

Starters

Light and Fresh

Melitzanosalata 18

Roasted Eggplant, Mint, Garlic VG | GF

Octopus Salad 38

Octopus, Tomato Dressing,
Octopus Mayonnaise GF | SF

Greek Salad 30

Cucumber, Tomato Datterino, Feta Cheese,
Kalamata Olives GF | V | MU

Watermelon Salad 28

Feta Cheese, Toasted Almond, Basil Oil
N | GF | V

Tomato Caprese 36

Mozzarella Cheese, Heirloom Tomato,
Basil Oil GF | V

Crispy Fried Calamari 32

Spicy Mayo E | SF | DF

Tzatziki 18

Greek Yoghurt, Cucumber, Garlic, Mint V | GF

Hummus 18

Chickpeas, Tahina, Lemon Juice, Olive Oil
V | GF | DF | SE

Snacks

Cheese Nachos 24

Crispy Corn Tortilla, Guacamole, Sour
Cream, Roasted Tomato Salsa GF | V

Sesame Chicken 26

Crispy Crumble Chicken Strips, French Fries, Spicy Mayo SE | E

Tiger Prawns 32

Marinated Prawns, Kunafa Dough, Sour Cream SF

Sandwiches and Burgers

Midnight Beef Burger 38

Smashed Beef Patties, Lettuce, Caramelised Pineapple,
Fried Pickled Onion, Sesame Black Buns, Red Dragon Sauce
SE | E

Souvlaki Chicken Gyros 38

Tzatziki, Tomatoes, Pickled Onion, Feta

Lobster Brioche Roll 48

Juicy Lobster, Coriander Leaves, Spicy Mayo SF

Angus Beef Burger 36

Brioche Bun, Aged Cheddar, Caramelised Onions,
French Fries E | SE

Steak Sandwich 38

Beef Striploin, Brie, Caramelised Onion, Mustard Spread MU

Sides

Green Salad GF | VG 12

Grilled Corn GF | V 16

Datterino Tomato Salad GF | VG 16

Pan-Roasted Vegetables GF | VG 14

French Fries GF | VG 12

Steamed Rice GF | VG 10

🍴 SIGNATURE | A ALCOHOL | DF DAIRY-FREE | E EGG | GF GLUTEN-FREE | LS LOCALLY SOURCED | MU MUSTARD | N NUTS | P PORK | R RAW | S SOY | SE SESAME | SF SEAFOOD | CS CERTIFIED SUSTAINABLE | V VEGETARIAN | VG VEGAN

All prices are in US Dollars and are subject to a 10% Service Charge and 17% Goods and Services Tax. | The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens. | All items marked with an asterisk (*) are not included in any meal plan

Wood-Fired Pizza

Margherita	32
Fresh Buffalo Mozzarella, Tomato Sauce, Basil V	
Quattro Formaggi	38
Fresh Buffalo Mozzarella, Roquefort Mascarpone, Parmigiano Reggiano, Fontina, Tomato Sauce V	
Vegetarian	34
Mozzarella, Marinated Eggplant, Zucchini, Confit Tomatoes, Rocket Leaves V	
Pepperoni	36
Mozzarella, Beef Pepperoni, Spicy Oil, Tomato Sauce	
Valtellina	38
Truffle Cream, Burrata, Bresaola, Rocket, Basil	
Regina	36
Mozzarella, Honey Roasted Ham, Mushrooms, Tomato Sauce, Oregano P	
Prosciutto Di Parma	38
Fresh Buffalo Mozzarella, Rocket Leaves, Pesto, Shaved Parmesan Cheese, Tomato Sauce P	
Frutti Di Mare	46
Calamari, Prawns, Octopus, Green Olives SF	
Fungi	38
Mixed Mushrooms, Truffle Oil, Pesto, Arugula V N	
Maldivian Tuna	38
Canned Tuna, Masmirus, Kopee Leaf SF	
Meat Lover	42
Beef Bacon, Pepperoni, Beef Bresaola	
Smoked Beef Calzone	38
BBQ Sauce, Beef, Roasted Pepper	

Pasta

Choose Your Pasta	
Penne V	
Spaghetti V	
Tomato Sauce	32
Tomato Sauce, Basil, Garlic V	
Beef Bolognese	36
Beef Ragù, Tomato Sauce, Basil	
Chicken Alfredo	36
Mushroom, White Sauce, Chicken, Basil	

Dessert

Fruit Platter	35
Selected Seasonally Cut Fruits GF VG	
Homemade Ice Cream and Sorbet	
6 / Scoop	
Vanilla Bean Ice Cream GF	
Rum and Raisin Ice Cream A GF	
40% Milk Chocolate Ice Cream GF	
Pistachio Ice Cream N GF	
Wild Strawberry Sorbet GF VG	
Coconut Sorbet GF VG	
Raspberry Sorbet GF VG	
Mango Sorbet GF VG	