

N A S S A U

STARTERS

Vegan Greek Salad NS <i>crunchy heritage tomatoes, cucumbers, peppers, red onions, black olives, black sesame, parsley & roasted garlic vinaigrette with vegan feta cheese</i>	59	Smoked Aubergine & Cherry Tomatoes NS <i>Japanese sesame shiso leaf dressing</i>	49
Nassau Caesar Salad D <i>gem leaves, homemade rich & creamy Caesar dressing, parmesan crisps & brioche croutons</i> add grilled chicken	49	Sautéed King Prawns D <i>with chilli, garlic & herbs</i>	65
Black Truffle Labneh VD <i>creamy black truffle scented labneh with seasonal baby vegetables, leaves & basil oil</i>	59	Tuna Tartare D <i>fresh yellowfin tuna & wasabi scented avocado</i>	89
Shaved Fennel, Asparagus & Avocado Salad S <i>with roasted shallot & honey vinaigrette</i>	65	Ottoman Style Wagyu Beef & Melting Kashkaval Skewers D <i>grilled with red harissa</i>	75
Celeriac & Lentil Salad VN <i>with hazelnuts & za'atar vinaigrette</i>	45	Foie Gras & Date Crème Brûlée D <i>smooth & rich savoury brûlée with dates</i>	69
Iceberg Wild Green Leaves Salad VS <i>with Japanese wafu dressing</i>	49	Crispy Prawn Dumplings S <i>with sriracha aioli</i>	65
Zucchini, Stracciatella & Basil Salad VSD <i>with sumac shallot dressing & pomegranates</i>	69	Foie Gras D <i>whipped foie gras mousse profiteroles & za'atar salt</i>	55

MAINS

Seared Spiced Golden Sea Bass Fillet D <i>with tomato-chilli pickle</i>	145	Wagyu Tenderloin Grade 6 D <i>grilled fillet steak with Béarnaise sauce 150g</i>	269
Poached Organic Salmon D <i>in delicate green Thai coconut, lemon grass, ginger & coriander broth</i>	155	Wagyu Tenderloin Grade 9 D <i>grilled fillet steak with Béarnaise sauce 150g</i>	389
Grilled Jumbo Shawarma Style Marinated King Prawns D <i>with green harissa</i>	185	Wagyu Rib Eye Grade 6 D <i>grilled Rib eye steak with Béarnaise sauce 250g</i>	245
Pappardelle With 72 Hours Slow Cooked Short Beef Ragù D <i>pulled beef chunks in rich tomato sauce</i>	105	72 Hours Slow Braised Rib of Angus Beef D <i>with caramelised onions</i>	155
Wagyu Bolognese Conchiglioni D <i>pasta filled with wagyu ground beef in rich tomato sauce</i>	90	Spatchcock Baby Chicken D <i>roasted with za'atar & lemon & salsa verde</i>	95
Quattro Fromaggi Tortellini VD <i>rich creamy mushroom sauce & white truffle scent</i>	89	Roasted Pork D Pork خنزير <i>with green herb rub & crackling caramelised apple</i>	89
48 Hours Slow Cooked Ottoman Style Shoulder Of Lamb D <i>soft, mellow & boneless with truffled celeriac purée</i>	125	Mushroom Risotto VD <i>with wild mushrooms & creamy mascarpone</i>	89
		Millionaire's Burger D <i>Wagyu beef & succulent slab of foie gras</i>	125

SIDES

Hand Cut Fries VD <i>with silky parmesan & black truffle fondue</i>	35	Green Beans & Radishes V <i>sautéed green beans</i>	25
Lash Potato Mash VD	19	Sugar Snap Pea Salad VNSD <i>with herbs & creamy buttermilk dressing</i>	25
Shoestring Fries V	25	Cucumber Ribbon Salad V <i>with creamy green harissa dressing & edamame</i>	25
Green Salad V	25	Black Rice V <i>wild black rice & lime leaf, ginger & lemon grass</i>	30
Brussel Sprouts D <i>with lemon, sage, veal bacon & parmesan crisp</i>	29		

DESSERT

Nutella Tiramisu ND	39	Passion Fruit Crème Brûlée D	39
Mile High Lemon Meringue Tart D	39	Eton Mess D <i>with berries & strawberry sauce & chocolate shavings</i>	39
Silvena's Velvet Vanilla Cheesecake D	49	Soft Chocolate & S'mores Brownie ND	39 <i>with dulce de leche</i>
Salted Caramel & Chocolate Ganache Tart D <i>with creme fraiche</i>	49	Soft Meringue Cake D <i>coconut cream & chocolate shavings</i>	49
Black Forest Trifle D <i>cream, cherries, chocolate</i>	49	Rich Chocolate & Pecan Tart ND <i>with caramelised pecans</i>	59

ICE CREAMS & SORBETS

Vegan & Sugar Free Chocolate Ice Cream VN	S'mores Ice Cream D
Pistachio Gelato & Chocolate Sauce ND	Raspberry & Rose Sorbet V
Vanilla Ice Cream D	Coconut Sorbet V
Salted Butter Caramel Ice Cream D	

V - Vegan **V** - Vegetarian **N** - Nuts **S** - Sesame **D** - Dairy

