

FRESH GREENS

TROPICAL SHRIMP

Shrimp, mixed greens, purslane, mango, blackberries, strawberries, mushrooms, pecans.

With citrus dressing.

AVOCADO BEET GARDEN

Crisp sucrine, avocado, beetroot.

With lemon oil dressing.

MEXICAN CRUNCH

Grilled chicken, iceberg lettuce, kale, avocado, corn, red beans, cilantro, olives, crispy tortilla chips, cherry tomatoes, cheddar cheese.

With ranch dressing.

QUINOA GOAT CHEESE

Goat cheese, quinoa, baby spinach, fresh corn, beetroot, cherry tomatoes, sweet potatoes, marinated artichoke hearts.

With balsamic dressing.

CHICKEN CAESAR

Grilled chicken, sucrine, croutons, Parmesan.

SALMON BLACK RICE

Scottish smoked salmon, kale, avocado, edamame, pickled ginger, sesame seeds, black tobiko.

With lemon ginger dressing.

NIÇOISE

Ortiz tuna, boiled quail eggs, mixed greens, cherry tomatoes, baby potatoes, Kalamata olives, artichoke hearts.

With tarragon dressing.

POOL CLASSICS

ANGUS BURGER

Australian Black Angus beef.

Served on a brioche bun with American cheddar cheese, pink cocktail sauce and fries.

CHICKEN AVOCADO

Chicken breast marinated, Emmental, iceberg lettuce with caesar sauce.

Served in brown bread.

BEEF FRANKFURTER

Grilled beef frankfurter sausage.

Served in a soft bun with ketchup, mustard and chips.

CLUB SANDWICH

Marinated grilled chicken, iceberg lettuce, pickles, tomatoes, boiled eggs, turkey and cheese with mayo mustard sauce.

Served on toasted pain de mie with fries.

SALMON SOURDOUGH

Smoked salmon, avocado, cream cheese and capers.

Served on sourdough bread.

TUNA STACK

Tuna mix, iceberg, corn, tomatoes, carrots, lemon juice.

Served with mayo mustard sauce.

STEAK BAGUETTE

Grilled Australian beef tenderloin, Emmental, Philadelphia, mushrooms, rocket, tomatoes, onions.

Served with mayo pepper sauce.



MAINS

GROUPER FILLET

Grouper fillet, sautéed mushrooms, spinach, capers.

Served with lemon butter sauce.

GLAZED SALMON

Fresh salmon fillet, sushi rice, fresh avocado, pickled ginger, sesame seeds.

Served with teriyaki sauce.

MB4 STEAK

Australian beef tenderloin MB4, asparagus.

Served with mushroom cream sauce or pepper sauce.

LIME CHICKEN

Grilled chicken breast, basmati rice.

Served with lemon butter sauce.

CHEF'S PASTA SELECTION

Penne pasta with your choice of Arrabbiata, pink, four cheese or pesto sauce.

ON THE SIDE

Roasted Potatoes

Tzatziki Dip

French Fries

Basmati Rice

Steamed Vegetables

Black Rice

DESSERTS

FONDANT AU CHOCOLAT

CRUMBLE CHEESE CAKE WITH RED FRUITS

CINNAMON APPLE TART

ICE CREAM / SORBET BY THE SCOOP

Vanilla, Chocolate, Strawberry, Salted caramel, Lemon and Mango

SEASONAL FRUIT PLATTER

WATERMELON PLATTER

POOLSIDE BITES

CRUDITÉS BASKET

Carrots, cucumber, cauliflower, cherry tomatoes, kohlrabi, endive, broccoli.

Served with cocktail dip.

EDAMAME

TRIO DIP

Beetroot feta, artichoke cream, fresh guacamole.

Served with homemade tortilla chips.

SUMMER ROLLS

Rice noodles, carrots, cucumber, mango, avocado, red cabbage.

Served with sweet chili sauce.

MEDITERRANEAN ARTICHOKE

Chilled artichoke.

Served with herb lemon mustard sauce.

CHICKEN TZATZIKI WRAP

Marinated chicken, sucrine, cornichons in pita bread.

Served with tzatziki dip.

TERIYAKI BEEF SKEWERS

Australian beef tenderloin glazed with teriyaki sauce, sesame seeds, chives.

PIZZA BAGUETTE

Mozzarella, turkey, basil, sun-dried tomatoes, mushrooms, Parmesan, olives.

CALAMARI FRITTI

Homemade breaded calamari.

Served with tartar sauce.

OCTOPUS CARPACCIO

Thinly sliced octopus marinated in lemon oil topped with Togarashi.

Served with sourdough bread.

FISH TACOS

Marinated COD fish in tortillas with Mexican slaw, red radish, avocado.

Served with ranch dressing.