



L'OURSIN

STARTERS

Beetroot Tartare - 18

Whipped honey-truffle infused goat cheese, cashew nuts, capers,
roasted pineapple, balsamic reduction, crispy flatbread ^(1, 7, 8, 10, 12)

Organic Garden Salad - 18

Mixed greens, sundried tomatoes, avocado, cucumber, roasted pepper,
alfalfa sprouts, pumpkin seeds, honey-lime dressing ^(10, 15)

Crab and Shrimp Ravioli - 24

Cooked in lobster bisque, herb salad and basil oil ^(1, 2, 3, 4, 12)

Pan fried Sea Scallops - 24

Garlic, kaffir lime, herbs, chili, charred leek, green asparagus,
Chorizo powder ^(12, 14)

Tuna Tataki - 24

Seared yellow fin tuna, mango-crab salad, pickled shallots,
sesame-ginger dressing ^(2, 4, 6, 11, 12)

Tahini Marinated Smoked Eggplant - 20

Celeriac purée, roasted carrots, puffed chickpeas ^(9, 11, 12, 15)

Roasted Cauliflower Soup - 18

Cauliflower, ginger, spices, kimchi ^(7, 12)



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MAIN COURSES

From the Sea

Catch of The Day - 38

Sustainably certified caught fish, Chef's daily preparation⁽⁴⁾

Grilled Caribbean Lobster (*seasonal*) - 12 per 100 grams

Chipotle mayonnaise, melted herb butter ^(2, 3, 7, 10)

Marinated Grilled Octopus - 35

Potato foam, Kalamata olives powder, basil oil ^(7, 14)

Seafood Cassolette - 34

Jumbo shrimp, clams, scallop, black mussels, fish,
yellow coconut-curry sauce ^(2, 4, 12, 14)

From the Land

Beef Tenderloin - 45

Mushroom puree, fondant potato, baby vegetables, Madeira jus ^(7, 12)

Duck Breast - 35

Gnocchi, tomato, chili, kalamata olives, basil, natural jus ^(1, 3, 7, 12)

Vegan "Parmigiana" - 30

Eggplant, bell peppers, shallot, tomato cream, rocket salad, gratinated vegan cheese ^(12, 15)

Lentils and Roasted Carrots - 30

Marinated with harissa, roasted fennel, red onions, mint yoghurt⁽⁷⁾

Sides Selection - 7 each

Grilled vegetables ⁽¹⁵⁾, Sweet potato fries ^(12, 15), Mashed potatoes ⁽⁷⁾,

Green salad ^(10, 15), Basmati rice ⁽¹⁵⁾



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DESSERTS

La Pavlova - 15
Passion fruit, mango, vanilla cream
and coconut ice cream ^(3,7)

Le Chocolat - 15
Peanut chocolate mousse, brownie
and chocolate ice cream ^(3,5,7,8)

Le Citron - 15
Lemon biscuit, yuzu cream and lime sorbet ^(3,7,8)

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No.1169/2011

(1) Cereals containing gluten
(4) Fish
(7) Milk
(10) Mustard
(13) Lupin beans

(2) Crustaceans
(5) Peanuts
(8) Nuts
(11) Sesame seeds
(14) Molluscs

(3) Eggs
(6) Soybeans
(9) Celery
(12) Sulphur dioxide, sulphites
(15) Suitable for vegans

All rates are indicated in USD – 4% TGCA included | Service included, gratuity at guests' discretion