

SANSIBAR

FRESH FARM OYSTERS

Mignonette

Panko Fried with Soy & Ponzu Dressing

Poached in Asara Cap Classique, Crème Fraîche, Dill, Citrus Yuzu Pearls

3 Oysters 165 6 Oysters 265 12 Oysters 525

HAND CUT CRISPY FRIES (V) 140

ASARA Tomato "Curried" Sauce, Handcrafted Original Mayonnaise
& Mayonnaise with Truffle Oil

BOW-TIE MEATBALLS 145

Ground Angus Beef, Bow-Tie Pasta, Napolitana Sauce, Fresh Basil

GAMBAS AL AJILLO 355

Tiger Prawns, Garlic & Chili Olive Oil, Fresh Parsley, Crispy Ciabatta Toast

SUNDOWNER PLATTER FOR TWO 345

Selection of Savoury Bites, Local Cheeses & Artisan Cold Cuts
Mixed Pickles, Dips & Freshly Baked Bread

TEMPURA FISH & CHIPS 225

Fresh Hake Coated in Light Tempura Batter, Deep-Fried, Zesty Tartar Sauce
Hand Cut Crispy Fries

SUSHI TACOS 295

Tempura Seaweed, Sticky Rice, Raw Yellowfin Tuna, Avocado
Wasabi & Miso Dressing, Fresh Coriander

BEEF BURGER 325

250g Angus Beef Patty, Home Baked Brioche Bun, Cos Lettuce, Tomato, Pickle
Red Onions, Bacon Jam, Austrian Raclette Cheese, Hand Cut Crispy Fries

MINI CHURROS 125

Lightly Burnt Salty Caramel, Chocolate Soil, Cinnamon Ice-Cream

APPLE CHEESECAKE 125

Genoise Sponge, Apple & Cinnamon Purée, Mirror Glaze

SEMOLINA CRÈME BRÛLÉE 125

Macerated Local Mixed Berries, Coarse Vanilla Crumbs, Crafted Vanilla Ice-Cream

Please note a 10% gratuity will be added to each table.