

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

*Pasta
and
Risotto*

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

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

☞ These are 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

Desserts

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

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- 🍏 These are healthy dishes which help in maintaining a balanced diet
 - 🌿 Whole Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO