



The
MAINE
Christmas
Menu

150 PP

STARTERS

POSEIDON TOWER

16 Oysters, 6 U7 shrimps, tuna tartare (G),
Hamachi ceviche (D), fresh hand dived scallops,
Blue Swimmer crab, native mussels (A)

PRAWNS IN OLIVE OIL

Lemon, chili & basil

BEETROOT SALAD (N)(D)

Heritage beetroots, crumbled goat's cheese, candied walnuts

BEEF CARPACCIO

Grana Padano, garlic chips, rocket, fried capers

DUCK LIVER MOUSSE (A)

Seared foie gras, sliced smoked duck, Spiced pear chutney, toasted brioche

ORKNEY DIVER SCALLOPS (P)(D)

Roasted Scallops, bacon, shellfish butter, cauliflower purée

MAINES

CHILEAN WAGYU

Grain fed Molendo Chilean Rib Eye Wagyu
Béarnaise and peppercorn sauce

GRILLED SEAFOOD PLATTER

Lobster Tail, diver scallops, octopus, calamari, U7 shrimp

LOBSTER TAGLIONI (D)

Maine Lobster, brandy, paprika cream, parmesan

SIDES

Charred Brussel Sprouts (D)

Portobello Mushrooms (D)

Truffle Mac 'n' Cheese (D)

Triple Cooked Fries

Lobster Mash (D)

DESSERT

TARTE TATIN (D)

Vanilla bean ice-cream, caramel sauce

CRÈME BRÛLÉE (D)

Tonka vanilla beans

WARM CHOCOLAT FONDANT (D)

Served a la mode

(N) Contains Nuts (VE) Vegan (D) Contains Dairy (G) Contains Gluten (P) Contains Pork (A) Contains Alcohol

All Prices Are Excluding 20% VAT and 15% Discretionary Service Charge