

Art i San



**PRICES INDICATED ON THE MENU ARE FOR GUESTS ON
HALF BOARD AND HALF BOARD PLUS PACKAGES**

**PLEASE SELECT YOUR CHOICE OF
STARTER, MAIN COURSE AND DESSERT
AS PART OF YOUR DINE AROUND ALL INCLUSIVE PACKAGE**

ALLERGIES AND PREFERENCES

Although we have highlighted dishes that contain Allergens such as nuts and gluten, it may be possible to adapt Certain dishes to suit the dietary requirements of some guests. Please ask your service host for details

APPETIZER

SEARED SCALLOP & BRAISED PORK BELLY   
Cauliflower Puree | Red Wine Reduction | Apple

18

GIN & BEETROOT SALMON GRAVADLAX  
Salmon Roe | Pickled Fennel | Pomelo | Capers | Lemon Dressing

18

GRILLED ASPARAGUS   
Poached Egg | Prosciutto | Rocket | Pecorino | Sun Blushed Tomato | Hollandaise Sauce

16

**DUCK LIVER PARFAIT &
SPICED DUCK BREAST CARPACCIO**  
Mandarin Reduction | Apple & Grape Chutney | Brioche Toast

18

CRAB TIAN 
Avocado | Tomato | Pink Grapefruit | Bloody Mary Jelly

18

BEEF BRESAOLA 
Rocket | Parmesan | Fresh Fig | Grain Mustard Dressing

16

HERB CRUSTED TUNA NIÇOISE 
Green Bean | Quail Egg | Potato | Anchovy | Tomato | Olive

16

SQUID AND CHORIZO SALAD  
Fennel | Cherry Tomato | Rocket | Sriracha Sauce

16

AS AN APPETIZER/ MAIN COURSE

MUSHROOM RAVIOLI

Sage | Pine Nuts | Spinach | Grana Padano
APP 14 | MAIN 28

BUFFALO MOZZARELLA

Heirloom Tomato | Avocado | Rocket | Pesto | Tapenade
APP 16 | MAIN 32

BEETROOT RISOTTO

Roast Pumpkin | Asparagus | Goats Cheese Croquette | Walnuts
APP 16 | MAIN 32

CRAB & SHRIMP LINGUINE

Squid Ink Linguine | Fennel, Tomato | White Wine
Chili | Garlic | Garden Herbs
APP 18 | MAIN 36

 Vegetarian |  Contain Pork |  Contain Nuts |  Contain Alcohol |  Gluten Free

All The Prices Are In US Dollars and are Subject to 10% Service Charge and 16% GST

MAIN COURSE

CONFIT DUCK LEG

Spiced Red Cabbage | Sweet Potato Puree | Plum Sauce
34

SLOW COOKED PORK BELLY

Crispy Black Pudding | Potato Puree | Caramelized Apple
Roast Shallot | Spinach
34

BEEF BLADE RAGOUT

Pappardelle | Roast Cherry Tomato | Parmesan
40

DUO OF LAMB

Roast Lamb Rump | Slow Cooked Lamb Leg Croquette
Ratatouille | Dauphinoise | Rosemary Jus
42

ANGUS BEEF FILLET

Braised Oxtail & Onion Ravioli | Fondant Potato,
Wild Mushrooms | Spinach | Jus
48

BARRAMUNDI

Herb Crushed New Potatoes | Creamed Leeks Pancetta
Red Wine Sauce
38

SALMON

Vitelotte Potato | Roast Fennel | Cauliflower Puree Asparagus
Lemon Butter Sauce
40

SEABASS

Lemon Risotto | Roasted Cherry Tomatoes | Salsa Verde
38

CAJUN SPICED BLACKENED CHICKEN BREAST

Linguine Carbonara | Mushrooms | Confit Garlic | Grana Padano
34

 Vegetarian |  Contain Pork |  Contain Nuts |  Contain Alcohol |  Gluten Free

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DESSERT

CHOCOLATE FONDANT

Cointreau Mandarin | Yoghurt Ice Cream | Pistachio Crumb
16

CHILLED APPLE & HAZELNUT CRUMBLE

Calvados Macerated Sultanas | Vanilla Panna Cotta
Apple Sorbet
16

LEMON TART

Vanilla Ice Cream | Strawberry Meringue
16

TROPICAL FRUITS

Passion Fruit Mojito Sauce | Coconut Sorbet
16

TIRAMISU BOMBE

Chocolate Ice Cream | Espresso Sauce
16