



Appetizers

WARM CROTTIN, HERITAGE TOMATOES. BLOODY MARY  (GF)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Grüner-Veltliner, WeingutBründlmayerm, Kamptal, 2013 EC\$35 (125ml)

SEARED SCALLOP, WILD HONEY PUMPKIN. CURRIED LEAVES

EC\$ 45 / US\$ 15

RECOMMENDED WINE: - Château Minuty, Rose et Or, Côtes de Provence, 2017 EC\$33 (125ml)

SHRIMP & DORADO CEVICHE. ANISE & LIME (GF)

EC\$ 35 / US\$ 13

RECOMMENDED WINE: - Saint Bris William Fevre, 2016 EC\$35 (125ml)

SPINY LOBSTER RISOTTO, GRANA PADANO CRISP (GF)

EC\$ 50 / US\$ 19

RECOMMENDED WINE: - Stoan, Cantina Tramin, Alto Adige. 2017 EC\$50* (125ml)

YELLOW FIN TUNA, GREEK YOGHURT, PICKLED CUCUMBER (GF)

EC\$ 35 / US\$ 13

RECOMMENDED WINE: - Maur & Maur, Saint-Maur, Cotes de Provence, 2020 EC\$30 (125ml)

SMOKED SALMON, SPIDER CRAB. CITRUS SALAD (GF)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Chardonnay, Broken Road, Alexander Valley, Sonoma, 2012 EC\$43* (125ml)

*All Recommended wines are served as 125ml
Wines with (*) Us\$10 Supplement*



Mains

EC\$ 95 / US\$ 36

RECOMMENDED WINE: - Pinot Noir, Foley, Santa Rita Hills, Rancho Santa Rosa, 2016 EC\$50* (125ml)

BRAISED OXTAIL, CREAMED POTATO. ROAST VEGETABLES (GF)

EC\$ 105 / US\$ 40

RECOMMENDED WINE: - Altamira, Navigato Family Selection, Valle de Uco, Mendoza 2010 EC\$50* (125ml)

ROAST BLACK COD, BACON DASHI. RED QUINOA (GF)

EC\$ 100/ US\$ 34

RECOMMENDED WINE: - Berry Brothers, Cote Du Rhone Rouge, 2010 EC\$40 (125ML)

CARAMELIZED SEA BASS, SHELLFISH NAGE, ROCK SAMPHIRE * (GF)

EC\$ 115/US\$ 43

RECOMMENDED WINE: - Chenin Blanc, Cape Heights, Western Cape, South Africa, 2018 EC\$30 (125ml)

PORCINI RUBBED ENTRECOTE, DAUPHINOISE. GARLIC CONFIT * (GF)

EC\$ 125/US\$ 47


RECOMMENDED WINE: - Merlot, Shannon Vineyards Mount Bullet Elgin Valley, 2010 EC\$50* (125ml)

RISOTTO KING OYSTER, CHANTERELLES, GRILLED ASPARAGUS (GF)

EC\$ 80/US\$ 30

RECOMMENDED WINE: - Sauvignon Blanc, Château Montelena, Napa Valley, 2017 EC\$45* (125ml)

*All Recommended wines are served as 125ml
Wines with (*) Us\$10 Supplement*

 (GF) Denote indicates dishes suitable as vegetarian options and gluten free. All prices are subject To 10% VAT & 10% service charge
Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked
with a * have a us\$15 supplement and with two **, a US\$35 supplement.

An optional us\$1per cover will be added to The Oliver Gobat Sports Foundation -T O G S

“Everything we do is made by humans, if we err, tell us and we will make it right”