

Soup

- Lobster Bisque**
Smoked lobster | Heirloom tomatoes
- Tomato Soup**
Parmesan & Rosemary focaccia
- Bouillabaisse**
Red mullet | Scallop | Langoustine | Mussel | Saffron aioli

Cold

- Italian Burrata (V) To Share**
Marinated tomatoes | Pomegranate
- Tomato Tartar**
Poached langoustine | Avocado puree
- Tuna Tartar**
Wasabi cream
- Villa Beach Shell Fish Cocktail**
Gem lettuce | Prawn | Pomegranate | Cocktail sauce
Raspberry vinaigrette

Hot

- Wood Fired Octopus**
Black olives | French potato puree
- Roasted Scallop**
Topinambur | Chestnut puree | Chicken jus
- Wild Mushroom Arancini**
Truffle brie | Sesame truffle dressing
- Warm Sea bass Carpaccio**
Tomato | Lime | Lemon | Thyme

Platter For 2

- 100
- Seafood Risotto** 440
Scallops | Langoustine | Prawns | Mussels | Cockles | Chives
- 90
- Gnocchi Alla Vongole (A)** 220
Fresh Cockles | White wine | Chives
- 100
- Spaghetti Alla Busara (A)** 280
Langoustine | Prawns | Tomato | White wine
- Hot Seafood Platter **** 1000
Grilled whole lobster | Scallop | Prawns | Clams
Mussels | Catch of the day
- 130
- Cold Seafood Platter **** 370/685
Langoustine | Poached prawns | Cured salmon
Mussel | Cockles | King crab
- 100
- 120

Salad

- 90
- Greek Salad (V)** 90
Cucumber | Peppers | Olives | Red onion | Tomato | Feta
- Caesar Salad** 70
Gem lettuce | Croutons | Veal bacon | Aged parmesan
- Add Chicken Breast** 85
- Add Shrimps** 90
- 120
- Warm Seafood Salad** 130
Calamari | Prawns | Mixed vegetables | Mesclun greens
Balsamic and raspberry vinaigrette
- 125
- Seared Tuna Niçoise** 95
Potato | Green beans | White anchovies | Olives | Quail egg
Cherry tomatoes
- 75
- Vegetable Salad (V)** 120
Broccolini | Carrot | Truffle | Zucchini | Asparagus
Cauliflower | Truffle dressing
- 160

Vegetarian

- Fusilli Cacio E Pepe** 130
Pecorino Romano / black pepper
- Tagliatelle** 160
Black truffle | Parmesan cheese

Japanese Charcoal Grill

- Lamb Cutlets (GF)** 230
"Kleftiko" marinated
- Rib Eye (GF)** 250
250g Australian Angus beef
- Oyster Blade (GF)** 250
250g Australian Wagyu beef
- Spatchcock Chicken (GF)** 190
"Pollo alla Diavola"
- Lobster (GF)** MP
Chargrilled lobster tail
- King Prawns (GF)** 270
Marinated king prawns / Charred lemon
- Sea Bass (GF)** 220
Vongole stock

Sides

- New potatoes | Olive oil | Sea salt | Chives | lemon** 45
- Broccolini | Extra virgin olive oil** 45
- Hand cut chips** 45
- Truffle & parmesan skinny fries** 45
- Buttered mashed potatoes** 45
- Spinach | Butter | Pine nuts | Raisins** 45