

Azure
RESTAURANT

Azure Restaurant

Appetizer:

Azure Salad Vt. 2000

Sautéed garlic prawns, lettuce, hard boiled egg, cherry tomatoes, onion, capsicum confit, kalamata olives and raspberry vinaigrette (V)

Yellowfin Tuna Carpaccio Vt. 1750

Fresh yellowfin tuna, served with vegetable caponata, basil pesto and shaved parmesan cheese (GF)

Red Snapper Ceviche Vt. 2275

Red snapper fillet, coriander, chili, onion, capsicum, lemon juice, green banana chips (GF)

Green Banana Baskets Vt. 1950

Baskets of green banana filled with pulled beef and cheese, accompanied with, pico de gallo, sour cream and black bean purée (GF)

Mediterranean Scallops and Prawns Vt. 1750

Caramelized scallops and prawns served on a base of eggplant and bell pepper escalivada on house made french baguette

Soups:

French Onion Soup Vt. 1600

Slow roasted traditional onion soup, served with a crunchy parmesan crouton (V)

Minestrone Vt. 1500

Sautéed zucchini, celery, onion, carrot, pasta, garlic and potatoes simmered in vegetable broth served with herb croutons (V)

Mushroom Velouté Vt. 1600

A variety of mushrooms, cream, onion, garlic, truffle oil and milk froth topping (V,GF)

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Risottos:

Seafood Risotto Vt. 2475

Arborio rice simmered in a white wine & seafood broth with black mussels, fish, calamari, shrimps and scallops, topped with parmesan cheese (GF)

Mushroom Risotto Vt. 2300

Arborio rice and mushrooms simmered in a white wine and vegetable broth, finished with cream, parmesan cheese and a drizzle of truffle oil (V,GF)

Pastas:

Spaghetti Frutti di Mare Vt. 2575

Spaghetti with grilled shrimps, scallops, mussels, squid, baby octopus and a julienne of char grilled vegetables, basil pesto

Tortelini Azure Vt. 2575

House made tortelini filled with grilled shrimps and tangy lemon butter sauce

Gnocchi Sorrentina Vt. 2000

Our Chef's hand made gnocchi with tomato sauce, fresh basil and melted cheese (V)

Fish:

Yellowfin Tuna Fillet Vt. 2700

Tuna fillet accompanied by caramelized eggplant in balsamic vinegar served with asparagus and puréed potatoes (GF)

Grilled Red Snapper Vt. 2750

200g Grilled red snapper fillet with manioc purée, grilled vegetables and lemon butter sauce (GF)

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From the Grill:

Lamb Shank Vt. 2950

300g Slow cooked lamb shank braised in red wine served with puréed potatoes and a red wine & lamb jus (GF)

Grilled Chicken Suprême Vt. 2950

Grilled chicken breast filled with banana, cashew nuts, topped with a with coconut sauce served with fried manioc sticks (GF)

Beef Tenderloin Vt. 3100

200g Beef tenderloin, puréed manioc, mixed grilled vegetables, served with your choice of béarnaise, red wine or mushroom sauce

Lamb Rack Vt. 2700

Juicy french cut lamb rack served with potato gratin, grilled vegetables and red wine sauce

Desserts:

Tiramisu Vt. 1250

A perfect combination of mascarpone cheese, with biscotella dipped in Amaretto di Saronno and black coffee

Citron Brûlée Vt.1300

House made citrus crème brûlée served with carquinyolis

Cheese Platter (for two) Vt. 3600

Selection of international cheeses served with water crackers, dried fruit and nuts

Vanilla Bean Bavarois Vt. 1200

Rich Bavarian cream with a refreshing berry coulis, cream and an almond wafer

Twice Baked Croissant Pudding Vt. 1500

Chocolate croissant pudding served with dulce de leche, chocolate topping and vanilla ice cream