

RESTAURANT MENU

FROM 12 PM TILL 12 AM

Raw Starters

SCOTTISH SALMON S, F jalapeño ponzu, jalapeño jam & crispy quinoa	15
SEA BASS TARTARE F coriander sauce, lemon juice, radish, lemon zest, shallots	16
FRESH OYSTERS 6PCS UPON AVAILABILITY SF onion vinaigrette, mandarin dressing, lemon	60
SALMON SASHIMI F three slices, Scottish salmon	15
SALMON BELLY SASHIMI F three slices, Scottish salmon	16
PARASOL WHOLE SEA BREAM F thinly sliced, truffle dressing, mandarin dressing, passionfruit dressing	35
WAGYU TATAKI E, F crispy shallots, yuzu kosho soy, truffle mayo, ponzu, chives	22



Hot Starters

GRILLED BABY CALAMARI F ponzu, olive oil, lime, fried basil leaves	15
GRILLED SHRIMPS SF, D, F seafood butter, grilled lemon	22
CRISPY BABY SQUID E red pepper aioli, smoked paprika powder, citrus salt	14
SHRIMP TEMPURA SF, E harissa mayo, citrus salt, chives, nori powder, charcoal powder	17
FRIED BIZRI S, F tarator aioli, lime	12
VEAL SCALLOPINI D, F truffle ponzu butter, truffle oil, sage oil, fried sage, chives	25

Salads

FRESH CRAB SALAD SF, GF mache lettuce, pink pomelo, pomegranate, citrus dressing	35
ANGUS BEEF SALAD S, TN arugula, sesame dressing	30
BURRATA GF, D, TN, V pickled baby tomatoes, basil oil, walnut pesto, grated walnut	35
GREEK WATERMELON FETA CHEESE SALAD D, TN basil leaves, crispy almond	16
FRENCH GREEN LENTILS SALAD V apple, heirloom cherry tomato, onion, parsley, white balsamic dressing	18
GREEK SALAD GF, D, V feta cheese, heirloom cherry tomato, onion, olives kalamata, sherry vinaigrette	19



Mains

WAGYU FILET D seaweed butter, natural jus, baby leek, crispy shallot, lotus root, shiso leaf	90
BLACK ANGUS FILET D seaweed butter, natural jus, baby leek, crispy shallot, lotus root, shiso leaf	60
GRILLED MARINATED BABY CHICKEN GF preserved lemon paprika, chicken jus, lemon zest	25
VEAL MILANESE 2 PRS E, D arugula salad, shaved parmesan cheese	60
OVEN BAKED CHILEAN SEA BASS D, F yellow pepper sauce, corn salad & spanish red onion	95
PAN-SEARED SCOTTISH SALMON GF, D, F asparagus with thyme velouté, basil oil, lemon oil	40
WHOLE SEA BASS BAKED IN SEA SALT 2-4 PRS E baked in salt served with baby potato	85
SEAFOOD LINGUINE SF, D tomato sauce, grilled 16/20 tiger prawn, basil oil, basil leaf	48
PENNE ARABIATTA D, V tomato concasse and garlic confit, shaved parmesan cheese, basil oil, basil leaf	15

Sides & Nibbles

EDAMAME SF, E, F sea salt or spicy chipotle	8
FRIES OR CAJUN FRIES VV	8
TRUFFLE FRIES F, D, E parmesan cheese & truffle mayonnaise	15
GRILLED VEGETABLES GF, VV confit onion, chestnut mushroom, white mushroom button, aubergine, bell pepper, zucchini, chives, parsley	12
MARINATED MIXED OLIVES VV	5
MASHED POTATO D chicken jus, chives	10



Desserts

MANGO PASSION FRUIT SOUFFLÉ GF, D, E vanilla ice cream, mango compote, fruit glaze, den miso, white chocolate	13
BAKLAVA CHEESECAKE D, E, TN orange blossom granita, orange blossom coulis, caramelized phyllo shards, candied mix nuts, frozen raspberry, spices crumb	14
PISTACHIO PRALINE CHOCOLATE FONDANT G, E, D, TN pistachio ice cream	12
WARM COOKIE E, D marshmallow, vanilla ice cream, berries compote, fondant mixture, chocolate Guanaja, strawberries, blueberries, raspberries	16
ASSORTED SEASONAL FRUITS PLATTER GF	35
ASSORTED MOCHI ICE CREAM D, TN	16



POOL MENU

LUNCH | SUNBED ALL DAY

Fresh Açaí Bowls

CHOCOLATE LOADED AÇAÍ D, TN tons of chocolate, coconut, granola, candied pistachio, strawberry, <i>crispy</i> chocolate, crunchy chocolate, dark chocolate shards, <i>peta crispy</i> , dried strawberry, dried banana	22
FRESH FRUIT AÇAÍ D, TN fresh berries, mango compote, mixed candied nuts, granola, açaí mixture, banana, yogurt	23
PEANUT BUTTER AÇAÍ D, TN green apple, granola, candied orange, caramelized peanut, peanut butter, caramel sauce, açaí mixture, fresh banana, frozen raspberries	23



Pizza

TRUFFLE PIZZA D, V stracciatella cheese, mozzarella cheese, arugula, truffle sauce, porcini powder, mixed mushroom, fresh truffle, chives, truffle powder, truffle oil	29
MARGHERITA W. SPECIAL YELLOW TOMATO SAUCE D, V yellow pomodorini sauce, basil oil, basil leaves, buffalo mozzarella cheese	17
PEPPERONI D tomato sauce, basil leaves, mozzarella cheese, pepperoni	20



Burgers & Sandwiches

choice of fries or side salad

REIF'S CLUB SANDWICH D, E, F veal scallopini, fried egg, lolo bionda, truffle mayo, ponzu, cheddar cheese	28
ANGUS BEEF BURGER D, E smashed beef patty, onion rings, BBQ sauce, lolo bionda, cheddar cheese	24
MINI ANGUS BEEF SLIDERS D, E cocktail sauce, gherkin, roma tomato, lolo bionda, cheddar cheese	22

The Cocktails

PARADISCO	11
London Dry gin, shiso syrup, lime juice, coconut essence, Pastis topped with soda water, shiso leaf as a garnish.	
SUNSET DREAM	11
vodka, Aperol, St. Germain elderflower liqueur, apple juice, fresh peach, citrus, prosecco.	
HEAD IN THE CLOUDS	11
Bourbon whisky, Tio Pepe Fino Sherry ginger, agave nectar, citric acid solution, poppy seeds.	
ZEN MASTER	11
white rum, Parfait Amour, pink grapefruit, lemon, edible flowers.	
SOLA	11
Tequila Reposado, Mezcal, Amaretto Disaronno, Paragon Timur berry, lime, apricot leather as a garnish.	
STAX	11
London Dry gin, Fino sherry, thyme syrup, fresh lemon juice, Granny Smith apple, roasted sesame, eggplant charcoal powder.	
IMPALA	11
London Dry gin, jasmine tea, St. Germain elderflower liqueur, citrus, prosecco, rose petals.	
CAPTAINS	11
spiced rum infused black cardamom, cherry stem & vanilla tea demerara syrup, spicy pineapple chips.	
WIJJJA	12
blended scotch whisky, banana essence, hazelnut liqueur, milk washed.	
RED SPICED SANGRIA	9
Spanish red wine, fresh orange juice, fresh lime juice, melon, red grapes, ginger, cloves, star anise, cinnamon, vanilla pod.	



Virgin Cocktails

CUCUMBER TEA	7
fresh cucumber, Moroccan spicy tea, fresh mint, agave syrup, fresh lemon juice, sea salt and sumac.	
FRIENDS WITH BENEFITS	7
passion fruit juice, fresh celery, ginger, coriander, pineapple juice.	
ESPRESSO LEMONADE	7
fresh lemon juice, simple syrup, and a shot of espresso.	
COLD PRESS SEASONAL FRESH JUICES	8

Sparkling

CHAMPAGNES

Dom Perignon Rosé	900	
Dom Perignon Brut	700	
Moet & Chandon Ice	250	
Moet & Chandon Brut	220	
Moet & Chandon Brut Rosé	300	

BOTTLE
75 cl GLASS
12.5 cl

PROSECCO

Astoria Doc Treviso	120	
Astoria Lounge		20
Zonin	120	



Spirits

VODKA

Belvedere	220	19
Ciroc	230	19
Ketel One	180	15
Smirnoff Black	150	12
Tito's	150	12

BOTTLE
70 cl GLASS
6 cl

GIN

Tanqueray Ten	180	14
Tanqueray	140	12
Gordon's	120	10
Mother of Eight	100	8

TEQUILA

Clase Azul Reposado	950	80
Don Julio 1942	900	75
Don Julio Anejo	350	30
Don Julio Reposado	320	27
Don Julio Blanco	300	25
Jose Cuervo Gold	150	12

WHISKIES

Johnnie Walker Blue Label	800	70
Johnnie Walker Gold Reserve	230	19
Johnnie Walker Black Label	150	12
Johnnie Walker Red Label	120	10
Bulleit Bourbon	200	18
Jameson	130	11

RUMS

Zacapa 23	250	21
Captain Morgan Dark	120	10
Captain Morgan Spiced	130	11
Captain Morgan White	100	8

ARAK

Brun	80	8
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SAKE

Sake Junmai Ginjo	160	14
Sake Junmai	150	13



Wines

BOTTLE 75 clGLASS 15 cl

WHITE

Domaine des Tourelles	35	7
Ixsir Grande Réserve	60	
Piccini Pinot Grigio		9
Astoria Pinot Grigio	50	
Gavi di Gavi	100	
Chablis Premier Cru	120	
Sancerre Blanc	110	

ROSÉ

Domaine des Tourelles	35	7
Ixsir Grande Réserve	60	
Palais Constance Rosé 2022	100	
Côtes de Provence Rosé Château de Salles	140	

RED

Domaine des Tourelles	35	7
Astoria Pinot Noir	50	
Sangre de Toro	45	9
Segla Wine 2017 Margaux	120	



Water, Softs & Beers

Sohat 70 cl	4	Red Bull	6
Sohat 0.33 ml	2.5	Almaza	6
Perrier 70 cl	9	Almaza Light	6
Perrier 0.33 ml	3	Almaza Unfiltered	6
Juices	4	Almaza Dark	7
Pepsi, Pepsi Diet	4	Heineken	7
7UP, 7UP Light	4	Sapporo	7
Tonic, Soda	4.5		



Coffee

Latté	4
Cappuccino	4
Espresso	3
Café Blanc	1