

DESSERTS

Pain Perdu Caramel (G, D, E)
French toast, salty butter, caramel, white chocolate,
and milk chocolate sauce with vanilla ice cream **18**

Tiramisu (D, E, A, G)
Coffee-flavoured ladyfinger biscuits,
espresso, and Mascarpone **18**

Strawberry Cheesecake (D, G)
Strawberry cheesecake and red fruits **18**

Chocolate Caramel Bomb (D, G, E)
Chocolate Praline and caramel **15**

Sorbet à la Crème Glacée (3 boules) (V)
Ice cream sorbet (3 scoops) **6**

OUR BRANDS

clap SUCRE BAR DU PORT YAMAS
greek restaurant

aria
RESTAURANT • LOUNGE

LA MEZ
CALERIA

iris

BAZAAR

SKIN

FÔR
GYM & SPA

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Pool Side

BDP
BEACH

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ADVENTURES IN HOSPITALITY

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ALL PRICES ARE IN USD, VAT INCLUSIVE

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy, Laitier | (G) Gluten | (E) Eggs, Oeufs | (SF) Seafood, Fruits de mer | (N) Nuts, Noix | (SO) Soya, Soja | (S) Sesame
(V) Vegan, Végétalien | (A) Alcohol, Alcool

À PARTAGER
TO SHARE

Edamame au Sel Fumé (SO, V)
Smoked salty edamame **7**

Patatine avec Sauce à la Truffe (D, G)
Truffle potato chips **8**

Plateau de Fromages (D, G)
Comté, Etorki, Chèvre, Tête de Moine,
and Blue Cheese,
served with rose jam, dried fruits, and baguette **45**

Mini Tacos au Saumon (G, E, SF, S, SO, D)
Fresh Salmon, spicy kimchi sauce,
teriyaki, and sesame seeds, and corn tortilla **16**

Mini Tacos de Crab Frais (SF, G)
Fresh crab, avocado, and yuzu caviar **25**

Cubes de Boeuf Rossini (G, SO)
Australian MB2 beef cubes
topped with seared foie gras and Italian truffle oil **25**

Mini burgers aux champignons (G, D, E)
Mushroom mini burgers, Australian beef patty,
creamy mushroom, Cheddar cheese,
and mayo truffle sauce **23**

Poulet Croustillant (G, D, A, SO)
Crunchy chicken strips and chili garlic dip **12**

Calamar Croustillant (G, D, E, SF)
Crispy calamari with herbs ranch sauce **16**

Shrimp Gyoza (G, SO, S, SF)
Fried Gyoza, shrimp, coriander, sesame oil,
and a sepcial dressing **12**

Tortilla au Thon Épicé (G, D, E, SF)
Tuna flatbread, Wasabi mayo,
olive oil, capers, and coriander **30**

Tortilla au Saumon (SF, G, D)
Salmon flatbread, Mascarpone, dill, olive oil,
capers, and lemon **30**

Poulpe Grillé (D, SF)
Grilled octopus with aji potato sauce,
chimichurri sauce, green oil, and baby carrots **45**

Brochette de Poulet (D, E)
Marinated chicken skewers, pommes pont-neuf,
and honey mustard sauce **15**

CRU - RAW

Tartare de Saumon Frais (G, SF)
Salmon tartare, lemon confit,
and avocado **20**

Tartare de Thon Frais (SO, SF, E)
Tuna tartare, quinoa, avocado, Ebiko,
wasabi mayo, and mango sauce **22**

Tartare de Scallops Frais (SO, SF)
Scallops tartare
with soya yuzu sauce **25**



SCAN QR ON MOBILE
TO SEE FULL MENU

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SALADES
SALADS

Quinoa Salade (V)
Quinoa, green apple, dried cranberries,
and lemon mustard dressing **10**

Salade de Dattes (D, N)
Date salad, Goat cheese, and orange blossom **12**

Salade de Steak (D, SO)
Mixed greens, beef tenderloin, sauteed mushrooms,
Parmesan, and balsamic dressing **20**

Salade de Crabe Frais (SF)
Fresh crab, baby gem, green apple, avocado,
beetroot, and white balsamic dressing **45**

Prosciutto Endives Salade (D, E, N)
Endives, Roquefort, prosciutto, blackberry and pecan **15**

Buffalo Mozzarella et Bresaola Salade (D)
Buffalo Mozzarella, bresaola, heirloom tomato, baby rocca,
and grain balsamic dressing **22**

Burrata Salade (D)
Italian Burrata, heirloom tomato,
green oil, and cranberry dressing **22**

Salade de Nouilles Soba au Poulet Grillé (G, SO, S)
Grilled marinated chicken, soba noodles,
Chinese cabbage, carrots, and Asian dressing **12**

Salade de Fruits de Mer (SF, SO, S)
Baby spinach, baby rocca, sweet potato,
grilled calamari, grilled shrimps, grilled endives,
and seafood dressing **25**

PIZZA

Pizza Fine aux Champignons et Truffes (G, D)
Thin crust topped with truffle cream,
Mozzarella cheese, mushrooms, and wild rocca **18**

Diavola Pizza (G, D)
Thin crust topped with tomato sauce,
Mozzarella cheese, and spicy salami **14**

Pizza Jambon Fromage et Champignons (G, D)
Thin crust topped with tomato sauce,
ham, Mozzarella cheese, and mushrooms **14**

Pizza Bresaola (G, D)
Thin crust topped with tomato sauce,
Mozzarella cheese, bresaola, sundried tomato,
baby rocca, and Parmesan **20**

Pizza Fine Végétarienne (G, D)
Thin crust topped with tomato sauce,
Mozzarella cheese, grilled eggplant, zucchini,
tomatoes, mushrooms, and bell pepper **12**

Pizza Bufala (G, D, N)
Thin crust topped with tomato sauce,
Bufala, Mozzarella and pesto sauce **20**

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PÂTES
PASTA

Rigatoni à la Sauce Vodka Épicée (G, D, A)
Rigatoni pasta, tomato sauce,
Mozzarella cheese, vodka, and chili flakes **15**

Linguini aux Crevettes (SF, D, G)
Linguini, shrimps, and bisque sauce **22**

Gnocchi Kimchi (G, D, N)
Gnocchi, kimchi sauce,
Burrata, pesto, and Parmesan **17**

Rigatoni aux Truffes (D, G)
Rigatoni pasta, creamy truffle sauce,
crispy parma, and Parmesan **20**

Risotto aux Cèpes (D)
Ceps, Mascarpone cheese,
fresh mushroom, and Grana Padano **18**

Ravioli Limone (D, G, SF)
Shrimps, spinach, cream sauce,
Parmesan, and pepperoncini **15**

ACCOMPAGNEMENTS
SIDES

Pesto Purée (D)(N) **6** | Mushroom Truffle (D) **8** | Steamed Vegetables (V) **6** | Green Salad (V) **6**

VIANDES
MEAT

Filet de Bœuf MB2+ avec Sauce aux Cèpes (D)
Australian MB2+ with mashed
potatoes and ceps sauce **55**

Poulet Sauce aux Herbes (D, SO)
Grilled chicken breast, fresh asparagus,
roasted baby potatoes, carrots, and herb sauce **20**

POISSONS
FISH

Saumon Grillé (SF, D)
Wild Atlantic grilled Salmon, roasted potatoes,
and green pea sauce **30**

Dorade Grillée (SF, D, SO)
Whole sea bream with citrus sauce and mashed potato **35**

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