

# SEA GRAPES

## Restaurant



### STARTERS

#### SOUP OF THE DAY

Served with freshly baked bread

#### INSALATA CAPRESE

Garden fresh tomato, mozzarella cheese, drizzled with olive oil, aged balsamic and basil

#### TUNA CARPACCIO

With rocket and parmesan cheese

#### TOSSSED MIXED GARDEN SALAD

With vinaigrette

#### SEAFOOD CAKE SET ON MICRO GREENS

With lemon aioli

\$30.00 USD

### MAINS

#### GRILLED USDA BEEF TENDERLOIN

With Parmesan mashed potato & vegetable mushroom sauce

\$65.00 USD

#### GRILLED RIBEYE STEAK WITH GARLIC HERB PEPPERCORN CRUST

Served with roasted potato, vegetables and red wine sauce

\$55.00 USD

#### ROASTED RACK OF LAMB

Served with crushed potato and slowly caramelized garlic jus pesto sauce

\$60.00 USD

#### PAN SEARED PORK TENDERLOIN

With apple & mustard au jus

#### THAI SPICE CHICKEN CURRY

Served with coconut milk basmati rice and vegetables

#### A LITTLE RAGOUE OF SHRIMPS, CLAMS, AND MUSSELS

With fine herb, white wine linguine

\$30.00 USD

#### PAN SEARED MAHI MAHI

With sauce vierge

#### GRILLED HALF LOCAL LOBSTER

With lemon butter, garlic butter, or sweet chili, ginger and garlic sauce

\$ 50.00 USD

#### GRILLED VEGETABLE STACK (V)

Grilled eggplant, zucchini, bell peppers stack on potato cake layered with tofu and drizzled with a warm balsamic vinaigrette

### DESSERTS

#### CHOCOLATE LAVA CAKE

Served with vanilla ice cream

#### MANGO PASSIONFRUIT CHEESECAKE

With Mixed berry compote

#### Creme brule ( GF )

#### PINA COLADA MOUSSE (GF, DAIRY FREE )

#### CHOICE OF ICE CREAM & LOCAL SORBET

In florentine baskets

All prices include 10% ABST and are subject to 10% service charge.

