

GARDEN PEA & MINT SOUP (N) (NF)

A thick, creamy serving of fresh English pea, onion, garlic, fresh cream and butter, with a fresh mint and crème fraîche finish. 35

HEIRLOOM TOMATO, BABY BEET & BURRATA SALAD (V) (GF) (NF)

Fresh Italian burrata cheese on seasonal heirloom tomatoes, rocket leaves and baby beets in balsamic vinegar and olive oil, with a basil pesto and balsamic syrup dressing. 69

BEETROOT & SALMON SALAD

Beetroot-marinated salmon, Greek yoghurt, baby potato salad, pickled cucumber, with thyme crackers, red radish and dill leaves on the side. 69

GREEK WATERMELON

SALAD (V) (GF) (NF)

Watermelon compressed in balsamic & olive oil, with honeydew melon balls, rock melon balls, basil oil, feta cheese crumble and balsamic syrup. 45

SIGNATURE COATED CHICKEN CAESAR SALAD

Spiced chicken skewers on romaine lettuce, croutons, shaved-aged parmesan cheese with a signature Caesar dressing. 55

CRAB & AVOCADO SALAD

Blue crab meat, red capsicum, cucumber, chili, coriander with a mayonnaise dressing, topped off with crushed avocadoes, pickles ginger and Japanese crackers. 65

DELUXE

THE ISLAND BURGER (NF)

Flame-grilled angus beef tenderloin steak, crispy shrimps, lettuce and Béarnaise sauce. *85*

BUTTERMILK FRIED CHICKEN BURGER (NF)

Buttermilk-marinated fried chicken breast, lettuce, tomato, cheese and coleslaw. 55

BEETROOT HALLOUMI BURGER (V) (NF)

Crispy halloumi cheese, beetroot hummus, avocado tahina, rocket leaves, red onion & fresh mint leaves. 50

THE ANGUS CHEESEBURGER (NF)

Flame-grilled angus beef, cheddar cheese, tomato, lettuce and Colt's signature burger sauce. 65

COLT'S CLUB SANDWICH (NF)

Toasted brioche, beef bacon, lettuce, avocado, tomato, smoked chicken with mayonnaise sauce. 50

SPICED CORONATION CHICKEN SANDWICH

Indian-flavoured roasted chicken, Greek yoghurt, mango chutney, mayonnaise on a crisp ciabatta bread. Served with onion bhaji and mint yoghurt chutney. 55

RIB-EYE SANDWICH (NF)

A sandwich featuring a flame-grilled rib-eye steak, horseradish sauce on toasted multi-cereal bloomer, with French fries and Béarnaise sauce on the side. 75

MAINE-STYLE SEAFOOD ROLL (NF)

Poached lobster and prawns, Greek yoghurt, mayonnaise, celery, lemon, romaine lettuce, tomato, served on a toasted Brioche roll. 90

COURTYARD BREAKFAST

MEDITERRANEAN SHAKSHOUKA (V) (NF)

Baked eggs, bell peppers and onions in spiced tomato sauce, topped off with feta cheese and black olives. Served with freshly-made Arabic bread on the side. 65

THE BIG COLT BREAKFAST (NF)

Chicken sausage, English-inspired bubble & squeak, fried egg, beef bacon, roasted cherry vines, button mushroom, baked beans in tomato sauce. Served with a crisp white toast. 75

GRILLED PORTOBELLO BENEDICT (V) (NF)

Two poached eggs on a bed of grilled portobello mushrooms, creamy spinach, roasted cherry vine tomatoes with hollandaise sauce. 55

OLD-FASHIONED OMELETTE (GF) (NF)

Three free-range eggs, smoked salmon served with a creamy hollandaise sauce and topped off with parmesan cheese and chives. 50

BREAKFAST BRÛLÉE (V)

Caramelized banana slices, mixed berries, homemade granola with frozen Greek yoghurt and drizzled with Mānuka honey. 45

COLT'S FLUFFYCAKES (V)

Organic, fluffy pancakes, served with a choice of fresh mixed berries, Madagascar vanilla cream or Mānuka honey. 40

BRIOCHE TOAST (V)

Colt's signature crispy brioche bread, served with fresh mixed berries, Madagascar vanilla cream and Mānuka honey. 55

CONTEMPORARY RENDITIONS

BEEF MEDALLIONS ON WHOLEGRAIN MUSTARD SAUCE (NF)

Sliced beef tenderloin cooked with wholegrain mustard sauce. Served with grilled asparagus and zucchini. *85*

OVEN-ROAST CHICKEN (NF)

Corn-fed chicken breast, smoked mushroom risotto cake, baby leeks, carrots with a creamy tarragon and wild mushroom sauce. 75

SEASON'S CHICKEN & PEA RISOTTO (NF)

Arborio rice, green peas, field mushrooms, smoked chicken with a mascarpone and fresh tarragon finish. 55

CATCH OF THE DAY LINGUINE (NF)

Linguini pasta cooked with cream and a fresh serving of clams, mussels and shrimps, topped off with rocket leaves and shaved parmesan cheese. 75

PAN-FRIED MEDITERANNEAN SEA BASS (NF)

Catch of the day seabass, basil and tomato couscous, wilted spinach, finished off with a rich tomato velouté. *85*

ACCOMPANIMENTS

Sautéed Button Mushrooms (V) (GF) (NF). 20

Steamed Vegetables (V) (GF) (NF). 20

Pilaf Rice (V) (GF). 20

Creamed Spinach (V) (NF). 20

Sautéed Green Beans (V) (GF) (NF). 20

Mashed Potato (V) (GF) (NF). 20

EXQUISITE DELIGHTS

Arabian Milk Cake. 48

Fluffy Nutella Cheesecake. 48

Sunrise Crème Brûlée. 48

Colt's Sticky Toffee Pudding Served with Toffee Sauce. 58

French Coffee & Pistachio Macarons. 68

The Golden Pudding. 48

Oozing Chocolate & Mandarin Fondant. 48

= Prime Grills

All our meat items cooked on our Charcoal Josper Grill for the unique 'BBQ' flavour

HERB-GRILLED LAMB CHOPS (GF)

Lamb chops, ratatouille and mint oil. 90

GRILLED BABY CHICKEN FROM THE GULF (GF) (NF)

Baby chicken marinated with Middle Eastern spices, served with root vegetable roast and grilled lemon. *120*

FILLET ROYALE (GF) (NF)

Tender beef steak, grilled zucchini, roasted cherry vine and Diane sauce. *110*

COLT'S TOMAHAWK STEAK (GF) (NF)

Spiced ground coffee dry rubbed rib-eye steak, horseradish sauce and grilled vegetables. *650*

CHARCOAL GRILLED SALMON (GF)

Green pesto-marinated salmon on a bed of Modena balsamic-roasted Mediterranean vegetables. *85*

ARABIAN-SPICED SEA BREAM (GF) Whole sea bream and aromatic-saffron infused rice, 150

The Pony Club

KIDS MEALS

Creamy Mac 'n' Cheese (V). 45

Buttermilk Chicken Fingers. 45

Beef Sliders. 45

Gooey Brownies with Caramel Drizzle. 45

Pony's Scoop of the Day (GF). 45

PLUSH COOLERS

Berry Breezer. 34 Earl Grey Laventini. 34 The Sunset Escape. 34 Raspberry Swizzle. 34

MAJESTIC MOJITOS

Apple Grape Fizz Mojito. 32 Pomegranate Holiday Mojito. 32 Spiced Ginger Mojito. 24 Summertime Berry Mojito. 32

= Cott Exclusives =

The Downtown Lavender Jewel. 28 Elderflower Spritzer. 34 Morning Daisy. 28 Blueberry & Watermelon Gimlet. 34 Penthouse Cooler. 34 Passion Potion. 24

Squeeze of the Day

Fresh Orange Juice. 30 Fresh Pineapple Juice. 30 Fresh Green Apple Juice. 30 Mint Lemonade. 30

COLT SPECIAL SHAKES

Rose Milkshake. 27 The Minty Grasshopper. 27 Classic Colt Milkshake. 27 Chocolate Milkshake. 27 Classic Lemonade. 30 Orange Lemonade. 30 Passion Fruit Lemonade. 30

ICED COFFEE

Ice Latte. 24

Ice Chocolate. 24

Café Frappe Chocolate, Vanilla, Strawberry. 24

Brews & Blends

Espresso (Classic, Ristretto). 15

Double Espresso. 21

Espresso Macchiato. 15

Cappuccino (Italian, Viennese). 19 Flatwhite. 19 Café Latte. 24 Café Affogato. 29 Spanish Latte. 27 Qahwa. 19 Hot Chocolate. 27 Picola. 19

TEA

Mint, Peppermint, Strawberry & Mango. 21

Black, Earl Grey, English Breakfast, Green Tea, Karak Tea. 21

SOFT DRINKS & WATER

Cola, Fanta, Sprite. 16 Gouldberg Tonic / Ginger Ale. 18 Burn Energy Drink. 18 San Benedeto

Still / Sparkling 750ml. *18* San Benedeto Still / Sparkling 500ml. *14*