

OCEAN'S WHISPER

OYSTERS

Ponzu, salmon roe
Live fire, yellow chili sauce 24

TUNA & IKURA

Salmon roe (+), nikkei dashi, roasted avocado,
tapioca crackers 40**

*Swap ikura for 10 grams caviar oscietra \$125**

XXL JUMBO TIGER SHRIMP

Ajillo butter 50**

THE HARVEST

ORGANIC TOMATOES

Kiuri, chalots, beets, herbs, chardonnay vinaigrette, ajoblanco 16

CAESAR

Grilled romaine lettuce, homemade Caesar dressing, pangrattato 16

QUINOA

Roasted peppers, avocado, cherry tomatoes, shallots, carrots, baby
corn, herbs, plant base greek dressing 15

EARTH & EMBER

FENNEL & ORANGE

Pistachio, cashew cream, extra virgin olive oil 15

TRUFFLE LEEK

Truffle nuts aioli, chives 16

ASPARAGUS

Manchego cheese, balsamic glaze, egg yolk 16

ROASTED CARROTS & SWEET POTATO

Cherry tomato, curry, spices, basil, mint 15

PRIME CRAFT

GRILLED SEA BASS

Clams pil pil, crispy potatoes, asparagus 60

LAMB ORECHIETTE

Pumpkin, eggplant, pine nuts, sage butter 58

ANGUS FILET MIGNON

8 oz Certified Angus beef, Parmesan risotto, wok vegetables,
roasted pepper chimichurri 60

RIB EYE

14 oz Prime Angus beef, potato gnocchi cacio e pepe, greens,
red wine sauce 73**

NEW YORK PEPPER STEAK

14 oz Prime Angus beef, roasted pepper, spinach, fries,
green peppercorn sauce 53

SHORT RIB

Orzo, morel, manchego, watercress 45

WAGYU BURGER

Cheddar, onions marmalade, lettuce, applewood smoked bacon,
XO sauce, charcoal brioche bun, wedge potatoes fries 32

THE TABLE RITUAL

SEA FOOD

Lobster, shrimps, octopus,
squid, scallops,
roasted pepper chimichurri
150**

OCTOPUS & SHORT RIB

Mellow rice, saffron, roasted
bell peppers, portobello,
green beans, aioli
80

TOMAHAWK

42 oz Prime Angus beef, truffle
fries, wedge salad
280**

SUCKLING PIG

Pear & mascarpone pure, brussels
sprouts, demiglace
(Reservation required 24 hours in advance)
600**

AFTERGLOW

KEY LIME PIE 🌳🥚🥚🥚

Lemon creme, nuts crust, meringue, citric marshmallow,
lemon sorbet 15

BERRIES CHEESECAKE 🥚🥚🥚🌳

Raspberry sorbet 15

FLURRY 🥚🥚🌳

Butterscotch, vanilla ice cream, maple glaze bacon 15

FRENCH TOAST 🥚🥚🥚

Brioche, creme anglaise, berries, vanilla ice cream 15

CHOCOLATE 🌳🥚

Choco cream, toffee, caramel hazelnut, coconut,
chocolate sorbet 15

FROM SEA



FROM LAND

PRICES AND EXCHANGE RATE

ALL MENU PRICES ARE LISTED IN U.S. DOLLARS. THE CURRENT EXCHANGE RATE IS 1 USD = 1.78 FLORINS.

PAYMENT METHODS

WE DO NOT ACCEPT CASH PAYMENTS. ONLY ROOM CHARGES, CREDIT, OR DEBIT CARDS ARE ACCEPTED.

AN 18% SERVICE CHARGE IS ADDED TO PARTIES OF 8 OR MORE.

FIRST SPARKS

TOMATO TARTARE 🌳🥚🥚

Shitake, pine nuts, ajoblanco
sorbet, sourdough
16

MUSHROOM & BACON 🥚🌳

Caramelized onion,
gruyere
15

SMOKED LOBSTER 🌳🥚🌳🥚

Pickled apple, sweet onion
butter, mint, chives
26

OCTOPUS 🌳🥚

Ginger, garlic, sesame, oriental
mayo, butternut squash
24

RIBS CROQUETTE 🥚🥚🌳

Chipotle alioli * Available plant
based mushrooms croquettes
16

STEAK TARTARE 🥚🥚

Hollandaise, cappers,
mustard caviar, sourdough
20

BONE MARROW

Roasted pepper chimichurri,
sourdough
12

** Not included in all inclusive package

🌳 Seafood products 🌳 Nuts 🥚 Lactose 🥚 Egg 🌳 Gluten Free 🌳 Vegan 🥚 Veggie 🌳 Responsible Seafood

Some of our dishes can be accommodated to be gluten-free. Please ask your waiter if you have any dietary restrictions or concerns. Responsible fish consumption. Respecting fishing bans to ensure the health of our coasts.