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

STARTERS

PEA SOUP

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

BRAISED LEEK MOSAIC

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

MUSHROOM & QUAIL EGGS

Savory mushrooms and delicate quail eggs encased in golden puff pastry, served with a rich, buttery hollandaise sauce

HOMEMADE CURED SALMON

12

15

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

MONKEY ISLAND BRASSERIE A LA CARTE MENU

MAINS

HARISSA CAULIFLOWER

17

18

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

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

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

COD COURGETTE

26

28

29

25

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

DUCK BREAST

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

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

KIMCHI BEEF FILLET AND TIGER PRAWNS

39

6

A bold combination of succulent beef fillet and spicy kimchi, complemented by juicy tiger prawns, truffle scented celeriac puree, and sweet cherry tomatoes

SIDES		
Skinny Fries	5	
Rocket Salad, Parmesan, Lemon Vinaigrette	5	
Buttered Green Beans	6	

8

10

11

BURRATA

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

BEEF CARPACCIO

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

HAND DIVED SCALLOPS

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

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.

Grilled Tender Stem Broccoli, Crushed Almonds

Bon Appetit

