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## Pure Simplicity

*Serving simple yet innovative Mediterranean food, this marvellous menu focuses on the freshness and quality of ingredients such as locally caught seafood and freshly prepared salads. Contemporary and easy-going with a concept reminiscent of the best Pampelonne beach bars in Saint Tropez; enjoy this perfect beach-side experience.*

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### 'Fresh from the net' Entrées

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<b>Fusion Tuna Tartare</b>	21€
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Wild tuna, avocado cream, yuzu mayo and olive oil crossini

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<b>Summer ceviche GF</b>	20€
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Red snapper, aji amarillo, watermelon, crispy quinoa and ink mayo

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<b>Beach House Ceviche GF</b>	19€
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Sea bream el coco, sweet potato cream, coriander and lime

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### A Hot Start

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<b>Reef octopus GF</b>	25€
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Grilled octopus, potato mousseline, herb salad and pepper ketchup

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<b>Smoked fish</b>	20€
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Grilled seabass, crispy bread, corn cream and roast tomato

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<b>Sea jewel GF</b>	24€
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Sautéed scallops, apple cream and bacon bread crumbs

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### The Garden

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<b>Heirloom tomatoes V</b>	16€
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Burrata, grilled sourdough and basil oil

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<b>Burned salad V</b>	18€
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Cabbage, cauliflower, carrots, aged cheese and truffle dressing

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<b>Super prawns GF</b>	23€
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Quinoa grilled prawns, kale, snow peas and avocado

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### So Simple

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<b>Fisherman's Pasta</b>	27€
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Homemade tagliatelle, clams, prawns and bouillabaisse sauce

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<b>Red velvet V</b>	23€
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Risotto with goat cheese, beetroot and walnuts

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<b>Our gnocchi V</b>	22€
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Homemade gnocchi, spinach pesto, chili and lemon

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## The Land

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**Tender chicken GF** 30€  
Boneless baby chicken, confit potatoes and lemon sauce

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**Prime beef GF** 39€  
300g rib eye steak, mashed potatoes and summer truffle

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**Lamb cutlet GF** 35€  
Lamb chops, smoked eggplant cream, tomato confit and olives

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## The Sea

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**Sea bream in crust GF** 36€  
Sea bream in salt crust with potatoes and green bean salad

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**King salmon GF** 34€  
Baked salmon, asparagus, prosciutto and hollandaise

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**Tuna steak GF** 33€  
Hummus, capers, rucola salad and roast tomato dressing

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## To Finish

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**Mrs Pavlova V** 12€  
Meringues, yogurt mousse and red berries sorbet

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**Banana & vanilla V** 12€  
Brioche bread, chocolate crumble and rum ice cream

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**Choco mango V** 12€  
Chocolate ice cream, mango and coconut tapioca

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**Fresh Fruit V** 12€  
Sliced seasonal fruits

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**Sorbet V GF** 12€  
Lime, mango, strawberry or berries

Please advise us of any allergies or dietary requirements

**V** Vegetarian option    **GF** Gluten free option

*We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur*