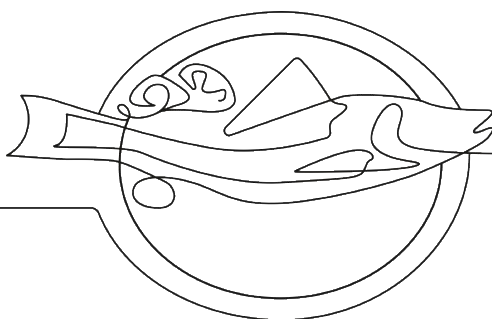


BREEZE



DINNER MENU

APPETIZERS

Rucola Salad - 12

Cherry tomatoes, arugula leaves, basil essence, olive oil, golden corn, and aged balsamic pearls

Caprese - 16

Mozzarella, tomato, and fresh basil

Grilled Octopus Salad - 15

Avocado, Mediterranean roots herb potatoes, and chimichurri drizzle, and potato

Middle Eastern Mezzeh - 12

Hummus, baba ghanoush, and grilled vegetables

PASTA & RISOTTO

Risotto ai Frutti di Mare - 18

Risotto with cherry tomato, garlic, and medley of fresh seafood

Linguine with Prawns - 20

Hand tossed linguine with prawns, chili flakes, olive oil, and fresh parsley

Penne all Arrabbiata - 14

Classic Italian Pasta in spicy tomato and basil sauce, finished with parmesan shavings

Fettuccini Carbonara - 16

Traditional roman style fettuccini tossed with crispy beef bacon, egg yolk, crushed black peppers, and aged parmesan

PIZZA

Margherita - 12

Tomato, mozzarella, olive oil, and fresh basil

Frutti di Mare - 16

Prawns, calamari, octopus, garlic, parsley, and seabreeze essence

Mediterranean - 13

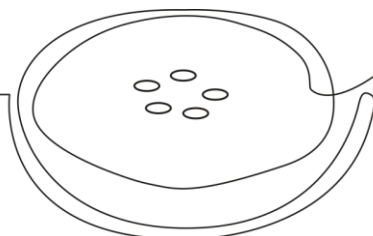
Roasted vegetables, marinated artichokes, black olives, and oregano

Polo Rustico - 13

Chicken onion, bell papers, sweet corn, and fresh basil

Diavola - 15

Spicy salami, mozzarella, tomato with the drizzle of chili oil



All prices are quoted in USD and applicable taxes

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FISH & SEAFOOD

Catch of the Day - 26

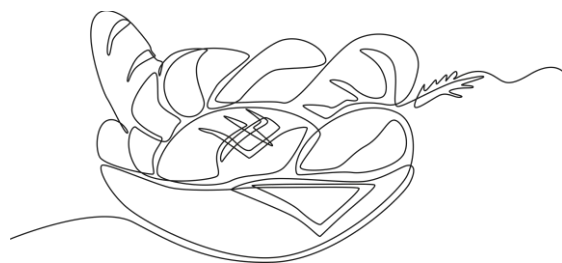
Freshly caught, grilled to perfection with a delicate saffron sauce

Pesce all'acqua Pazza - 26

Wild white fish simmered with cherry tomatoes, golden potato, and fresh herbs in light coastal broth

Gambas Pil Pil - 25

Prawn toasted in spicy café de Paris butter, green chili, sweet pepper, and garlic



FROM THE GRILL

Grilled Chicken - 20

Half spiced flamed grilled chicken, rosemary infused, served with seasonal vegetables, and golden potatoes

Beef Mignon - 24

Pan seared beef fillet, rosemary infused butter glazed, sea salt, and French fries

Lamb Chops - 26

Rosemary jus glazed, roasted garlic, and hint of sea salt

Beef Tagliata - 20

Sliced grilled beef, wild watercress, cherry tomato, and aged parmesan shavings

ACCOMPANIMENTS

Creamy Mashed Potatoes - 8

Smooth buttery mash season to perfection

Steamed Basmati Rice - 6

Fluffy basmati rice lightly salted, and delicately steamed

Steamed Basmati Rice - 7

Assorted vegetable

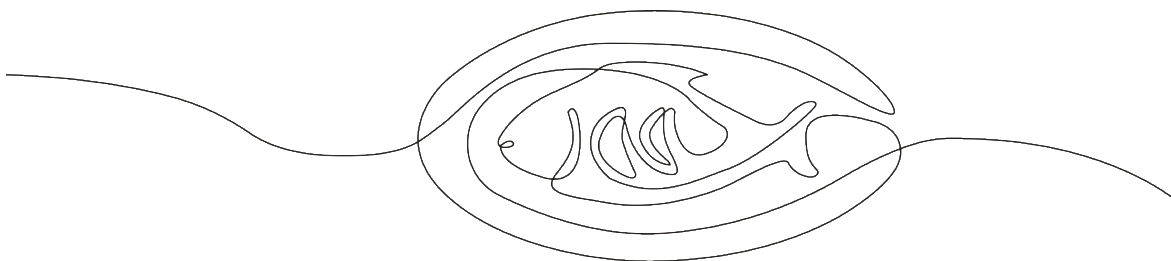
AVAILABLE AT EXTRA CHARGE

Rib Eye 280gm - 35

Prime rib eye steak, char grille, and classic béarnaise sauce

Lobster 400gm - 45

Freshly caught lobster grilled, and brushed with lemon butter sauce



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DESSERTS

Affogato al Caffè - 10

Vanilla ice cream, and espresso

Classic Tiramisu - 10

Espresso, mascarpone cheese, and cocoa powder

Berry Panna Cotta - 10

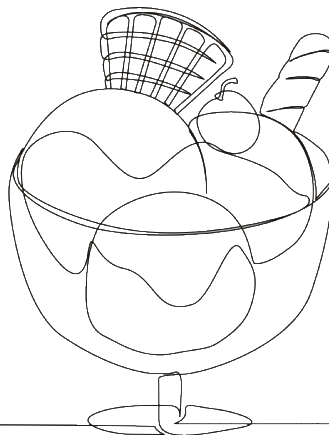
Silky vanilla bean panna cotta with vibrant fresh berry

Tropical Cheesecake - 10

Island inspired cheesecake, passionfruit, pineapple, and papaya

Fresh Fruit - 10

Selection of seasonal fresh fruits



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