

A LA CARTE MENU

RAW, CAVIAR & OYSTERS

DIBBY BAY OYSTERS (S) (1pc) 30 (3pc) 85 (6pc) 165

CALVISIUS OSCIETRA IMPERIAL CAVIAR (S, D, G) (30g) 445 (50g) 750

TUNA TARTARE (S, H, SS) 75

Fresh Diced Tuna Mixed with Avocado, Sesame Oil, Lime & Macadamia Nuts.

WAGYU BEEF CARPACCIO (D, G) 95

Marinated Wagyu Beef Fillet, Served with Chicory Salad, Parmigiano Reggiano Flakes & Truffle Mayo.

DIPS

TZATZIKI (V, D) 25

Yogurt, Cucumber, Garlic & Fresh Herbs.

FAVA (V) 25

Fava Beans with Lemon Juice, Capers, Semi-Dried Tomato & Olive Oil.

EDAMAME HUMMUS (V) 35

Chickpeas and Edamame Tossed with Honey & Olive Oil.

TIROKAFTERI (V, D, N) 35

Feta Cheese Purée with Fresh Red Chilli, Paprika & Pine Nuts.

THE DIP SELECTION (V, D, G, N) 75

Selection of Three Dips Served with Grilled Pita Bread.

APPETIZERS

EDAMAME (V) 35

Spicy or Salted.

GUACAMOLE WITH STRACCIATELLA (V, D, G) 45

Avocado with Creamy Stracciatella Cheese, Served with Crispy Corn Tortillas.

PRAWNS MEDITERRANEAN (S, N) 65

Capers, Olives, Sundried Tomato, Chilli & Garlic.

CHICKEN GYOZA (G, S) 55

Pan-Fried Dumplings Filled with Seasoned Chicken, Cabbage & Aromatics.

CRISPY CALAMARI (S, D, G) 70

Fresh Calamari Dusted with Flour, Salt & Paprika, Served with Citrus Mayo.

SALADS

SWINGERS SIGNATURE BURRATA (V, D) 95

Burrata Cheese with Marinated Zucchini, Sun-Dried Tomato, Mint & Basil Leaves.

GREEK SALAD (V, D, G) 75

Cucumber, Tomato, Kalamata Olives, Red Onion, Green Pepper, Creamy Feta, Extra Virgin Olive Oil, and Oregano.

WATERMELON & FETA (V, D, N) 70

Seedless Watermelon with Lime Zest, Almonds, Feta Cheese, Rocket Leaves & Olive Oil.

PIZZA

MARGHERITA (D, G) 70

Mozzarella, Fresh Basil, and Rich Tomato Sauce.

PEPPERONI (D, G) 85

Mozzarella, Pepperoni, Oregano & Grated Parmesan.

VEGGIE (D, G) 75

Marinara Sauce, Mozzarella, Tomato, Bell Pepper, Onion & Mushroom.

MUSHROOM & TRUFFLE (D, G) 110

Truffle Sauce, Mozzarella, Mushrooms & Truffle.

THE MEAT LOVER (D, G) 95

Mozzarella, Pepperoni, Grilled Chicken, Meatballs, Turkey Ham & Tomato Sauce.

MAINS

CALAMARATA STRACCIATELLA (V, D, G) 85

Calamarata Pasta, Tomato Sauce, Topped with Stracciatella & Finished with Olive Oil.

SEAFOOD RISOTTO (S, SE, D) 105

Acquerello Risotto Infused with Saffron, Cooked with Fresh Seafood & A Hint Of Lime Zest.

PAN-SEARED SEABREAM (S, D) 115

Fresh Seabream Fillet Served with Carrot Purée & Fenel Salad.

MULTIGRAIN-CRUSTED SALMON (S) 115

Salmon Topped with a Crispy Grain Crust, Served with Green Peas Purée & Oven-Roasted Broccoli.

WAGYU BEEF BURGER (D, G) 85

Homemade Burger with Cheddar Cheese & Spicy Sauce.

BABY CHICKEN (D) 120

Marinated Baby Chicken with Grilled Lemon Sauce & Shimeji Mushrooms.

OSSOBUCO (D, G, A) 120

Slow-Braised Veal Shank with Tomato Sauce, Mashed Potatoes.

DESSERTS

TIRAMISU (D, G, E) 95

Espresso-Soaked Ladyfingers Layered with Mascarpone Cream, Dusted with Cocoa Powder.

LOTUS CHEESECAKE (D, G, E, N) 65

Creamy Cheesecake with Lotus Biscotti Spread, Topped with Crushed Lotus Biscuits & Caramel Sauce.

CRAZY GOLF CHOCOLATE BALL (N, G, D) 75

Chocolate Sphere Filled with Crunchy Pistachio Kunafa.

ICE CREAM (D) 45

Choice of Vanilla, Chocolate, or Strawberry.

SIDES

BROCCOLINI WITH ALMONDS (N) 35

ROASTED POTATOES 35

JUMBO ASPARAGUS 40

TRUFFLE WEDGES (V, D) 45

ALLERGEN & DIETARY KEY

(N) NUTS | (S) SEAFOOD | (SE) SHELLFISH | (SS) SESAME SEEDS | (V) VEGETARIAN | (D) DAIRY | (G) GLUTEN | (E) EGGS | (A) ALCOHOL