ZENITH
Club Restaurant

Cold Starters

LOBSTER ROLL
Creole mustard sauce and activated charcoal bread

SHAVED KUMAMOTO OYSTERS
With black sauces and Eureka lemon

Hot Starters

CRAB BAO
Tempura crab and citric mayonnaise

ROCKEFELLER CLAMS
Spinach and mornay sauce

KING CRAB SALAD
Feta cheese, alfalfa sprouts and black aioli

Soups

PRAWN CREAM SOUP
Coconut milk, chilli pepper oil

SHIITAKE SOUP
Infused with ginger

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Gluten free dishes

Main Courses

FETTUCCINE ALLE VONGOLE
Sautéed clams, butter and parsley

SEAFOOD RISOTTO
Seafood and squid ink

LOBSTER MAC & CHEESE
Lobster, caviar, mac & cheese,
gorgonzola cheese sauce

SMOKED OCTOPUS
Purple cauliflower purée and
roasted enoki mushrooms

PAN-SEARED SEA BASS
Au jus with glazed vegetables

COWBOY KENTUCKY
Bourbon sauce and roasted corn

Desserts

FRENCH MERINGUE,
STRAWBERRIES COINTREAU
Strawberry and pink pepper raspberry sorbet

AVOCADO AND DARK CHOCOLATE MOUSSE
Mango crust, lemon thyme ice cream

Gluten free dishes

WHOLE FOOD
PLANT-BASED MENU

Starters

- SAFFRON ARANCINI
  Tomato jelly, pickled squash
- HARISSA CAULIFLOWER
  Tahini, fried capers, and dill
- ARTICHOKE TEXTURES
  Basil, coconut cream, steamed spinach

Soups

- CASHEW CREAM SOUP
  Roasted grapes, crispy onion

Main Courses

- EGGPLANT
  Tomato Chutney, Pistachio, and Thyme Lavosh
- GRILL BAO
  Lentil mix, sweet and sour slaw, curly potato

Dessert

CHOCO PEANUT
Cocoa sponge, peanut butter cream
and 70% chocolate ganache

Healthy dishes which help in maintaining balanced diet
Food Plant-Based option

EXCELLENCE
CORAL PLAYA MUJERES, MEXICO