

BYBLOS CAVIAR DINNER MENU

Presenting a sophisticated offering of royal delicacies created especially for the most discerning palates. Enjoy this regal selection boasting the world's finest caviars served in traditional and innovative ways, together with an enticing choice of sumptuous smoked fish and shellfish. And when it comes to the perfect accompaniment for these delicacies, explore the huge choice of wines and cognac as well as our very impressive range of vodkas.

<u>Caviar selections</u>	<u>30gr</u>	<u>50gr</u>
Beluga Iranian	250.00€	625.00€
Beluga	170.00€	420.00€
Osietra	76.00€	190.00€
Baeri Classic	40.00€	96.00€

Signature Caviar Dishes

Langoustine Sevruga caviar, ping ginger jelly, nori powder 🍷	79€
Salmon Balic Tsar Nikolaj Beetroot & pomegranate puree, pickled cucumber, pollen 🍷	80€
Wagyu beef carpaccio Jerusalem artichoke, espresso, truffle dressing	55€
Spaghetti Cipriani Sevruga caviar, champagne sauce	75€
Surf & turf Half lobster & Wagyu beef fillet	95€

Starters

Tuna Cucumber, coriander, pistachio, citrus vinaigrette 🍷	22€
Sea bass Basil oil, lime syrup, bottarga, Maldon sea salt flakes 🍷	25€
Yuzu marinated scallops Kumquats, prosciutto, crispy quinoa	28€
Lasagna Mushrooms, Dijon mustard, thyme, cress leaves 🍷	22€
Nicoise salad Fresh tuna, quail egg, potato Peru, calamansi dressing	21€
Mozzarella salad Spiced gazpacho, heirloom tomatoes, marjoram pesto	19€

Main Courses

Salmon fillet Teriyaki sauce, sauté vegetables 🍷	32€
Wild Sea bass fillet Crashed potatoes, crab, sauce vierge	31€
Pork chops Barbeque potatoes, arugula, ricotta, lime	32€
Strip loin steak Tagliata Vegetables, Greek yoghurt, marjoram dip	29€
Black Chicken Breast Corn three ways, baby bok choy	31€

Desserts

Peach White chocolate, crumble and peach jelly	13€
Pavlova Ginger cream, strawberry sorbet, raspberry-basil sauce	15€
Chocolate ganache Olive oil, pecan, coriander, calamansi sorbet	14€
Yoghurt mousse Yuzu-caramel jelly, verbena, thyme ice cream	15€
Tiramisu sphere Liquid coffee filing, Marsala sauce	14€
Sorbet selections (Ask for the flavors of the day)	per scoop 4€

Please advise us of any allergies or dietary requirements

 Gluten free option  Vegetarian option

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reactions that may occur.

VEGETARIAN MENU

Salads & appetizers

Mix greens Grilled haloumi cheese, asparagus, mint dressing	15€
Kale & radicchio Krispy red onion rings, miso – lemon dressing	16€
Quinoa Kohlrabi, ginger, coriander, red peppers, peach dressing	17€
Apple & beetroot tartar Avocado, green mustard sorbet, flowers	19€

Main courses

Greek risotto Red & green peppers, fresh mint, dill, feta cheese	21€
Mushroom risotto Truffle, Remy Martin	25€
Lasagna mushrooms Dijon mustard, fresh thyme, baby arugula	22€
Quinoa spaghetti Heirloom tomatoes, black olive and rocket leaves	22€
Ratatouille Fresh tomato sauce, tofu	18€