



Full Moon BRUNCH

STARTERS SHARING

MEDITERRANEAN DIP PLATTER D, F, G
Tzatziki, taramasalata,
black olive tapenade

BURRATA D, N, V
Beetroot, pistachio, olive oil

SALMON MAKI D, F, R, SE
Fig, cream cheese, unagi sauce, chive

CALAMARI D, E, F, G
Greek spice, spicy paprika mayo

CAESAR SALAD D, F, G
Poached chicken, baby gem,
garlic pita, anchovy

BEEF TARTARE D, E, G, MU
Olive, gherkin, shallot, parsley,
spiced Greek yoghurt, filo

MAINS CHOICE OF

*MAINS SERVED WITH OREGANO FRIES v, GREEN BEANS v

MARGHERITA PIZZA D, G, V
Mozzarella, basil

BUCATINI PASTA D, G, V
Cream, truffle, parmesan, chive

GRILLED SEA BASS* F
Lemon oil, charred broccoli, sea fennel salad

SHRIMP ORZO D, G, S
Shellfish bisque, tomato, herb

SOUVLAKI* D, G, MU, N
Greek spiced chicken, pita, tomato, onion, tzatziki

STRIPLOIN* D
Smoked feta dip, grilled okra, oregano jus

DESSERT SHARING

PAVLOVA D, E, G
Strawberry sponge, berry compote

CHOCOLATE MOUSSE D, E
Olive oil

DONUTS D, E, G
Orange sugar

ICE CREAM & SORBET D, E, N

DISHES INDICATED WITH (A) ALCOHOL, (C) CELERY, (D) DAIRY, (E) EGG, (F) FISH, (G) GLUTEN, (L) LUPIN, (MU) MUSTARD, (N) NUTS, (R) RAW, (S) SHELLFISH, (SE) SESAME, (SO) SOYBEAN, (SU) SULPHITES, (V) VEGETARIAN



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W I N E S

WHITE

Emotivo, Pinot Grigio, Lombardia, Italy

RED

Da Luca, Nero D'avola, Sicily, Italy

ROSE

Le Rosé Lapostolle, Cinsault, Syrah,
Colchagua Valley, Chile

S P I R I T S

VODKA

Stolichnaya

GIN

Tanqueray

RUM

Matusalem Platino

WHISKEY

Famous Grouse

B E E R

HEINEKEN

C O C K T A I L S *

*ONLY AVAILABLE ON PREMIUM PACKAGE

ULA ULA

Tanqueray Gin, ULA passion fruit syrup &
ULA basil syrup

JALISCO

Jose Cuervo tequila, triple sec,
ULA jalapeno syrup & grapefruit juice

DOLCE VITA

Matusalem Rum, ULA coconut syrup,
grenadine syrup & pineapple juice

S O F T B E V E R A G E S

Still and Sparkling Water and Soft Beverages
(EXCLUDING REDBULL)