

CHEF'S GOURMET SELECTIONS*

Cooked to your liking. Served with grilled fresh seasonal vegetable, with your choices of sauce (bleu cheese, green peppercorn, creamy truffle and mushroom) and your choices of garnishes (baked potato, French fries, mashed potato or rice).

Grilled Beef Tenderloin

8oz/226g American Beef Filet

Surf & Turf

Grilled 8oz/226g American Beef Filet and 6oz/170g Lobster Tail

Irish Angus Tomahawk Ribeye

Beef Ribeye 42oz/1.2kg

Pan Seared to Medium and Flambé with Fine Cognac

American Wagyu Beef Top Sirloin Steak

Center cut 12oz/340g

Pan Seared to Medium and Flambé with Fine Cognac

Recommended wines

Domain Mega Spileo, Greece - Mavrodafne, Mavro Kalavritino

Masi Costasera, Italy - Amarone Classico

Vieux Chateau des Combes, Saint Emilion Grand Cru, France - Merlot, Cabernet Franc

** Available in Thalassa Restaurant*

Important notice: Our food may contain nuts or traces of nut products.
In accordance with the Food Safety Agency all meats are cooked well done.
If you would prefer your meat cooked differently please see your waiter,
but please be aware that it may pose a health risk.
Please inform our Maitre d'hôtel of your food allergies or diet condition.