

# DESSERT

## TROPICAL MINI GATEAU

Coconut sponge, yuzu curd,  
white chocolate orange mousse

## RASPBERRY & DARK CHOCOLATE

Raspberry confiture,  
dark chocolate olive oil cake

## PETIT ANTONIO

Feuilletine, crisp jivara crumb,  
milk chocolate crémeux

## CHEESE

Selection of cheese, dried fruits, nuts,  
seeded crackers, rose apple chutney

*"With a passion deeply rooted in the Mediterranean,  
where olive oil is nature's liquid gold, I celebrate simplicity,  
vibrant colours and the ocean's alluring bounty."*

**Murat Gümüs - Chef de Cuisine**

# ENTREES

## TUNA DUKKAH

Seared tuna, pickled ginger gel, piperade,  
dukkah, beach leaves

## PRAWN TAGINE

Braised Moroccan spiced prawns, chickpeas, saffron,  
tomatoes, dry lemon, coriander

## LOBSTER RISOTTO

Vanilla butter poached slipper lobster, fennel and herb risotto,  
tempura sea grapes, prawn oil

## ARABIC SESAME AUBERGINE

Fire roasted aubergine, sesame,  
smoked tahini

# SOUP

## WILD MUSHROOM CREAM

Porcini, mushroom cream,  
parmesan puff, truffle oil



## SALADS

### 'FARMACY' GREEN GARDEN

Avocado, garden leaves, cucumber, grapes, edamame beans, apple, spiced pumpkin seeds

### BOCCONCINI & TOMATO

Pomegranate, pickled onion, compressed melon, lemon basil

### FATTOUSH

Mint, tomato, cucumber, crispy crouton, baby gem, pomegranate dressing

## ISLAND MADE PASTA

### LOBSTER, TRUFFLE, MAC & CHEESE

Butter poached lobster, baked truffled gruyère macaroni

### 12 HOUR BRAISED WAGYU PAPPARDELLE

Pulled wagyu beef, smoked onion purée, edamame, parsley, horseradish

### SEAFOOD MARINARA LINGUINI

Seared scallops, clams, prawns, mussels, chili garlic, olive oil

### TRUFFLE PORCINI SPAGHETTI

Truffle cream, shaved parmesan, rocket, porcini dust, truffle oil

## FLATBREADS

*Traditional Turkish stone-baked flatbread with marinated toppings*

### WAGYU BEEF

Beef tenderloin, tomato, bell peppers, onion, garlic

### SHAKSHOUKA

Tomato, red peppers, aubergine, paprika, cumin, garlic yoghurt

## CHARCOAL OVEN AND GRILL

*All main courses are embered by sustainable hardwood charcoal*

### CORN FED CHICKEN BREAST

Slow roasted chicken breast, Jerusalem artichokes, broccolini, grilled radicchio, thyme chardonnay cream

### REEF FISH & CALAMARI

Oven roasted reef fish, calamari, piperade, edamame, salsa verde

### KAROO LAMB RACK

Preserved lemon, babaganoush, salted charred asparagus, hassleback potatoes, salsa verde

### GRAIN FED BLACK ANGUS

Chargrilled beef fillet, potato gratin, baked field mushroom, red onion marmalade rosemary, basil pesto

### OCEAN TO 'PLATTE'

*Our fish is sustainably caught, in the waters around Platte Island*

Flame grilled, whole or filleted. Served with olive oil & Platte Island salt, lemon butter, 'Farmacy' green salad, kale and potatoes, roasted lemon