



ITALIAN MOOD

Focaccia – made from Italian flour, served with tahini & meshawashe.....	28
Buratta -served with tomato tapenade, cherry tomatoes, spinach, garnished with shallots & chili, served with crostini	76
Linguine – served in a creamy seasoned butter sauce, with herbs & Parmesan	64
Fettuccine Arrabiatta – served in a piquant tomato sauce seasoned with fresh basil & garlic.....	64
Mushroom Risotto – served in a veggie broth accompanied by mushroom ragout in butter, garnished with Parmesan.....	78
Pizza Napolitana - topped with tomatoes, mozzarella, basil & olive oil (vegan option available).....	58
Pizza Bianca - topped with a creamy Bianca sauce, spinach & mushrooms	64

Kids' meals

Spaghetti with tomato sauce.....	56
Spaghetti with cream sauce/rose.....	56

LAND VIEW

Crispy Lettuce Salad – Laliqie lettuce leaves topped with anchovy & breadcrumbs in a Parmesan dressing	58
Mood Salad - cucumber, radish, carrot, celery, mini bell peppers, crispy lettuce leaves & spring onion, seasoned with mint, coriander, ground chili, pumpkin seeds,almonds, lemon juice & olive oil.....	58
Stone Oven Roasted Beets – served with seasoned sour cream	58

SEA MOOD

Spicy Salmon - finely chopped salmon decorated with spring onions & ginger in Togarashi soy seasoning, served on a rice paper cracker, with Sriracha aioli, garnished with Nori.....	66
Sea Fish Crudo – served with grated tomato, green salsa, Kalamata olives & yoghurt, garnished with coriander	68
Sea Fish Cigar – served with garlic & pickled lemon aioli, & harissa infused yoghurt	78
Sea Fish Arais - spelt flour pitta bread filled with finely chopped sea fish, served with harissa infused yoghurt & lemon aioli.....	92
Sea Bream – butterfly cut and baked in a stone oven, served with cabbage steak, in a lemon & butter sauce	138
Sea Bream Fillet – served with a black lentil ragout & creamed tomato.....	92
Gilthead seabream Linguine –scorched sea bass fillet in a seasoned butter sauce...98	
Red Drum Fillet – served with funghi risotto.....	108
Gilthead seabream arrabiata – spicy tomato sauce, tomatoes, garlic and kalamata olives.....	98

SWEET MOOD

Mille-Feuille - layers of phyllo pastry filled with Diplomat crème & almonds, served with poppyseed ice-cream	46
Basque Cheesecake – baked cheesecake accompanied by strawberry coulis, decorated with powdered sugar	49
Chocolate Mood – gluten-free velvety chocolate fudge cake, served with vanilla ice-cream.....	46
Lemon & Yuzu Crumble -creamy lemon Yuzu served on crispy meringue topped with butter crumble	49
Vanilla Brûlée – decorated with a hazelnut praline & waffle flakes.....	46
Stone Oven Baked Knafeh – traditional Turkish Knafeh served with yoghurt ice cream (perfect for two).....	52
Yoghurt Ice-Cream - topped with a hazelnut, cashew, pistachio& honey crust.....	52

SUSHI

Spicy Maguro - spicy tuna, kenpio cucumber, spicy aioli, teriyaki. Tuna topping.

82

Grilled salmon - marinated baked salmon, avocado, green onion, tofink seared salmon, spicy aioli and sweet potato chips.

68

Creamy salmon - avocado salmon and chives, salmon topping placed on yuzu crème fraîche

72

Crispy Zucchini - Zucchini in tempura, avocado, chives, canapeo, cucumber and celery, yuzu and teriyaki aioli.

58

Freestyle sashimi - 250 g slices of tuna fish, white sea fish, salmon, from the freshest and most selected fish.

138

Tataki tuna - seared tuna slices, seaweed salad in gome sauce

74

CRISPY RICE – tuna tartar with crispy seasoning, on crispy rice squares

72

CEVICHE ROLL-Chopped sea fish with Mediterranean seasoning on avocado maki and seabaas in tempura (8 pieces)

77

Sashimi salmon – 48

Sashimi tuna – 58

Sashimi white fish – 46

Nigiri salmon (2 pieces) - 28

Nigiri white fish (2 pieces) – 26

Nigiri tuna (2 pieces) - 32

