



DINNER



---

## STARTERS

Tomato gazpacho (V)  
Pomegranate, tomato and strawberry tartare

Smoked marlin carpaccio (S)  
Heart of palm, raw zucchini, yuzu pearl

Grilled asparagus (V/N)  
Romesco dressing, pistachio, truffle and pickled lemon gremolata, rocket

Crispy Mauritian prawn piment gateaux (SH)  
Tomato rougaille, salmon pearls

Chefs daily inspiration  
Please see your waiter for today's inspiration from the market

---

## MAIN COURSES

Saffron risotto (V/D)  
Étuvée of local vegetables and shaved parmesan

Seared spot tail bass (D)  
Cauliflower puree, capers and nut brown butter

Seared salmon teriyaki (G)  
Japanese edamame fried rice

Indian tandoori of the day (D)  
Garlic naan, cucumber raita and pickles

Steak and eggs  
Grilled fillet steak, sunny side up egg, onion jam and red wine sauce

Please notify our service colleagues if you have any known food allergies or intolerance.  
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.  
Currently there is no separate concerned allergen-free preparation area.

G - Gluten N - Nuts SH - Shellfish V - Vegetarian D - Dairy A - Alcohol P - Pork

---

## DESSERTS

Ice creams (N/D)  
Vanilla, chocolate, strawberry, pistachio  
coffee, cream cheese and coconut

Sorbets  
Mango, passion fruit, strawberry,  
raspberry, lemon, lychee and pineapple

Enjoy Chef David Guimaraes desserts  
at L'Artisan

Please notify our service colleagues if you have any known food allergies or intolerance.  
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.  
Currently there is no separate concerned allergen-free preparation area.

G - Gluten N - Nuts SH - Shellfish V - Vegetarian D - Dairy A - Alcohol P - Pork