

CAVIAR SELECTION

CAVIAR CASPARIAN

Blinis | Grated Egg | Lemon
Sour Cream | Parsley

50g - 220

125g - 485

250g - 950

TASTING MENU

The best of Ocean Club kitchen
at your fingertips.

Allow our Chef to cook for you.

RED SNAPPER TARTARE

Dill Oil | Horseradish Cream
Sweet Lemon

or

TREE OF LIFE

Broccoli | Artichoke Soil
Pumpkin Seeds

MAHI MAHI

Zucchini & Basil | Aromatic Peas
Cherry Tomatoes

or

BAVETTE

Beetroot Ketchup | Potato Terrine
Jus Gras

ILLUSION

Lemon Cream | Kalamansi

3 COURSES

89

4 COURSES

105

FIRED ROASTED

BAVETTE

55

BEEF FILET

95

BLACK PEARL

45 / 100g

Served with Beetroot Ketchup
Potato Terrine | Jus Gras

PORK

Brown Butter Hollandaise

76

HALF LAMB RACK

Rosemary Jus | Celeriac Purée

72

WHOLE ROAST CHICKEN

Jus Gras | Celeriac Purée

129

SIDES

HERITAGE CARROTS

18

MIXED LEAF SALAD

18

ASPARAGUS

18

ZUCCHINI

16

FRENCH FRIES

Plain 12

Truffled Pecorino 16

STARTERS

RED SNAPPER

Dill | Horseradish Cream | Sweet Lemon | Caviar
55

LOCAL CEVICHE

Passion Fruit | Jalapeno | Black curry | Almonds
27

BEEF TARTARE

Smocked Mayonnaise | Yuzu Gel | Nori
30

TREE OF LIFE

Broccoli | Artichoke Soil | Pumpkin Seeds
22

BUTTERMILK CHICKEN

Oat Crumb | Ranch Dressing | Pickles
20

CITRUS SALAD

Almonds | Citrus | Passion | House Dressing
22
With Lobster
38

MAIN COURSES

SEABASS

Apple | Tomato | Gnocchi | Brown butter
72

MAHI MAHI

Zucchini & Basil | Aromatic Peas | Cherry Tomatoes
49

SALMON

Yuzu Gel | Broccolini | Aromatic Soy Dressing
58

LOBSTER TAGLIATELLE

Lobster Bisque | Tarragon | Citrus
68

PEA RISOTTO

Pea | Mint | Feta
42

*All our beef is sourced from USA and Japan..
Net prices in euros, service included*