



MONKEY ISLAND BRASSERIE

A LA CARTE MENU

MAINS

HARISSA CAULIFLOWER 17
Spicy harissa coated cauliflower, paired with a smooth roasted pepper puree and topped with crunchy crushed hazelnuts for a deliciously bold vegetarian option

STUFFED AUBERGINE 18
A hearty vegetarian dish with aubergine stuffed with a savory filling, roasted courgettes, melted parmesan, and fresh tomato for a satisfying meal

CORN FED CHICKEN BREAST 25
Juicy corn fed chicken breast served with dauphinoise potatoes, sauteed spinach, and a fragrant saffron sauce that enhances every bite

COD COURGETTE 26
Tender cod paired with sauteed courgette and braised fennel, topped with crispy kale and a rich champagne infused sauce

DUCK BREAST 28
Crispy pan-fried duck served with sweet orange infused polenta and earthy beetroot, offering a perfect balance of savoury, sweet, and tangy flavours

LAMB RUMP 29
Tender lamb rump cooked to perfection, served alongside caramelized onion infused potatoes and roasted aubergine

KIMCHI BEEF FILLET AND TIGER PRAWNS 39
A bold combination of succulent beef fillet and spicy kimchi, complemented by juicy tiger prawns, truffle scented celeriac puree, and sweet cherry tomatoes

Savor the essence of spring with a menu that artfully combines the freshest seasonal ingredients with timeless flavors



STARTERS

PEA SOUP 8
A vibrant, creamy pea soup topped with crispy deep fried capers and a hint of lemon zest for a refreshing finish

BRAISED LEEK MOSAIC 10
Tender braised leeks arranged in a mosaic, complemented by pickled baby onions, earthy mushroom broth, and crispy leek garnish

MUSHROOM & QUAIL EGGS 11
Savory mushrooms and delicate quail eggs encased in golden puff pastry, served with a rich, buttery hollandaise sauce

HOMEMADE CURED SALMON 12
Silky cured salmon paired with fresh mango and tangy lemon infused goat's cheese, offering a balanced blend of sweet and savory

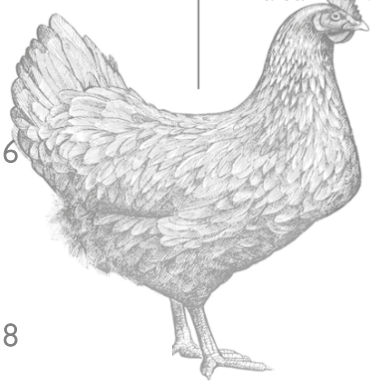
BURRATA 15
Creamy burrata paired with juicy beef tomatoes, drizzled with fragrant pesto, and accented by balsamic pearls for a burst of flavor

BEEF CARPACCIO 16
Thinly sliced raw beef carpaccio, topped with nutty parmesan and a dollop of creamy tuna mayonnaise

HAND DIVED SCALLOPS 18
Sweet hand dived scallops served with rich prawn bisque, crunchy prawn crackers, and a smoky paprika

SIDES

Skinny Fries 5
Rocket Salad, Parmesan, Lemon Vinaigrette 5
Buttered Green Beans 6
Grilled Tender Stem Broccoli, Crushed Almonds 6
Balsamic Glaze



Bon Appetit

All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the final bill. If you do have a food allergy, kindly inform one of our restaurant team so we can minimize the risk of cross contamination during the preparation and service of your food.