

**FROZEN DRINKS €9**

SEX IN THE TREE	Ciroc vodka, strawberry, fresh ginger, lime
MARGARITA	Tequila, Cointreau, sour mix
BLUE LAGOON	Ciroc vodka, blue curacao, lime & pineapple
BBC	Bailey's Banana & Coco
PINA COLADA	Rum, pineapple, creme de coco
MANGO COLADA	Rum, `crème de coco & mango
PASSION DAIQUIRI	Rum, lime and passion fruit
STRAWBERRY DAIQUIRI	Rum, lime and strawberry

**COCKTAILS €10**

LOTIERIE FARM PUNCH	Havana Club, Myers's, apricot liq, Grand Marnier, orange, grenadine
LÁSFI	Rum infused hibiscus flower, vanilla syrup, mint & pineapple juice
MOJITO	Havana Club, angostura, brown sugar, fresh lime, mint & Perrier
PASSION MOJO	Tequila, brown sugar, mint, passion fruit juice & pineapple juice
GOLDEN CRUMBLE	Ciroc Apple vodka, Frangelico, lemon and apple juice
Bloody Mary	Vodka, horse radish, Worcestershire sauce, lemon & tomato juice
MAGIC MIKE	Amaretto, lemon juice vanilla syrup, orange juice
SXM BOTANIC	Gin infused rosemary, St. Germain, cucumber & lemon juice, syrup
MONKEY JULEP	Whiskey, orgeat, mint cranberry juice & nutmeg

**Champagne €11**

GLASS OF CHAMPAGNE	Champagne, the real deal
BELLINI	Champagne, peach liquor
MIMOSA	Champagne, orange juice
KIR ROYAL	Champagne, creme de cassis
HUGO	Champagne, St. Germain Fresh mint

**Shots €5 & Double barrel shots €9**

**JUG of Sangria**, red wine, gin, Cointreau, sugar, orange & lemon juice and Sprite **€35**

**JUG of Rum Punch**, white rum, dark rum, mix of juices, Grenadine, fresh fruit **€35**

**MOCKTAILS €7**

Apple Pear	Apple, pear, pineapple juice with a dash of grenadine
PASSIONITO	Passion & apple juice, vanilla syrup and fresh mint

**BIERES / BEERS €4**

Draft Heineken, Coors light, Carib & Presidente

Bucket of 6 beers €20

Desperado's €5

**SODAS €3 & JUICE €4**

Coca Cola, Sprite, Orangina, Perrier, ginger beer, ginger ale, tonic water (Red Bull €5)

pineapple, apple, orange, grapefruit, cranberry, tomato juices & fruit punch

FIJI water 1L €6 small FIJI €3, SAN PELLEGRINO sparkling 1L €6

MALONGO Coffee €4

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**House wine by the glass (white, rose & red)**

€7

**Rose**

**Bouteille**

CHÂT PAMPELONNE M. Gasq-Pasc ( <b>Magnum €69, Jeroboam €146</b> )	€31
CHÂTEAU DE PAMPELONNE M. Gasquet-Pascaud <b>Methusalem (6L)</b>	€488
MINUTY M ROSE ( <b>Magnum €73, Jeroboam €154</b> )	€33
LA VIE EN ROSE ( <b>Magnum €85, Jeroboam €170</b> )	€37
CHAT PUECH HAUT PRESTIGE ( <b>Magnum €90, Jeroboam €182</b> )	€40
CLOS BEYLESS ( <b>Magnum €92, Jeroboam €189</b> )	€41

**White**

P. JOLIVET ATTITUDE Sauvignon Blanc	€33
POUILLY FUMÉ DE POUILLY "La Moynerie"	€45
POUILLY-FUISSÉ "Vignes Romanes"	€56
CHÂTEAUNEUF-DU-PAPE Château Mont Redon	€61
SANCERRE, "La Bourgeoise" Domaine Henri Bourgeois	€63

**Red**

SAUMUR-CHAMPIGNY "Château de Targé" Edouard Pisani-Ferry	€31
CHÂTEAU PEY LA TOUR, "Reserve" ( <b>Magnum €64</b> )	€32
CROZES HERMITAGE "Les Jalets" Paul Jaboulet Aîné	€39
CHÂTEAUNEUF-DU-PAPE Château Mont Redon	€68
SANCERRE "Les Royaoux" Domaine Laporte	€70
CHÂTEAU Du TERTRE 5EME CRU CLASSE	€124

**International**

CA'VESCOVO Pinot grigio	€31
CLOS DE LOS SIETE, M. Rolland	€68

**Champagne**

Moët et Chandon brut imperial ( <b>Magnum €190</b> )	€95
PERRIER JOUVET GRAND BRUT ( <b>Magnum €200</b> )	€100
LAURENT-PERRIER Brut ( <b>Magnum €213</b> )	€104
BILLE-CART SALMON ( <b>Magnum €230</b> )	€115
BILLE-CART SALMON ROSE	€205
LAURENT-PERRIER "CUVÉE ROSÉ BRUT" ( <b>Magnum €480</b> )	€195
Dom Perignon Brut	€385



## Digestifs / Digestives

Remy Martin VSOP	€10
Hennessy VS	€10
Armagnac / Calvados	€10
Chivas Regal 12 YO	€10
J. Bally Rhum 7 YO	€10
Johnnie Walker Black	€10
Mount Gay XO	€10
Zacapa rum 23	€12
Rhum J.M. XO	€12
Cognac Delamaine XO	€12
Cognac Frapin XO	€12
St. James Rhum Vieux	€10
St. James Rhum Fleur de Canne	€10
Saint James Millesime 2000 edition limitee	€12
St. James Rhum 7 Ans D`age	€12
St. James Rhum 15 Ans D`age	€15
St. James Rhum Dexcellence	€15

<b>Calamari Fingers</b> <i>with garlic dipping sauce</i>	€12
<b>Baked Camembert</b> <i>with bread &amp; apple compote</i>	€12
<b>Fish fingers</b> <i>with tartar sauce</i>	€10
<b>Accras</b> <i>with Creole sauce</i>	€9
<b>Crab &amp; spinach fondue</b> <i>with toasted pita wedges</i>	€13
<b>Humus</b> <i>with toasted pita wedges</i>	€9
<b>Tortilla chips</b> <i>with salsa</i>	€8
<b>Coconut lime tuna tartar / Salad</b>	€14
<b>Club sandwich (Chicken)</b> <i>lettuce, bacon, tomatoes &amp; cucumbers</i>	€14
<b>Club Sandwich (Salmon)</b> <i>lettuce, bacon, tomatoes &amp; cucumbers</i>	€15
<b>8 oz burger (225 gr), add cheese for €1</b> <i>lettuce tomatoes &amp; onions</i>	€12
<b>Teryiaki chicken burger</b> <i>lettuce tomatoes &amp; onions</i>	€12
<b>Portabella burger (mushroom &amp; veggie)</b> <i>with roasted veggies</i>	€14
<b>Cajun mahi mahi burger</b> <i>with garlic mayo</i>	€14
<b>Sesame seared tuna burger</b> <i>with wasabi, mayo, fried onions, pickled ginger, lettuce and tomatoes</i>	€14

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### Salads

<b>L'eaulounge salad</b>	€16
<i>with bacon, sun dried cranberries, corn, blue cheese, raisins, apple, grapes, walnuts &amp; veggies</i>	
<b>Smoked salmon salad</b>	€15
<i>with wasabi, cream cheese, capers &amp; veggies</i>	
<b>Mixed green veggie salad</b>	€10
<b>Seafood salad</b>	€18
<i>with crab, smoked salmon, shrimp, veggies</i>	
<b>Greek salad</b>	€14
<i>with Feta cheese, olives, capers &amp; veggies</i>	

### Sides

**French fries €4 / Sweet potato fries €5 / Basmati rice €2 / Asian Noodles €4**

### Desserts

<b>Cheese cake</b>	€8
<b>Chocolate coconut pie with ice cream</b>	€8
<b>Ice cream (1 scoop)</b>	€3
<b>Sorbet (1 scoop)</b>	€3
<b>Cheese plate</b>	€10

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## Platters

### **Charcuterie platter Royale (4-6 pers) €50**

*With assorted cheeses, deli meats, pickles, olives, sundried tomatoes & marmalade*

### **Charcuterie platter Regale (2-3 pers) €27**

*With assorted cheeses, deli meats, pickles, olives, sundried tomatoes & marmalade*

### **On Land Royale (4-6 pers) €100**

*Chicken satés, baby back ribs, eggrolls, samosas, thyme and rosemary beef kabobs & French fries.*

### **On Land Regale (2-3 pers) €50**

*Chicken satés, baby back ribs, eggrolls, samosas, thyme and rosemary beef kabobs & French fries.*

### **By the Sea Royale (4-6 pers) €100**

*Smoked salmon, calamari fingers, accras, fish fingers, tuna sashimi, shrimp, crab fondue & sweet potato fries.*

### **By the Sea Regale (2-3 pers) €50**

*Smoked salmon, calamari fingers, accras, fish fingers, tuna sashimi, shrimp, crab fondue & sweet potato fries.*

### **Vegetarian Platter €35**

*Humus, greens, marinated mushrooms, artichoke, mozzarella & tomato, basil oil, pita bread & Kalamata olives and chips with salsa*

## Dining Area

<b>Club sandwich (Chicken)</b>	€14
<i>lettuce, bacon, tomatoes &amp; cucumbers</i>	
<b>Club Sandwich (Salmon)</b>	€15
<i>lettuce, bacon, tomatoes &amp; cucumbers</i>	
<b>8 oz burger (225 gr), add cheese for €1</b>	€12
<i>lettuce tomatoes &amp; onions</i>	
<b>Teryiaki chicken burger</b>	€12
<i>lettuce tomatoes &amp; onions</i>	
<b>Portabella burger (mushroom &amp; veggie)</b>	€14
<i>with roasted veggies</i>	

<b>Sesame Noodles ✕</b>	€10
<i>Add chicken €7, Beef €8 or shrimp €8</i>	
<b>Ribeye steak ✕</b>	€26
<i>with French fries, salad &amp; mushroom sauce</i>	
<b>Trio of salmon plate ✕</b>	€28
<i>Herb crusted salmon, salmon tartar, smoked salmon with rice and lemon &amp; leek sauce, zucchini tempura</i>	
<b>Coconut lime tuna tartar ✕</b>	€19
<i>with mixed greens and French fries</i>	
<b>Shrimp scampi ✕</b>	€24
<i>with basmati rice and veggies</i>	
<b>Green curry coconut fish ✕</b>	€22
<i>with basmati rice and veggies</i>	
<b>Sesame seared tuna ✕</b>	€24
<i>with basmati rice, ginger, soy and wasabi</i>	
<b>Curry spinach chicken ✕</b>	€17
<i>with basmati rice, mango chutney, pickled cucumers and banana tempura</i>	

## Dessert

<b>Cheese cake</b>	€8
<b>Chocolate coconut pie with ice cream</b>	€8
<b>Ice cream (1 scoop)</b>	€3
<b>Sorbet (1 scoop)</b>	€3
<b>Cheese plate</b>	€10

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## Nuit leau

<b>Accras</b> <i>with Creole sauce</i>	€9
<b>Humus</b> <i>with toasted pita wedges</i>	€9
<b>Beef samosas</b> <i>with mango chutney</i>	€8
<b>Chicken eggrolls</b> <i>with a tamarind mango &amp; sweet chili dip</i>	€8
<b>Indonesian chicken satés</b> <i>with a peanut sauce</i>	€8
<b>Lentil balls</b> <i>with a tamarind cilantro sauce</i>	€8
<b>Baked goatcheese toast</b> <i>with cranberry, bacon &amp; salad</i>	€9
<b>Fried calamari</b> <i>with a spicy garlic aioli</i>	€10
<b>Rosemary beef satés</b> <i>with a porto reduction</i>	€10
<b>Trio of mini burgers</b> <i>3 cheeses, brie, gouda and swiss</i>	€12
<b>Baked Camembert</b> <i>with apple compote &amp; crusty bread</i>	€12
<b>Crab &amp; spinach fondue</b> <i>with toasted pita wedges</i>	€13
<b>Mahi Mahi Asian ceviche</b>	€12
<b>Coconut lime tuna tartar salad</b>	€14
<b>Charcuterie platter Regale (2-3 pers) €27</b> <i>With assorted cheeses, deli meats, pickles, olives, sundried tomatoes &amp; marmalade</i>	



## Main Course

<b>Grilled lamb chops</b> <i>with roasted root vegetables &amp; porto reduction</i>	€29
<b>5 spice duck breast</b> <i>with mashed cinnamon butternut squash</i>	€24
<b>Fillet of beef tenderloin</b> <i>with portabella mushroom, celery root, asparagus Dijon &amp; mushroom sauce</i>	€28
<b>Ribeye steak</b> <i>with French fries, salad &amp; mushroom sauce</i>	€26
<b>Mahi Mahi, "Banana Leaf Bundle"</b> <i>with a Creole sauce</i>	€16
<b>Trio of salmon plate</b> <i>Herb crusted salmon, salmon tartar, smoked salmon with rice and lemon &amp; leek sauce, zucchini tempura</i>	€28
<b>Curry spinach chicken</b> <i>with basmati rice, mango chutney, pickled cucumers and banana tempura</i>	€17
<b>Green curry coconut fish</b> <i>with basmati rice and veggies</i>	€22
<b>Sesame seared tuna</b> <i>wakai soy sauce &amp; ginger wasabi</i>	€24
<b>Seared scallops &amp; shrimp</b> <i>with sesame veggies and noodles</i>	€22

## Dessert

<b>Lemon sorbet with limoncello</b>	€8
<b>Passionfruit cheese cake</b>	€9
<b>Chocolate coconut pie with ice cream</b>	€8
<b>Ice cream or sorbet (1 scoop)</b>	€3
<b>Café gourmand</b>	€9

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