



Food Menu

Safina Restaurant, meaning ship in Arabic, brings you the freshest seafood from around the globe inspired by flavours of the Mediterranean. Introducing a family style dining menu perfect for sharing multiple dishes.



Appetizers

Scottish Lochfyne smoked salmon (D) 	85
<i>Chives mascarpone, red radish, purple shiso, finger lime, farm bread brittle</i>	
Tiradito & Tartar	85
<i>Hamachi, blue fin tuna, Piquillo Aioli, sauce Maitaise, caper berries, Nicoise escabeche</i>	
Prawn cocktail (S)	75
<i>Iceberg lettuce, cherry tomatoes, avocado, cocktail sauce</i>	
Pulpo a feria	85
<i>Grilled octopus, steamed potatoes, pimenton & garlic oil</i>	
Burratina (D, N, V) 	75
<i>Straciatella, heirloom tomatoes, olive powder, baby rocket, balsamic pearls, caviaroli, phyllo</i>	
Striploin Tataki, carpaccio way	110
<i>Caviaroli, datterino tomatoes, Regiano shaves, smoked Maldon salt</i>	
Wakame Salad (GF, V)	55
<i>Snow peas, edamame, quinoa, Cucumber tossed in rice vinegar & sesame seeds</i>	
Mikonos Salad (D, V)	65
<i>Dodoni feta, sun blushed tomatoes, baby cucumber, Kalamata olives, and oregano tzatziki</i>	
Caprina Salad (D)	70
<i>Crumbled goat cheese, baby spinach, poached pears, pine nuts dressing</i>	

Mains

Risotto Aquarello Nero di Sepia (S, D) Veg. option available 	120
<i>Squid ink risotto, pecorino foam, poached organic egg, crispy squid, and summer peas</i>	
Seafood Linguine (S)	120
<i>Linguine pasta, prawns, mussels, clams, baby squid, Langoustine, Roasted tomatoes bisque.</i>	
Truffle Lunette (V) 	110
<i>Truffle and ricotta stuffed pasta, mascarpone cream, parmigiana, porcini</i>	
Baked Greek Sea Bass	170
<i>Herbs crust, caponatina vegetables, la ratte potato Lyonnaise, beurre blanc</i>	
Gambas al Ajillo (S)	90
<i>Sautéed garlic tiger prawns, pimento, Padron peppers, patatas bravas</i>	
Chili Garlic Prawns (S)	80
<i>Stir fried tiger prawns, soy & spring onion steamed jasmine rice</i>	
210 Day Grain Fed Beef Short Ribs 	225
<i>Slow braised, truffle celeriac mash, spring vegetables, and veal jus</i>	
Corn fed chicken breast (D)	120
<i>Stuffed with tomato & mozzarella, truffle roasted potatoes, baby rocket, and Pepper corn jus</i>	

To Share

The Cheese and charcuterie board (D) (Serves 2) 	140
<i>Bleu D' Auvergne, Comte Frontalier, Crottin de Chavignol, Manchego, Idiazabal Veal pancetta, Veal chorizo, Veal salami, Beef lomo, Wagyu pancia, Cured magret Tartar, Samfaina, salsa Verde, Romesco, Alioli, Pa amb Tomaquet</i>	
Paella Catalana (A, S) (Serves 2) 	185
<i>Saffron scented bomba rice, Spanish seafood, beef chorizo, coquelet</i>	
Seafood Platter (S) (Serves 2)	295
<i>Grilled garlic marinated Atlantic lobster, Chimichurri tiger prawns, salmon, Langoustines, calamari & gratin oysters</i>	

The Grill

All grill items are served with veggies & crispy artichokes plus choice of sauce

Atlantic Lobster 600g	245
Tiger Prawns 300g	195
Norwegian Salmon Fillet 180g	165
Certified Angus Rib Eye 300g	185
Australian Double Lamb Cutlets 200g	170
Corn fed whole Boneless Coquelet 300g	120

Additional Sauces

25


*Green peppercorn, lemon butter, wild mushroom,
Béarnaise, hollandaise, bell pepper aioli*

Additional Dishes

30

*Creamed spinach, sautéed veggies, sautéed green beans with shallots
Whipped potato, thick cut fries, French fries, Truffle French fries, Pilaf rice,
cauliflower gratin, Mixed leaves salad, rocket salad with parmesan shaves*

Desserts

Warm Chocolate pecan walnut tart (D, N)	50
<i>Sable Breton, caramelized pecans, peanut butter coulis, vanilla ice cream</i>	
Pineapple carpaccio	45
<i>Star anise, crystalized lemon zest, rhubarb sorbet, mango ginger salsa</i>	
Fresas (A) 	55
<i>Cava marinated strawberries, sherry jelly, lemon sorbet, candied orange</i>	
Crema Catalana (D, N)	45
<i>Cinnamon scented curd, lime meringue crumble, pine nut frozen yogurt</i>	
Amedei Cioccolato (D) 	55
<i>Tuscany bitter chocolate fondant, Vanilla gelato, "crema inglesa"</i>	
Ice Cream Cart (D)	
<i>Please ask your waiter for the flavors of the day. (15 per scoop)</i>	