



RESTAURANT

All prices are in euros €

TO SHARE

Popcorn Rock
with bottarga

(D)

16

GOURMET PIZZA

Margherita

Buffalo mozzarella, cherry tomato
sauce and basil

(A • G)

22

Margherita Special

Buffalo mozzarella, cherry tomato
sauce, Cantabrian anchovies,
black truffle and basil

(A • D • G)

40

Prawns

Red prawns, burrata,
bottarga and gold leaf

(A • B • D • G)

48

Product frozen at the origin

ROBATAYAKI (4pcs)

Prawns

teriyaki sauce and sesame

(B • F • N • O)

30

Chicken

yakitori sauce and umeboshi

(A • F • O)

26

Product frozen at the origin

APPETISERS

Santa Margherita Prawns Tartare
with coconut and tom yum

(B)

— 46 —

Amberjack Ceviche
with passion fruit and radishes

(D)

— 42 —

Product frozen at the origin

APPETISERS

Tuna Tartare
with guacamole

(D)

46

Beef Steak Tartare
with mustard, egg and crostini

(A • C • M • O)

42

Product frozen at the origin

BEACH CLUB SELECTION

Mini Fish Meatballs

Fresh fish **meatballs**,
parmesan,
parsley and eggs

(A • C • D • G)

28

Club Sandwich

Toasted bread filled with chicken,
crispy bacon, lettuce,
tomato and mayonnaise

(A • C • G • M)

38

Product frozen at the origin

BEACH CLUB SELECTION

Red Prawns Tacos

Red **prawns** tacos with burrata,
avocado and
confit tomatoes - 2pcs

(B • G)

38

Mini Wagyu Burger

Mini Wagyu **beef burgers** with tomato,
lettuce, crispy bacon and
caramelised onion - 2pcs

(A • C • G • M)

40

Product frozen at the origin

FIRST COURSES

Mezzi Paccheri with Tomato Emulsion
smoked ricotta, poppy seeds
and salted crust lemon

(A • G)

36

Monograno Felicetti Spaghetti
with clams and bottarga

(A • D • P)

44

Fregola Sarda
with crab, ginger and lemongrass

(A • B)

38

FIRST COURSES

Chitarrina with Lobster

(A • B • O)

25/hg

Trofie with Pesto

red prawns and confit tomatoes

(A • B • H)

44

Spaghettone

with garlic, oil, chilli
and sea urchin

(A • B • R)

46

Product frozen at the origin

SECOND COURSES

Mixed Fried Seafood {prawns, anchovies, squid}

(A • B • D • R)

40



Grilled Octopus avocado and chickpea hummus with lime, pad Thai spinach and salted almonds

(H • N • R)

48

Product frozen at the origin

SECOND COURSES

Catch of the Day

baked in salt, Mediterranean style,
oven-baked or grilled

(D)

12/hg

Catalan-style Lobster

(B)

25/hg

Irish Fillet

60

PLATEAU ROYAL (B • D • P • R)

SCOGLIERA

2 Gillardeau oysters

2 Red prawns

2 Irish Scampi

Tuna tartare

Salmon tartare

120

SILVER SCOGLIERA

4 Gillardeau oysters

4 Regal oysters

4 Irish scampi

4 Red prawns

Tuna sashimi

Salmon sashimi

1 Crab

Sea bream 500 g

320

Product frozen at the origin

PLATEAU ROYAL (B • D • P • R)

ROYAL SCOGLIERA

8 Gillardeau oysters

8 Regal oysters

1 Cooked lobster

6 Cooked **Irish scampi**

8 **Red prawns**

King crab 350 g

1 Crab

Tuna sashimi

Salmon sashimi

Salmon caviar 50 g

620

Product frozen at the origin

PLATEAU ROYAL (B • D • P • R)

KING SCOGLIERA

12 Gillardeau oysters

12 Regal oysters

1 Cooked lobster

King crab 350 g

6 Cooked **scampi**

12 Cooked **prawns**

6 **Scallops**

9 Raw scampi

9 Red **prawns**

Tuna sashimi

Salmon sashimi

Caviar 50 g

980

Product frozen at the origin

SUSHI BOAT (A • B • D • F • H • O • R)

RIVIERA

16 pcs mixed sashimi
4 Sushi rolls
4 Crispy Tempura rolls
4 Nigiri

160

MEDITERRANEA

32 pcs mixed sashimi
8 Sushi rolls
8 Crispy Tempura rolls
8 Nigiri

290

VIP

32 pcs mixed sashimi
16 Sushi rolls
16 Crispy Tempura rolls
16 Nigiri

410

SIDES

Mixed salad

18

Oven-baked potatoes / fried

16

Wakame Thai salad

(B • F)

20

Zucchini, peppers and aubergines

20

SWEET MOMENT

Tiramisù

(A • C • G)

20

Fruttini Ice Cream of the Amalfi coast

(H)

32

Grand Selection Platter of Fruit with **fruttini** and ice cream

(C • G • H)

140

Product frozen at the origin

SWEET MOMENT

Ice cream of the day

(C • G)

20

Soufflé

Chocolate Valrhona Araguani 72%
and Earl Grey tea ice cream

(A • C • G)

20

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Still and sparkling water • 8 | Coffee • 5 | Cover charge • 10
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In adherence to European regulations (reg. 853/2004) all raw fish products, fresh pasta and certain sweets are brought to a temperature of -24° degrees celsius.

Allergens:

A Cereals containing gluten, **B** Crustaceans, **C** Eggs, **D** Fish, **E** Peanuts, **F** Soy, **G** Milk and dairy products, **H** Nuts, **L** Celery, **M** Mustard, **N** Sesame seeds, **O** Sulphur dioxide and sulphites, **P** Lupin, **R** Molluscs.

For any information on substances and allergens, please refer to the relevant documentation that will be provided by the staff upon request.

As our items are purchased fresh daily, we cannot guarantee the availability of certain dishes, as they depend on market availability.