

# Sails Bar Menu

**CAVIAR\*** traditional accoutrements  
*Siberian 1oz 150    Oscietra 1oz 300*

**HALF DOZEN OYSTERS\*** *apple mustard, champagne, tea mignonette* 29

**BLACK TRUFFLE** 49

## Organic Baby Greens

Goat Stracciatella, Roasted Shallot,  
Banyuls Vinaigrette

16

## Crab and Avocado

creme fraiche, mango puree, pepper jam

36

## Crudo\*

Melon, Pickled Radish, Exotic Citrus, Espelette

24

## 'Little Joe' Grass-Fed Beef Tartare\*

Pepper Jam, Smoked Onion Purée,  
Capers, Quail Egg

19

## Crispy Pork Belly

Miso-Orange Glaze, Fennel, Wood-Grilled Pineapple

18

## Organic Beet Salad

French Feta, Cucumber, Endive, Apple, Moscato Vinaigrette

16

## Tuna Tartare\*

Fennel Marmalade, White Soy Vinaigrette,  
Avocado Mousse, Sesame Tuile

24

## Foie Gras Torchon

Berry Compote, Yuzu Caramel, Cocoa Nib,  
Brioche

39

## Squash Soup

Mascarpone, Toasted Walnuts, Pomegranate

16

## Wood Grilled Octopus

Piquillo Pepper Vinaigrette, Capers, Romesco

36

## Little Neck Clams

Maitake Mushrooms, Sweet Peppers, Summer Sweet  
Corn

19

## Shark Bay Scallops

Wild Australian Scallops, Sauce Marinier, Mushroom

21

## Wild Australian Tiger Prawns

Herb Garlic Butter

21

## PASTA

### Linguini

Clams, Nori, Calabrian Chili Sea Broth

35

### Lobster Ravioli

Roasted Lobster, Glazed Salsify, Shellfish Reduction

49

### Tagliatelle

Braised Sunchoke, Roasted Wild Mushrooms,  
Tender Spring Onion, Piave Vecchio

25

### Truffle Risotto

Black Truffe, Mascarpone, Piave Vecchio

39

## MAIN COURSE

### Organic Chicken

House Made Chicken-Fennel  
Sausage, Broccolini,  
Pistachio Cream, Roasted Red  
Pepper

39

### Dover Sole

Whole Dover Sole, Piccata Sauce

89

### Lamb Duo

Potato Fondant, Sunchoke,  
Asparagus,  
Sauce Paloise

46

### Tuna Rossini\*

Pepper Crusted Tuna, Seared Foie  
Gras, Smoked Onion, Truffle Jus

69

### Gnocchi

Cauliflower Puree, Wild  
Mushroom, Asparagus  
Truffle Cream

39

# Sails Bar Menu

## CHEF'S SELECTION

*Australian Steaks Aged 85 Days*

*Served With Caramelized Mushroom Purée and Crispy Shallots*

**Tajima Wagyu Ribeye | MS6 | 14oz**

115

**Tajima Wagyu Tenderloin | MS9 | 7oz**

105

**Tajima Wagyu Bone-In Ribeye**

98 Per Pound



### Whole Fish & Shellfish Market

*Daily offering fresh from the shores of the Mediterranean Sea and the Gulf of Mexico  
Selections from our Fish Market are prepared on our Wood-Burning Grill or A la Plancha*

*Priced Per Pound*

## VEGETABLE

### Potato Gratin

Turnip, Sweet Onion

14

### Potato Purée

French Échiré Butter

14

### Roasted Vegetables

Provençal Vinaigrette

14

### Grilled Asparagus

Cured Egg Yolk, Meyer Lemon

14

### Wild Mushrooms

Mushroom Butter

21

## DESSERT

### Grand Marnier Soufflé

Grand Marnier Crème Anglaise,  
House Made Vanilla Ice Cream

26

### Chocolate Hazelnut Gâteau

Hazelnut Nougatine, Salted Caramel,  
House Made Chocolate Ice Cream

18

### Valrhona Chocolate Soufflé

Grand Marnier Crème Anglaise,  
House Made Vanilla Ice Cream

26

### Sticky Toffee Pudding

Brown Sugar Caramel, Candied Pecans,  
House Made Vanilla Ice Cream

16

### Pineapple Pavlova

Pineapple Ice Cream,  
Raspberry Coulis, Meringue, Passion Fruit

17

### Montenegro

Mountain Honey, Walnuts, Goat Milk Yoghurt

14

**22% SERVICE CHARGE IS ADDED TO EACH CHECK**

\*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.