

BYBLOS CAVIAR DINNER MENU

Presenting a sophisticated offering of royal delicacies created especially for the most discerning palates. Enjoy this regal selection boasting the world's finest caviars served in traditional and innovative ways, together with an enticing choice of sumptuous smoked fish and shellfish. And when it comes to the perfect accompaniment for these delicacies, explore the huge choice of wines and cognac as well as our very impressive range of vodkas.

Caviar	30gr	50gr
Beluga Iranian	250.00€	625.00€
Beluga	175.00€	420.00€
Osietra	76.00€	190.00€
Baeri classic	40.00€	96.00€

Signature Caviar Dishes

Langoustine with sevruga caviar, ping ginger jelly & nori powder GF	79.00€
Salmon Balic T sar Nikolaj with beetroot, pomegranate puree, pickled cucumber & pollen GF	80.00€
Wagyu beef carpaccio with Jerusalem artichoke, espresso & truffle dressing	55.00€
Spaghettoni cipriani with sevruga caviar & champagne sauce	75.00€
Surf & turf half lobster & wagyu beef fillet	95.00€

Starters

Tuna cucumber with coriander, pistachio & citrus vinaigrette GF	22.00€
Sea bass with basil oil, lime syrup, bottarga & Maldon sea salt flakes GF	25.00€
Seared scallops with apple coleslaw, kumquat jelly & basil emulsion	29.00€
Lasagna mushrooms with mustard Dijon, thyme & cress leaves V	22.00€
Aegean Sea crab salad with potatoes, carrots, zucchini, chili & lime-verbena vinaigrette	30.00€
Mozzarella salad with spiced gazpacho, heirloom tomatoes & marjoram pesto	19.00€

Main Courses

Salmon fillet with Teriyaki sauce & sauté vegetables	32.00€
Wild sea bass fillet with crashed potatoes, crab & sauce vierge	31.00€
Pork belly with apple puree, edamame salad & kohlrabi sauce	32.00€
Onglet steak with Pico de Gallo & chimichurri sauce	29.00€
Chicken roulade with buckwheat, parsley puree, chervil & mizuna	27.00€

Desserts

Pineapple with jelly lime, brazil nuts & basil soup	14.00€
Pavlova, ginger cream, strawberry sorbet, raspberry-basil sauce	15.00€
Chocolate ganache with olive oil, pecan, coriander, calamanci sorbet	14.00€
Tiramisu sphere, liquid coffee filing, marsala sauce	14.00€
Sorbet selections (ask for the flavors of the day)	(per scoop) 4.00€

Please advise us of any allergies or dietary requirements

GF Gluten free option V Vegetarian option

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. 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.