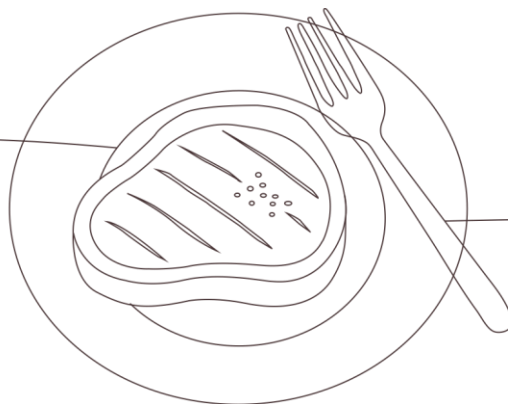


THE GRILL



STEAKHOUSE RESTAURANT

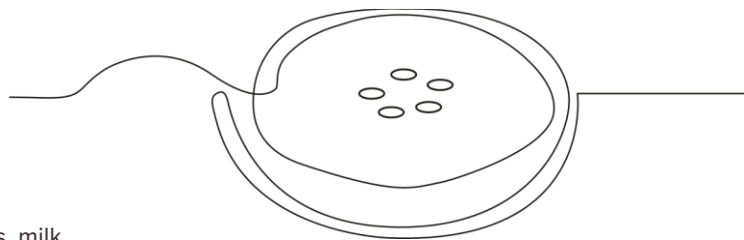
SOUPS

French Onion Soup - 4

Rich and flavorful onion broth topped with a herbed cheese crouton

White Beans Chowder - 4

Creamy chowder made with mashed white beans, milk, and cheese packed with protein, and comfort



APPETIZERS

House Salad - 4

Mixed greens, fresh seasonal garden vegetables, croutons, and roasted pumpkin seeds, served with an olive oil balsamic dressing

Caesar Salad - 7

Crisp romaine lettuce tossed in Caesar dressing, topped with freshly grated parmesan, and house-made herbal croutons

Polenta & Mozzarella - 5

Herb marinated fresh mozzarella with fried polenta cake in roasted pepper marinara sauce, and pesto drop



All prices are quoted in Euro and inclusive of service charge and applicable taxes

Kindly inform our service teams of any allergies or dietary requirements

Our steakhouse specializes in the finest cuts, expertly grilled to your preference

Choose how you'd like your steak cooked:

Rare, Medium Rare, Medium, or Well Done

FROM THE GRILL

Fillet Steak

The most tender cut from the tenderloin

Choose the size of your fillet

200 gm - 20

300 gm - 30

400 gm - 40

Ribeye Steak 300 gm - 25

A premium, richly marbled cut of grilled beef

T-Bone Steak 350 gm - 25

A hearty cut combining both the loin, and tenderloin grilled to perfection

Veal Chop - 20

Succulent, meaty, flame, and grilled for full flavor

Lamb Chops - 25

Three extra-thick, tender grilled chops, served with mint sauce

Aquamarine Style

A delicious shared dish with tender, juicy, and flavor packed grilled steaks

Chateaubriand For Two

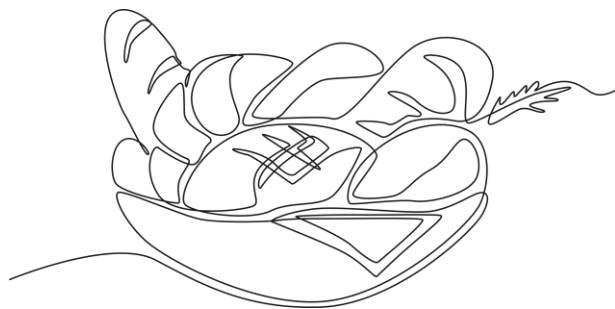
A luxurious, soft, and tender grilled fillet perfect for sharing

400 gm - 30

600 gm - 45

Tomahawk Steak for two 600 gm - 50

A show-stopping, bone-in ribeye, richly marbled, and expertly grilled



SAUCES & CONDIMENTS

Served with your choice of:

BBQ Sauce

Mushroom Sauce

Pepper Sauce

Café de Paris Butter

SIDE DISHES

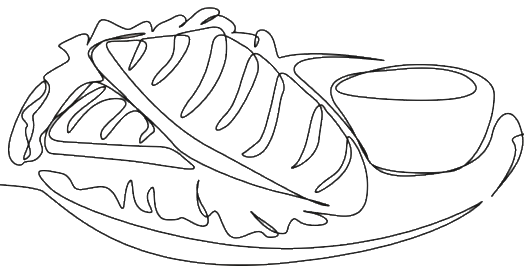
Served with your choice of:

Mashed Potatoes

French Fries

Seasonal Vegetables

Braised Mushrooms



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DESSERTS

Crème Brûlée- 5

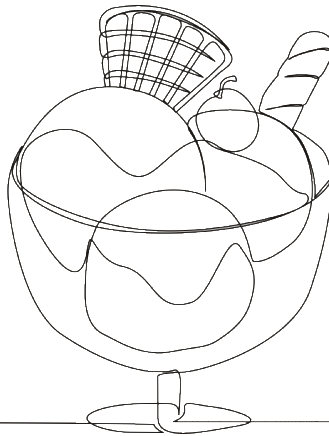
Classic vanilla custard topped with a layer of caramelized brown sugar

Mango Cheesecake - 4

Smooth and refreshing, made with pure mango, and topped with fruit jelly

Fresh Fruit Platter - 6

A selection of seasonal fresh fruits, served with vanilla ice cream, and fresh mint leaves



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