



Wine Spectator
Award 2023

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Chef de Cuisine

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Editor's Pick
Best Seafood

Jewels of Land & Sea

8 Course Tasting Menu is available for parties of 6 or less

HALF DOZEN OYSTERS* apple mustard | green tea mignonette | fresh horseradish 29

CAVIAR traditional accoutrement | *Siberian 1oz 89* | *Oscietra 1oz 250*

SAILS TASTING MENU -Per Table Only-

225 PER PERSON | 380 WITH WINE PAIRING

STRAWBERRY GAZPACHO

organic strawberries, tomato
Cheurlin Thomas Rose du Sagnee 'MV



CRAB

crab & avocado cannoli, passion fruit
Villa Matilde Falerno del Massico Bianco, Campania 2018



SHARK BAY SCALLOP

wild australian scallops, sauce mariniere
Arnot-Roberts Trout Gulch Vineyard Chardonnay, Santa Crus Mountains 2019



TORTELLINI

prawn, mushrooms, tarragon
Weingut Ulrich Langguth "Gourmet" Riesling 2020



DOVER SOLE EN CROUTE

celeriac, caviar & champagne velouté
Tabali 'Talinay' Pinot Noir, Limari Valley, Chile 2014



TUNA ROSSINI

seared foie gras, pearl onion, smoked onion purée, truffle jus
Baugier & Thunevin, Cotes du Roussillon, France 2006

OR

WAGYU ROSSINI

seared foie gras, maitake mushroom, pearl onion, truffle jus
Gran-Caus Dels Caus Can Rafols, Penedes, Spain 2006



ROSITA

lime sorbet, anejo tequilla



HAZELNUT SOUFFLE

hazelnut praline, chocolate, house made hazelnut ice cream
Rare Wine Historic Series "Boston Bual", Madeira, Portugal 'MV

SAILS A LA CARTE MENU

CAVIAR traditional accoutrement | *Siberian loz 150* | *Oscietra loz 300*

— START —

CRAB & AVOCADO crème fraiche, pepper jam, mango purée 36

HAMACHI CRUDO* melon, pickled radish, exotic citrus, espelette 24

TUNA TARTARE* avocado mousse, white soy vinaigrette, sesame tuille 24

BEEF TARTARE* pepper jam, smoked onion purée, capers, quail egg, beef chicharron 19

ORGANIC BABY GREENS goat stracciatella, roasted shallot, banyuls vinaigrette 16

LOCAL HEIRLOOM TOMATO SALAD french feta, cucumber, shallots, kalamon tapenade, moscato vinaigrette 16

PEA & ASPARAGUS SOUP moreton bay bug, garlic potato espuma 21

— MID —

LITTLE NECK CLAMS maitake mushrooms, sweet summer corn, ramps, sweet peppers 19

WOOD-GRILLED OCTOPUS hazelnut romesco, piquillo pepper & caper vinaigrette 36

SHARK BAY SCALLOPS wild Australian scallops, sauce mariniere 21

WILD AUSTRALIAN TIGER PRAWNS herb garlic butter 21

SEARED FOIE GRAS house made brioche, berry compote, yuzu 39

— PASTA —

LINGUINI clams, nori, calabrian chili sea broth 35

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 25

LOBSTER RAVIOLI Maine lobster, shellfish reduction 42

TRUFFLE RISOTTO piave vecchio, black truffle, mascarpone 39

— MAIN —

DOVER SOLE whole dover sole, piccata sauce 89

ORGANIC CHICKEN broccolini, house made chicken-fennel sausage, pistachio cream, red pepper puree 39

TUNA ROSSINI* pepper-cruste yellowfin tuna, seared foie gras, smoked onion puree, truffle jus 69

LAMB RACK potato fondant, asparagus, onion, sauce paloise 46

"LITTLE JOE" TENDERLOIN australian grass-fed beef, pearl onions, natural jus 59

TENDERLOIN tajima wagyu, mushroom purée, crispy shallot 105

14 oz RIBEYE tajima wagyu, mushroom purée, crispy shallot 115

BONE-IN RIBEYE tajima wagyu, natural jus 98 per lbs

— SEAFOOD MARKET —

FRESH CATCH OF THE DAY
(MP)

Daily offering fresh from the shores of the Mediterranean Sea and the Gulf of Mexico.
Prepared on our Wood-Burning Grill or A la Plancha with choice of Beurre Blanc or Provençal Vinaigrette

— ACCOMPANIMENTS —

WILD MUSHROOMS 21 ROASTED VEGETABLES 14

POTATO PURÉE 14

GRILLED ASPARAGUS 14

POTATO GRATIN 14

— DESSERT —

MONTENEGRO mountain honey, walnuts, goat milk yoghurt 14

PINEAPPLE PAVLOVA passionfruit, pineapple frozen yoghurt, meringue, raspberry coulis 17

CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream 18

STICKY TOFFEE PUDDING hot toffee sauce, candied pecans, house made vanilla ice cream 16

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 26

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 26

CHEESE SELECTION daily chefs' selection, apple & pear chutney 26

*22 % SERVICE CHARGE ADDED TO EACH CHECK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU SUFFER FROM THE 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.