





ZEYTOUN

LOUNGE & RESTAURANT

BEGINNINGS

- LANGOUSTINE PRAWNS**   \$ 4 8
Slow cooked Mediterranean langoustine with homemade tortellini
Cheese, truffle and ceps mushroom, salmon caviar topped with bisque foam
- ZEYTOUN SALAD**   \$ 4 5
Poached crab meat with red radish vinaigrette served with osetra caviar
Tarragon, green apple, red wine shallots, lemon zest
- OCTOPUS**   \$ 5 2
Grilled octopus with extra virgin olive oil and sweet smoked paprika
Vegetable volute, olive powder, patatas bravas
- CONFIT DUCK SALAD**  \$ 3 8
42 hours confit duck mixed with fresh herbs and fruits, Apricot, dry figs,
roasted pine nuts, tomato confit, green apple with honey dressing
- BEEF TARTARE**  \$ 5 8
MB7 tenderloin beef tartare with osetra caviar
Shallot, capers, dijon mustard, tabasco, quill eggs, served with crispy brown bread
- MINT & ZUCCHINI CAPPUCINO**   \$ 3 2
Cappuccino style organic mint and zucchini soup
Baby green zucchini, garden mint leaves, coconut air, serve with blue cheese cracker
- FRESH GARDEN**    \$ 3 2
Confit heirloom tomatoes and organic green lentil salad
Dehydrated vegetables, home grown herbs, roasted hazelnut, citrus touch and Mustard dressing

 vegetarian  vegan  gluten-free  spicy  shellfish
 pork  nuts  raw  vegetarian option  dairy

*All the above side dishes are available as main course upon request
All prices are in USD and are exclusive of 10% Service Charge and 16% GST*

SIGNATURES

TOOTHFISH 	\$ 6 8
Sous vide toothfish served with black pepper cream sauce Mushroom bread, butter gels kale, tapioca crisp	
BARRAMUNDI FISH  	\$ 6 2
Pan seared barramundi filet with sauvignon blanc caviar sauce Tarragon & kalamata olives vierge, green asparagus, fresh green beans	
CARABINEROS SAFFRON RICE  	\$ 8 8
Slow cooked Mediterranean carabineros prawn with saffron bomba rice Clams, fried onion, micro herbs, prawn oil, served with apple dip	
LOBSTER (signature)  	\$ 1 8 8 *
Pan seared coral lobster tail served with hibiscus sauce and olives powder Preserved lemon, fennel, caviar, basil & coconut foam	
VENISON 	\$ 7 5
Marinated roasted venison tenderloin Artichoke barigoule, sour purple potato and cauliflower puree, kumquat comport Served with dark chocolate rosemary sauce	
LAMB LOIN  	\$ 7 5
Roasted lamb loin coated with quinoa and sun dried tomatoes, eggplant mash Carrot puree, caramelized plum, port wine sauce	
BEEF STRIPLOIN A5 (signature) 	\$ 1 8 0 *
Pan seared A5 beef striploin steak Celeriac puree, potato fondant, stuffed baby carrot, black truffle served with moral Mushroom jus	

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VEGETARIAN

LEMON RISOTTO  	\$ 4 6
Arborio rice, shallot butter, black truffle, parmesan, asparagus, almond flakes	
ARTICHOKE AND POLENTA  	\$ 3 6
Artichoke, polenta, parmesan crisp, lemon gel, corn portage, herbs oil	
AGNOLOTTI PASTA  	\$ 4 6
Stuffed with pecorino cheese and spinach, wild mushroom creamy truffle sauce	

SIDE DISH

ROASTED EGGPLANT STEAK	\$ 1 8
BABY ROOTS PAPILOTE	\$ 1 8
MUSHROOM AND BLUE CHEESE CRUMBLES	\$ 1 8
POMME ANNA	\$ 1 8

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DESSERT

STICKY TOFFEE PUDDING  \$ 3 5
Salted caramel ice cream, caramelized banana, coconut biscuit, vanilla sauce

SABLE LEMONE MILLE-FEUILLE   \$ 3 0
Sable biscuit, lemon cream, frutti di Bosco, lemon mint sorbet, coconut crumble, Meringue

CARAMEL HAZELNUT CHOCOLATE FUDGE    \$ 3 4
Butterscotch pear, vanilla ice cream, chocolate soil, honeycomb, sago cracker, Raspberry coulis

TIRAMISÙ DI VENEZIA   \$ 3 4
Whipped mascarpone crema, egg yolks, savoiardi biscuits, espresso, Cocoa powder and Raspberry compote, contucci cookies

SICILIAN CANNOLI    \$ 3 2
Ricotta cheese filling, candied fruits, chocolate spread, pistachio ice cream, Candied orange, tulip nest

ICE CREAM AND SORBET \$ 8
Ice cream: Arabic | chocolate and praline | pistachio | espresso per scoop

Sorbet: lemon yoghurt | spicy dark chocolate and cinnamon
vanilla and apricot | blackberry and apple

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