

APPETIZERS

House Made Dips with Breads & Crudités (N/PB) 85

Roasted bell peppers & black bean dip, French onion dip, roasted garlic & butternut squash dip

Crispy Crab Cake (D/E/SH) 115

Spicy mayonnaise, parmesan cheese, chives

Seared Scallops (D/SH/N) 90

Romesco sauce, gremolata

Crispy Calamari (D/E/S) 80

Spicy mayonnaise, spring onions, red chilli, lime

Moules Marinière (D/SH)

Fresh mussels, shallots, garlic, parsley, cream sauce, char-grilled baguette
Small **75**
Large **135**

Egg & Oscietre Caviar (D/E/S) 85

Crispy poached egg, green asparagus, Hollandaise sauce

Gazpacho (SH) 60

Prawns, fresh tomatoes, cucumber, olive oil, sherry vinegar, multigrain toast

Wild Mushroom Soup (D/V) 65

Roasted mushrooms, truffle oil, multigrain toast

Tempura Courgette Flowers (D/V) 85

Fresh goat's cheese, tomato fondue, basil pesto

Foie Gras Crumble (A/D/E/N) 130

Foie gras & duck liver pâté, apple butter, dried fruits, nuts, brandy, multigrain toast

SALADS

Green Salad Bowl (PB) 65

Mesclun lettuce, selection of local vegetables, avocado, puffed quinoa, citrus dressing

Spinach & Wild Berry Salad (N/PB) 75

Sliced almonds, mixed wild berries, shallots, white balsamic dressing

Beetroot & Goat's Cheese Salad (D/N/V) 65

Orange segments, walnuts

Endive Salad (D/E/N/V) 75

Yellow & red endive, baby gem lettuce, apples, walnuts, blue cheese, herb dressing

Burrata Salad (D/V) 90

Mixed heirloom tomatoes, basil pesto, rocket leaves, herb dressing

Caesar Salad (D/E) 80

Baby gem lettuce, croutons, parmesan cheese, capers, Caesar dressing
Add Chicken **10**
Add Prawns (SH) **15**

Grilled Octopus Salad (S) 95

La Ratte potato, frisée lettuce, shallots, Taggiasca olives, cherry tomatoes, honey-lemon dressing

King Crab Salad (D/SH) 120

Mesclun lettuce, avocado, roasted bell peppers, black quinoa, sour cream, lemon dressing, carasau bread

Insalata Frutti di Mare (S/SH) 90

Shrimps, scallops, mussels, octopus, fennel, tomatoes, cucumber, herb dressing

PASTA AND RISOTTO

Chicken & Mushroom Fettuccine (D/E/N) 115

Caramelised leeks, Gruyère cheese, pine nuts

Rigatoni Bolognese (D) 105

Confit tomato, parmesan, chives

Lobster Spaghetti (D/SH) 220

Tomato, buffalo mozzarella, eggplant, chives, tomato-bisque sauce

Plant-Based Spaghetti Marinara (PB) 105

Plant-based meatballs, cherry tomatoes, basil, tomato sauce

Seafood Risotto (D/SH) 145

Shrimps, scallops, clams, semi-dried tomatoes, parmesan cheese

Tomato & Roasted Zucchini Fregola (D/V) 105

Yellow & green zucchini, semi-dried tomatoes, ricotta cheese, tomato sauce

Gnocchi al Forno (D/E/V) 105

Broccoli, spinach, parmesan cheese, cream sauce

SANDWICHES

Lobster Rolls (D/E/SH) 205

Poached lobster, baby gem lettuce, rouille sauce, brioche bun

Plant-Based Kofta Burger (PB) 95

Plant-based patty, kale lettuce, tomato, avocado, dairy-free cheese, aioli sauce, vegan bun

Goat's Cheese & Roasted Pepper Sandwich (D/V) 90

Rocket leaves, red onion, fresh basil, ciabatta bread

Steak & Brie Cheese Sandwich (D/E) 115

Petite wagyu tenderloin, melted brie cheese, caramelised onion, Dijon mustard, ciabatta bread

Seagrill Beef Burger (D/E) 115

Wagyu beef, sautéed mushrooms, tomatoes, cheddar cheese, truffle sauce, potato bun

Chicken Parmigiana (D/E) 105

Breaded chicken, rocket leaves, mozzarella cheese, marinara sauce, pesto mayonnaise, potato bun

MAIN COURSES

Sea Bream Fillet en Papillote (S) 140

Oven-baked fillet of fish, local seasonal vegetables

Tuscan Salmon Fillet (D/S) 140

Spinach, sun-dried tomatoes, mashed potato, creamy parmesan cheese sauce

Neapolitan Style Grilled Tuna Steak (S) 130

Roasted potato, puttanesca sauce

In Guazzetto Tiger Prawns (D/N/SH) 210

Crumbled feta cheese, crushed almonds, fresh coriander, Datterino tomato sauce, multigrain toast

Roasted Cauliflower Steak (N/PB) 110

Braised carrots, pea purée, vegan yoghurt, gremolata, pistachio, semi-dried tomatoes

Cotoletta alla Milanese (D/E) 205

Breaded veal cutlet, rocket leaves & cherry tomato salad, fresh lemon

Mediterranean Grilled Lamb Chops (D) 175

Aubergine caviar, coriander leaves, pomegranate seeds, mint yoghurt sauce

Whole Roasted Baby Chicken (D) 190

La Ratte potato, fricassée of wild mushroom, broad beans, tomato, tarragon

Beef Bourguignon (D) 190

Braised beef cheek, cauliflower purée, green beans, sautéed mushroom

SEAGRILL SIGNATURES

Seagrill Dover Sole Meunière (D/S) 425

Beurre noisette, sage, capers, white asparagus

Seagrill Lobster Thermidor (D/SH) 500

Whole gratinated lobster, grilled local broccolini, baby carrots, asparagus

Seagrill Marseille Bouillabaisse (D/E/S/SH) 160

Sea bream fillet, scallops, shrimps, clams, parmesan cheese, rouille sauce, char-grilled baguette

Seagrill Seafood Platter (D/E/S/SH) 545

Grilled sea bream & salmon, tiger prawns, octopus, scallops, bouillabaisse, served with garlic butter, rouille sauce, tartar sauce, spicy mayonnaise

Whole Sea Bass 1.5kg: Grilled or Salt Crusted (D/E/S) 600

Sautéed vegetables, green salad, roasted potato, lemon butter sauce, tomato salsa

CHILLED AND RAW BAR

Citrus Branzino Crudo (S) 95

Sliced sea bass fillet, avocado, radish, bell pepper, croutons, citrus vinaigrette

Prawn Cocktail (D/E/SH) 125

Shredded lettuce, avocado, cherry tomatoes, Marie-Rose sauce

Seagrill Salmon Tartare (D/S) 85

Marinated with olive oil, lemon, fresh horseradish, chives, multigrain toast

Seagrill Beef Tartare (D/E) 90

Marinated with Dijonnaise, gherkin, capers, pickled onions, multigrain toast

Seagrill Chilled Seafood Platter on Ice (D/E/S/SH) 800

Canadian lobster, king crab legs, oysters, prawns, mussels, clams, salmon tartare, citrus branzino served with mignonette sauce, Marie-Rose sauce, dill sauce

Beef Carpaccio (D/E/S) 90

Gherkins, rocket leaves, parmesan cheese, croutons, tonnato sauce

Selection of Oysters half dozen or one dozen

Served with mignonette & fresh lemons

Gillardeau Oysters (SH) 250 / 500

Fresh ocean taste with sweet seaweed finish and mineral notes

Tsarskaya Oysters (SH) 200 / 400

Robust iodised flavour with sweet, sugary notes and hints of almond milk

Selection of Caviar (D/E)

Served with blinis, egg yolks & whites, crème fraîche, shallots

Kaviari Oscietre 30gm (S) 430

Elegant, amber texture with creamy richness, a perfect balance of marine and nutty flavours

Kaviari Kristal 30gm (S) 450

Firm grains with golden highlights, unique mouthfeel, rich complex flavours, fresh almond notes

SOMETHING ON THE SIDE

Grilled Sweet Corn on the Cob (D/V) 35

Butter, parmesan cheese

Green Garden Salad (PB) 40

Mesclun lettuce, tomato, cucumber, radish, avocado, citrus dressing

Steamed Vegetables (PB) 40

Broccoli, asparagus, beans

Creamy Mashed Potatoes (D/V) 35

Russet potato, cream, butter

Wild Forest Mushrooms (PB) 45

Portobello, button & oyster mushrooms, garlic, parsley

Basmati Rice (PB) 35

Crispy Fries (PB) 35

DESSERTS

Seagrill Signature Parfait (D/E/N/V) 60

Iced gianduja parfait, Lotus Biscoff crumble, salted caramel gel, caramelised hazelnuts

Greek Honey & Passion Fruit Napoleon (D/E/N/V) 60

Saffron fennel tuile

Guanaja Chocolate Nameleka (D/E/N) 70

Stracciatella gelato, chocolate truffle cloud

Raspberry Mess (D/E/N/V) 60

Sable biscuit, raspberry sorbet, dehydrated raspberry meringue

Compressed Pineapple & Melon Carpaccio (D/V) 55

Vanilla mascarpone, lemon mint

Fruit Platter (PB) 60

Watermelon, honeydew melon, pineapple, grapes, banana, mixed berries

Artisanal "Plant-Based" Frozen Desserts (PB) 30

Gelatos - Chocolate / Pistachio (N) / Vanilla / Hazelnut (N)
Sorbetto - Mango / Coconut / Raspberry / Lemon mint