

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.

| <u>Caviar selections</u> | <u>30gr</u> | <u>50gr</u> |
|--------------------------|-------------|-------------|
| Beluga Iranian | 250.00€ | 625.00€ |
| Beluga | 170.00€ | 420.00€ |
| Osietra | 76.00€ | 190.00€ |
| Baeri Classic | 40.00€ | 96.00€ |

Signature Caviar Dishes

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| Langoustine Sevruga caviar, ping ginger jelly, nori powder 🍷 | 79€ |
| Salmon Balic Tsar Nikolaj Beetroot & pomegranate puree, pickled cucumber, pollen 🍷 | 80€ |
| Wagyu beef carpaccio Jerusalem artichoke, espresso, truffle dressing | 55€ |
| Spaghetti Cipriani Sevruga caviar, champagne sauce | 75€ |
| Surf & turf Half lobster & Wagyu beef fillet | 95€ |

Starters

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| Tuna Cucumber, coriander, pistachio, citrus vinaigrette 🍷 | 22€ |
| Sea bass Basil oil, lime syrup, bottarga, Maldon sea salt flakes 🍷 | 25€ |
| Yuzu marinated scallops Kumquats, prosciutto, crispy quinoa | 28€ |
| Lasagna Mushrooms, Dijon mustard, thyme, cress leaves 🍷 | 22€ |
| Nicoise salad Fresh tuna, quail egg, potato Peru, calamansi dressing | 21€ |
| Mozzarella salad Spiced gazpacho, heirloom tomatoes, marjoram pesto | 19€ |

Main Courses

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| Salmon fillet Teriyaki sauce, sauté vegetables 🍷 | 32€ |
| Wild Sea bass fillet Crashed potatoes, crab, sauce vierge | 31€ |
| Pork chops Barbeque potatoes, arugula, ricotta, lime | 32€ |
| Strip loin steak Tagliata Vegetables, Greek yoghurt, marjoram dip | 29€ |
| Black Chicken Breast Corn three ways, baby bok choy | 31€ |

Desserts

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| Peach White chocolate, crumble and peach jelly | 13€ |
| Pavlova Ginger cream, strawberry sorbet, raspberry-basil sauce | 15€ |
| Chocolate ganache Olive oil, pecan, coriander, calamansi sorbet | 14€ |
| Yoghurt mousse Yuzu-caramel jelly, verbena, thyme ice cream | 15€ |
| Tiramisu sphere Liquid coffee filing, Marsala sauce | 14€ |
| Sorbet selections (Ask for the flavors of the day) | per scoop 4€ |

Please advise us of any allergies or dietary requirements

 Gluten free option  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.

VEGETARIAN MENU

Salads & appetizers

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| Mix greens Grilled haloumi cheese, asparagus, mint dressing | 15€ |
| Kale & radicchio Krispy red onion rings, miso – lemon dressing | 16€ |
| Quinoa Kohlrabi, ginger, coriander, red peppers, peach dressing | 17€ |
| Apple & beetroot tartar Avocado, green mustard sorbet, flowers | 19€ |

Main courses

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| Greek risotto Red & green peppers, fresh mint, dill, feta cheese | 21€ |
| Mushroom risotto Truffle, Remy Martin | 25€ |
| Lasagna mushrooms Dijon mustard, fresh thyme, baby arugula | 22€ |
| Quinoa spaghetti Heirloom tomatoes, black olive and rocket leaves | 22€ |
| Ratatouille Fresh tomato sauce, tofu | 18€ |