



L'OURSIN

STARTERS

Warm Goat Cheese 23
Rye bread, fig compote, thyme

Beetroot Carpaccio 20
Greens, feta cheese, cashew nuts, pineapple, balsamic reduction

Organic Garden Salad 18
Mixed greens, sundried tomatoes, avocado, cucumber, roasted pepper, pumpkin seeds, honey-lime dressing

Tuna Tartar 24
Yellowfin tuna, shallots, capers, lemon, Teriyaki glaze, wasabi, fried wontons

Poke 26
Hawaiian style ceviche, sesame seeds, shallots, spring onions, chili, lime, rice hash browns

Le Foie Gras 28
Terrine, apple and mango compote, raspberry glaze

La Samanna Fish Soup 25
Local seafood, fish, tomato, garlic, herbs, aioli crostini

Leek Soup 20
Spinach gnocchi, ricotta espuma, fennel powder

Prosciutto di Parma "Selezione Oro" 25
Schiacciata bread, tomato, arugula salad

MAIN COURSES

FROM THE SEA

Fillet Fish - Catch of the Day 41
Seafood bisque fregola, confit tomato, green beans

Grilled Lobster 12 *per 100 grams*
Herb butter, lime-sichuan aioli, sautéed chayote squash

Grilled Squid 35
Quinoa, peperonata salad, chili-lime sauce

Tiger Prawns 43
Garlic, tomato, chili, coriander, rice

Mussels 33
White wine, tomato, chili

FROM THE LAND

Prime Black Angus Beef Fillet 45
Baby vegetables, celeriac purée

Lamb Loin 42
Green pea purée, plantain banana crisp, Bagna cauda sauce

Pan Fried Duck Breast 40
Homemade gnocchi, olives, tomato, basil, parmesan, cooking jus

Pork Belly 38
Wasabi potato mash, caramelized pumpkin, tangy sawsawan dip

Risotto 28
Wild mushrooms, Parmesan emulsion

DESSERTS

Antillean Rum Baba, Chantilly 15
Baba au rhum des Antilles, Chantilly

Soufflé of Dates, Vanilla Ice Cream 19
Soufflé aux dattes, crème glacée vanille

Chocolate Cremoso, Exotic Fruit salad 15
Crèmeux de chocolat, salade de fruits exotiques

Pineapple and Honey Parfait, Greek Yogurt Sauce 15
Parfait à l'ananas et au miel, sauce au yaourt à la grecque

Artisan Ice creams & Sorbets Bowl 12
Sélection de glaces et sorbets artisanaux
3 FLAVOURS OF YOUR CHOICE / 3 PPA ARFUMS DE VOTRE CHOIX

Selection of artisan Ice Creams and Sorbets 4.5 per scoop
Sélection de glaces et sorbets artisanaux

DESSERT COCKTAILS

Grasshopper 18
Green mint cream, white cocoa liquor, heavy cream

Godiva Chocolate Martini 18
Godiva, white cocoa liquor, Vodka, cocoa powder

Scotch Tiramisu 18
Scotch, vanilla liqueur, cocoa liquor, cold brew coffee, shaved chocolate & coffee beans



BELMOND
LA SAMANNA
ST MARTIN