

Surf & Turf

Steakhouse

APPETISERS

SURF & TURF SHARING BOARD FOR TWO

Balik-style salmon, chermoula king prawns, lightly-smoked pork fillet and short rib croquette.
Served with sourdough, rocket and roast garlic butter.

CHICKEN LIVER (GO)

Chicken liver parfait with cherry jam and toasted brioche.

PRAWN COCKTAIL (GF)

A bloody mary shot, baby prawn remoulade wrap and prawns in marie rose sauce.

JUMBO SCALLOPS (GF)

Pan-roasted scallops with celeriac puree and a lemongrass sauce.

SPINACH AND ARTICHOKE DIP (VE)

A vegan alternative to the cheesy classic, made with rich cashew cream and served with pitta chips.

FRENCH ONION SOUP (GO, V)

A flavourful broth, topped with a gruyere crouton.

MAIN COURSES

All our Surf & Turf dishes are served with roasted cherry tomatoes, onion rings
and your choice of sides and sauce.

SURF & TURF - Create your own (GO)

CHOOSE ONE SURF AND ONE TURF TO CREATE YOUR PERFECT COMBINATION.

SURF

GRILLED ATLANTIC SALMON
DRUNKEN PRAWNS
GRILL HALF LOBSTER TAIL

TURF

MEDALLIONED FILLET OF ANGUS BEEF
MAPLE-GLAZED CORN-FED CHICKEN BREAST
HERB-CRUSTED LAMB CUTLET

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your waiter who will advise you of the menu options available to you.

*Public Health Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Surf & Turf Steakhouse

SIGNATURE STEAKS

Each steak is carefully handpicked and cut in-house before being expertly seared on our 350°C grill. All our 28-day aged steaks are served with a choice of homemade sauces.

PORTERHOUSE - FOR TWO (GO)

An 18oz bone-in steak combining the flavour of sirloin with the tenderness of fillet.

RIBEYE (GO)

A flavour-full and succulent 8oz steak with a rich marbling of fat.

SIRLOIN (GO)

8oz of lean and juicy steak.

TUNA STEAK (GO)

Pepper tuna steak, grilled and served with a lime butter sauce.

FILLET OF CAULIFLOWER (VE, GO)

Roast cauliflower fillet with orange, pomegranate and raisin sauce, served with quinoa cake.

Rare – red, cool centre

Medium-Rare – red, warm centre

Medium – warm, slight pink centre

Medium-Well – warm centre, hint of pink

Well Done – brown throughout

SIDES

Sharing style

LOBSTER MACARONI CHEESE

TRUFFLE MASH (V, GF)

STEAK FRIES (V)

VEGETABLE OF THE DAY (GF, VE)

SAUTÉED MUSHROOMS (V, GF)

GREEN BEANS IN SMOKED TOMATO AND BACON SAUCE (GF)

SAUCES

BÉARNAISE (V)

GREEN PEPPERCORN (GF)

RED WINE (GF)

BUTTER SOFTENED WITH HERBS AND LEMON (GF, V)

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(GO) Gluten-free option available

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DESSERTS

APPLE TART (V)

Apple tart flavoured with marzipan, raisins and caramelised nuts, served warm with a side of bourbon vanilla ice-cream.

CHEESECAKE (V)

The richest New York vanilla cheesecake served with a spoonful of blueberry compote.

TRIPLE CHOCOLATE (V)

A chocolate brownie sundae with hot chocolate sauce and salted caramel ice-cream.

LEMON TASTING BOARD (V)

Lemon meringue pie, lemon mousse, lemon tart and basil crème fraiche.

FRESH FRUIT COUPE (VE, GF)

A refreshing take on the ice-cream sundae made with fresh fruit, sorbet and berry coulis.

CHEESE PLATE

A selection of cheese served with quince jelly, fruit toast and oatcakes.

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DESSERT COCKTAILS 3.50*

AMARETTO DREAM

Amaretto, Kahlúa, Frangelico, cream

DON PEDRO

Baileys Irish Cream, Kahlúa, vanilla ice cream, chocolate syrup

TIRAMISU MARTINI

Amaretto, Kahlúa, vodka, Mascarpone cheese and chocolate

HOT BEVERAGES

Serving Lavazza coffee

ESPRESSO 1.15*

CAFÉ LATTE 1.35*

CAPPUCCINO 1.35*

SPECIALITY BEVERAGES 3.50*

HIGHLAND COFFEE

Chivas Regal mixed with hot coffee and cream

CHOCOLATE ORANGE COFFEE

Grand Marnier, hot chocolate and a generous helping of cream

CAFÉ ROYAL

Martell VS and hot coffee, topped with cream

ITALIANO COFFEE

Sambuca, hot coffee and cream

COGNACS, BRANDY AND PORTS

MARTELL VS 3.40*

MARTELL VSOP 4.10*

CARDENAL MENDOZA 3.55*

SANDEMAN RUBY PORT

COCKBURN'S SPECIAL RESERVE PORT

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package