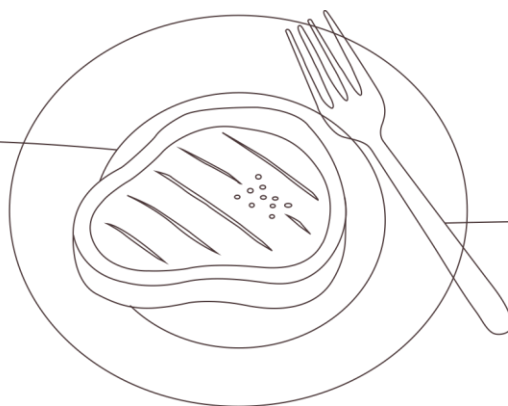


The GRILL



Steakhouse

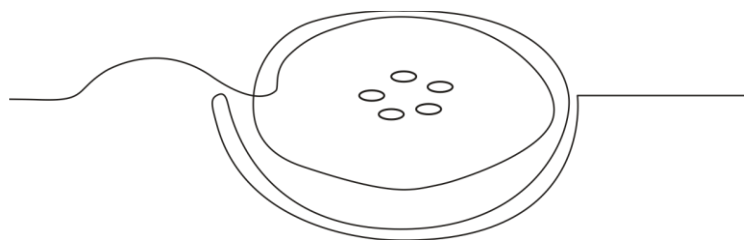
SOUPS

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

Herb-marinated fresh mozzarella with fried polenta cake, served in roasted pepper marinara, and finished with a drop of pesto

Polenta & Mozzarella - 5

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



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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	200gm – 20
	300gm – 30
	400gm – 40

The most tender cut from the tenderloin

Ribeye Steak 300gm – 25

A premium, richly marbled cut of grilled beef

T-Bone Steak 350gm – 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

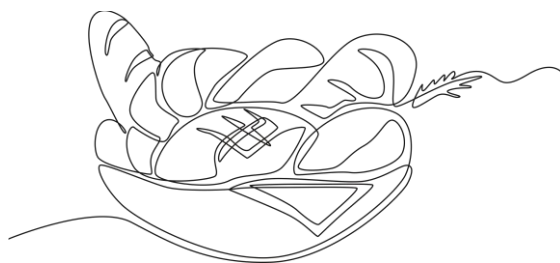
Chateaubriand For Two 400gm – 30

600gm – 45

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

Tomahawk Steak for two 600gm – 50

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



Served with your choice of:

Sauces & Condiments

BBQ Sauce, Mushroom Sauce, Pepper Sauce,
or Café de Paris Butter

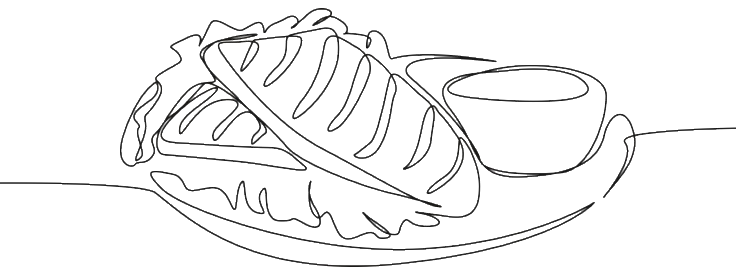
Choose your side Dish

Mashed Potatoes

French Fries

Seasonal Vegetables

Braised Mushrooms



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DESSERTS

Crème Brûlée - 5

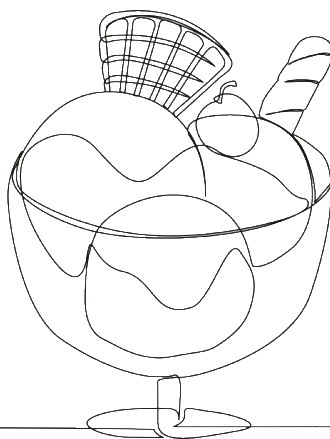
Classic vanilla custard topped with a layer of caramelized brown sugar

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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