

# APPETISER



## Cheese Croquettes ..... 525

Crisp croquette filled with gooey, rich cheese.

## Double Cheese Funghi ..... 525

A medley of mushrooms topped with molten double cheese.

## Bruschetta Italiano ..... 525

Toasted bread topped with ripe tomato salsa, basil, and bocconcini.

## Avocado Toast ..... 525

Sliced avocado on artisanal toast with sea salt, lemon, and basil oil.

## Prawn Cocktail ..... 525

Succulent prawns served in a tangy, creamy cocktail sauce.

## Chicken Parma ..... 525

Breaded chicken meatballs with marinara sauce, mozzarella, and melted bocconcini.

## Baked Crab ..... 525

Crab meat baked in shells with herbs, spices, and a cheesy crust.

## Fish Mousse ..... 525

A classic fish mousse with fresh herbs, potatoes, mayonnaise, and aromatic poached fish.

## SOUP



### Asparagus & Zucchini ..... 395

A delicate blend of tender asparagus and zucchini, finished with a touch of fresh cream.

### Roasted Pepper and Tomato ..... 395

A comforting , roasted pepper and ripe tomato soup, drizzled with basil oil.

### Chicken, Leek, and Celery..... 395

A hearty broth with tender chicken, aromatic leeks, and crisp celery.

### Mushroom Cappuccino ..... 395

Silky mushroom soup crowned with truffle foam and a dusting of mushroom.

### Chicken Mulligatawny ..... 395

A British Raj classic with chicken broth, lentils, and fragrant spices.

### French Onion ..... 395

A timeless French soup with caramelised onions and Gruyère-crusted sourdough.

## SALAD



### Watermelon and Feta Cheese ..... 495

Juicy watermelon and tangy feta with orange and balsamic reduction, finished with fresh mint.

### Greek (ROASTED COTTAGE CHEESE/CHICKEN)..... 495

Grilled cottage cheese or chicken, with vegetables, fresh herbs, olives, feta, and tzatziki.

### Caesar (ROASTED COTTAGE CHEESE/CHICKEN) ..... 495

Roasted cottage cheese or chicken, romaine, Parmesan, and a classic Caesar dressing.

### Bocconcini, Beet & Berry Salad ..... 495

Bocconcini, roasted beets, and fresh berries in a honey-balsamic dressing.

## MAINS (VEGETARIAN)



<b>Tetrazzini</b>	600
A creamy pasta bake with a medley of fresh vegetables.	
<b>Spinach Ravioli</b>	600
Pasta parcels filled with ricotta, walnut, spinach, and Parmesan, in a creamy herb sauce.	
<b>Au Gratin</b>	600
Potatoes and vegetables baked with béchamel and a golden cheese crust.	
<b>Quiche</b>	600
A savoury tart with eggs, cream, and seasonal vegetables in a flaky crust.	
<b>Puff Pie</b>	600
Flaky pastry filled with a medley of vegetables and herbs.	
<b>Mediterranean Vegetable Rice</b>	600
Rice with mixed vegetables, olives, and fresh herbs.	
<b>Mushroom Risotto</b>	600
Creamy Arborio rice with wild mushrooms, truffle oil, and Parmesan.	
<b>Saffron Sauce Quinoa with Cottage Cheese</b>	600
Quinoa with grilled cottage cheese in a saffron sauce.	
<b>Lasagne</b>	600
Layers of pasta, tomato sauce, béchamel, and seasonal vegetables.	
<b>Ratatouille</b>	600
A French vegetable stew with courgettes, aubergines, and tomatoes.	



## MAINS (Lamb)



### Shepherd Pie

795

Minced lamb and vegetables topped with buttery mashed potatoes.

### Slow Braised Lamb Shank

795

Lamb shanks slow-cooked in a rich red wine sauce.

### Herb Crusted Lamb Chop

795

Herb-crusted lamb chops served with mint chimichurri.

### Lamb Moussaka

795

Greek casserole with minced lamb, aubergine, and béchamel.

## MAINS (Chicken)



### A la Kiev

625

Chicken breast stuffed with garlic butter, breaded, and crisply fried.

### Tetrazzini

625

Creamy chicken and mushroom pasta bake, topped with spaghetti.

### Stroganoff

625

Chicken strips in a creamy brandy sauce with mushrooms and onions.

### Puff Pie

625

Flaky pastry filled with chicken and vegetables.

### Sicilian

625

Chicken cooked with tomatoes, olives, capers, and aromatic herbs.

### Golden Baked

625

Oven-baked chicken breast in a rich brown sauce, served with potato fondant.

### Maryland

625

Breaded and fried chicken with banana fritters and a creamy chicken sauce.

### Quiche Lorraine

625

A classic tart with eggs, cream, and chicken-bacon in a flaky crust.

### Roasted Chicken with Apricot Glaze

625

Roast chicken with a sweet apricot glaze and chicken jus.

C E L E S T E

## MAINS (Fish & Seafood)



### Fish & Chips 750

Batter-fried sea bass served with mushy peas and hand-cut chips.

### Greek 750

Pan-seared fish with tomatoes, olives, and feta, in a saffron-infused cream sauce.

### Mediterranean 750

Light fish with tarragon, capers, sundried tomatoes, in a white wine cream sauce.

### Saffron Sauce Quinoa with Prawn 750

Quinoa with grilled prawns in a saffron sauce.

### Baked Fish Tomato 750

Fish fillets baked with tomatoes, herbs, and coconut cream.

### Sicilian 750

Fish with tomatoes, pistachio, olives, capers, and a hint of wine.

### Diana 750

Shrimp and chive-stuffed fish fillet in a creamy mushroom and brandy sauce.

### Lobster Thermidor On request

Lobster in a creamy mustard and wine sauce, topped with cheese and baked.

### Prawn Thermidor 750

Prawns in a creamy mustard and wine sauce, topped with cheese and baked.

### Pistachio Crusted Baked Salmon 1250

Herb-crusted salmon served with a dill and caper sauce.

### Seafood Risotto 750

Arborio rice with calamari, prawns, and sea bass in a white wine and tomato sauce.



# DESSERT



## Tiramisu 395

Layers of coffee-soaked ladyfingers, mascarpone, and cocoa.

## Zuppa Inglese 395

Italian trifle with sponge cake, custard, fresh fruits, berry compote, and liqueur-soaked biscuits.

## Ganache Tart 395

Rich tart filled with smooth dark chocolate ganache, sprinkled with sea salt flakes.

## Truffle Crème Brûlée 395

Silky custard topped with a brûléed sugar crust and a hint of black truffle.

## Paris-Brest 395

French choux pastry ring filled with praline and pastry cream.

## Lemon Pie 395

Tart lemon filling in a buttery pastry, topped with golden meringue.

## Burnt Basque Cheesecake 395

Cheesecake with a creamy centre and a caramelised top.

## Caramelised Apple Pie 395

Spiced apples baked in a flaky pastry crust.





# DESSERT



## Dark Chocolate Mousse Cake ..... 395

Flourless dark chocolate cake, offering a velvety chocolate experience.

## Baked Alaska ..... 395

Vanilla and coffee ice cream on a sponge base, covered in meringue and flambéed.

## Austrian Torte ..... 395

Rich layers of sponge soaked in coffee liqueur, with buttercream and glacé cherries.

## Poached Pear in Red Wine Sauce ..... 395

Pears gently poached in spiced red wine, served with a reduction sauce.

## Tipsy Cake & Grilled Pineapple ..... 395

Brioche soaked in a boozy sauce, served with caramelised pineapple.

## Sorbet of The Day ..... 395

Refreshing seasonal sorbet, perfect for cleansing the palate.

## GRILLS



Old Fashioned Mixed Grill ..... 795

A selection of grilled meats served with a rich brown sauce.

Cottage Cheese Steak ..... 795

Grilled cottage cheese steak with corn and spinach, drizzled with chilli and basil oil.

Chicken Steak ..... 795

Grilled chicken breast cutlet with a delicate sauce.

Vegetable Skewers Grill ..... 795

Marinated and grilled seasonal vegetables and cottage cheese.

Seafood Grill ..... 795

A variety of fresh seafood, marinated and grilled to perfection.

## PASTA



Spaghetti, Penne, Linguine ..... 600

Choose your preferred pasta sauce—Alfredo, Marinara, Pesto, Lamb Bolognese, Rosé, or Aglio e Olio—and complement it with your choice of protein: fresh vegetables, tender chicken, or exquisite seafood

