



rosemary

Kettles and Greens

Artisanal buffalo mozzarella cheese (D) (V)	95.00
Heirloom tomatoes, black olives, basil emulsion, extra virgin olive oil, fresh basil	
Caesar salad (D)	75.00
Romaine hearts, rosemary crouton, quail egg, caesar espuma, parmesan chips, duck chips	
Crispy grain- quinoa salad	75.00
Spelt, roast butternut squash, tomato, radish, sugar snap, kale leaves, preserved lemon, pomegranate dressing	
Oven roast vegetables, goat cheese salad (D) (V)	75.00
Red & yellow beetroot, avocado, tuscan lettuce, goat cheese, cranberry jelly, pecan nuts, shallot vinaigrette	
Baked creamy oxtail & onion soups (D)	49.00
You'll be surprised	
Smoked mediterranean lentil, barley broth	42.00
Vegetables dices, barley, lentil, smoked duck, rosemary, extra virgin olive oil	

Pasta

Spaghetti with fresh Omani lobster (SE) (D)	125.00
Bisque, cherry tomatoes, basil, truffle oil	
Vegetarian linguini (D) (V)	75.00
Wild mushroom & pesto linguine Baby Spinach, rocket leaves & Parmesan	

Mainz

Chef s Signature Hammour with Portuguese spices	125.00
Mashed almond potatoes, glazed vegetables and spiced cilantro cream	
Slow cooked corn fed whole roast baby chicken (D)	125.00
Roast herb, garlic potatoes, corn on the cob, balsamic truffle sauce	
*Please allow 25 minutes	

Feast & Share

Seafood Paëlla (SE) (D)	130.00 for 1 / 250.00 for 2
Spanish Bomba saffron rice, cooked to perfection with tiger prawns, hammour fish, mussels, clams, squid	
Seafood Bouillabaisse Marseillaise (SE) (D) (A)	195.00 for 1 / 370.00 for 2
Lobster, tiger prawns, hammour, red snapper, mussels, clams, squid, in a rich saffron broth, fennel, carrots, tomato, pernod, herbs, served with garlic bread croutons, traditional rouille	

Tapas to Share

Freshly chucked oysters (SE)	90.00 for 6 pieces / 170.00 for 12 pieces
Lemon, tabasco, shallot vinegar, ketchup	
Spanish chicken croquets (D)	70.00 for 1 / 130.00 for 4
Garlic sauce, olive sauce	
Gambas al ajillo (SE)	75.00 for 1 / 140.00 for 2
Spanish style pan-fried garlic tiger prawns, extra virgin olive oil, herbs, vine tomatoes	
Southern Style Veal Sausage Pot (D) (V)	55.00 for 1 / 100.00 for 2
Onion, garlic, red capsicum, chili, extra virgin olive oil tomato-basil	
Crispy fried Whitebait (SE)	55.00 for 1 / 100.00 for 2
Garlic aioli sauce, smoked capsicum mayonnaise	

24 hours slow braised bone in Black Angus Beef Spare Ribs (D)	135.00 for 1 / 260.00 for 2
Truffle scented mash potatoes, roast root vegetables	
Rosemary slow braised bone in saltbush lamb shoulder 800 grams (D)	395.00
Truffle scented mas potatoes, roast root vegetables, braising jus	
Grilled mediterranean scented lamb chops (D)	185.00 for 1 / 350.00 for 2
Mashed potatoes, vine tomatoes, garlic & olive, rocket salad, rosemary jus	

Butcher's Choice

(Ask your waiter for the cut of the day)

USDA PRIME BEEF	
** Rib Eye 10 oz / 300g	395.00
** Striploin 10 oz / 300g	395.00
** Tenderloin A4 / 200g	395.00
FASSONA ITALIAN PIEDMONTESE VEAL	
** Italian veal chop 300g	395.00

USE FOR DAILY SPECIALS

AUSTRALIAN PRIME BEEF	
**Black Angus tenderloin 250g	395.00
**Dry aged T-bone steak 500g	395.00 for 2
**Australian tomahawk steak 1.2kg	395.00 for 2
**Wagyu Chateaubriand 400g	395.00 for 2
Oyster blade Flank steak T-Bone Hanging Tender	

CHOICE OF SAUCE

Béarnaise Sauce (D) (V), Bordelaise Sauce (D), Creamy Forest Bordelaise (D), Black Pepper Sauce (D), Rosemary, red wine jus (D) , Chefs special butter Sauce (V) (A), Basil beurre blanc (D), Lemon garlic butter sauce (D)

CHOICE OF SIDINGS

Homemade Skin on Potato Wedges (V), Potato Gratin, Parmesan Cheese (V) (D), French fries (V), Arabic rice, Steamed rice (V), Grilled or boiled corn (V) (D) Roasted vine tomatoes & steamed green Asparagus (V) Roast root or Sautéed Assorted Fresh Vegetable (V) (D)

Sweet Temptations

Pistachio and yogurt	39.00
Pistachio cake, yogurt foam, cardamom soup and extra virgin olive oil ice cream	
Fruits and lemon	39.00
Lemon peel sorbet, seasonal fruits on cava gelatin, tangerine slush	
Cheese trolley Selection of international cheeses	46.00
truffle infused honey, fig jam, grapes, nuts and French baguette or selection of biscuits	
Churro fries- fried churro, sugar cinnamon, dulce de leche cream	39.00
Caramelize Crema Catalana	39.00
Caramelized Cream Catalan, with pumpkin seeds, coconut ice cream	
Tiramisu ourway	39.00
served with biscuits	