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Selections	J
EDAMAME (VG) With Maldon Salt or Spicy	45
CRISPY CALAMARI (SF) (D) (E) (M) Served with Citrus Mayonnaise	90
CHARCUTERIE PLATTER (D) (G) (SD) (TN) Beef Pancetta, Beef Bresaola, Beef Cecina and Parmesan ch Served with French Baguette, Butter and Pickles	105 unks
CHEESE PLATTER (D) (G) (TN) (SD) (S) Selection of International Cheeses from Mons, Served with Crackers, Dried Fruits and Nuts	100
POPCORN CHICKEN (M) (D) (E) (G) Marinated Spiced Chicken, Honey Mustard Sauce	85
NACHOS (V) (D) (SD) Hass Avocado, Serrano Chili, Lime, Cilantro, Cheese Sauce, Sour Cream	85
TRUFFLE LOADED FRIES (D) (G) (V) (E) (M) Served with Fresh Seasonal Truffle & Truffle Mayo	80
CHOICE OF FRIES French Fries Sweet Potato Fries Curly Potato Fries	80
DYNAMITE SHRIMPS (SF) (D) (G) (E) Served with Spicy Mayonnaise and Lime	90
TRUFFLE CROQUE MONSIEUR (D) (G) (SD) (C) Turkey Ham, Emmental Cheese and Fresh Seasonal Truffle	80
MINI LOBSTER ROLL (C) (D) (G) (M) (SF) (E) Fresh Atlantic Lobster, Lemon Aioli and Herbs, Served in a Toasted Butter Brioche Roll	90
WAGYU BEEF SLIDERS (D) (G) (E) (M) (SD) Brioche Bun, Wagyu Beef Patties, Caramelized Onion, Truffle Mayonnaise, Melted Cheddar Cheese And Pickle Gherkins with Chips	
3 pcs 4 pcs 6 pcs 85	125 100
TRUFFLE PIZZA ^{(D) (G) (SD) (V)} White Base, Mozzarella Cheese and Fresh Seasonal Truffle	135
Desserts	
GIANT COOKIE (G) (D) (TN) (E) Warmed Trio Chocolate Cookie with Praline and Caramelized Macadamia Nuts	85
ETON MESS (D) (E) English Dessert with Crushed Meringue, Whipped Cream an Strawberries	65 d
COCO LOCO MANGO (D) Coconut Ice cream and Mango Salsa with Rice Crispies	65
SELECTION OF FRESHLY CUT FRUITS (VG)	65

All dishes marked with C-CELERY I D- DAIRY I E-EGG I F-FISH I G-GLUTEN I L- LUPINE I MO-MOLLUSCS I M-MUSTARD I P-PEANUT I R-RAW I SD-SULPHUR DIOXIDE/SULPHITES I SE-SESAME I SF-SEAFOOD I S-SOYBEANS I TN-TREE NUTS I V-VEGETARIAN I VG-VEGAN I A-ALCOHOL I 🎝 SUSTAINABLY SOURCED

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.