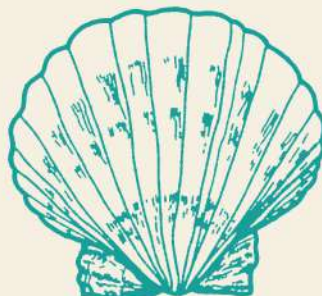


FOOD MENU

Savor every bite as flavors unfold into a delightful experience. From comforting classics to chef-crafted specialties, every dish is made to satisfy your cravings and elevate your mood.

sina

The Sea | The Sound | The Scene



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| FRITES ROYALE XXL | 280 |
| Crispy, golden Belgian-style fries, hand-cut and double fried for an indulgent, savory flavor and perfect crunch. Served with homemade housemade chili mayo. | |
| EXOTIC PARADISE FRUIT SELECTION | 360 |
| A vibrant selection of fresh pineapple, mango, dragon fruit, papaya, and watermelon, served with chocolate dip, coconut flakes, and fresh mint. | |
| GAMBAS AL AJILLO | 420 |
| Tender shrimp in aromatic, spicy garlic olive oil, served with fresh bread to soak up every last drop. | |
| SILK ROAD HUMMUS & FATTOUSH | 420 |
| Silky house-made hummus drizzled with extra virgin olive oil, served alongside a vibrant fattoush salad of crisp garden vegetables, fresh herbs, and tangy sumac vinaigrette, finished with warm toasted pita. | |
| BRUSCHETTA TRIO – TOMATO, AVOCADO & MANGO | 480 |
| Crisp toasted sourdough bread topped with vibrant pico de gallo, creamy guacamole, and refreshing mango salsa, finished with fresh herbs and extra virgin olive oil for a bright, tropical twist on a classic starter. | |
| PESTO CHICKEN & SUN-DRIED TOMATO QUESADILLA | 480 |
| Grilled flour tortilla stuffed with tender pesto-marinated chicken, melted mozzarella, provolone and tangy sun-dried tomatoes. | |
| SIN CITY STREET NACHOS | 480 |
| Crispy Homemade nachos with Thai chicken larb, lime, crispy garlic, fresh herbs, sour cream, pico de gallo, guacamole and spicy chili sauce | |
| CITRUS-COCONUT SEABASS CEVICHE | 520 |
| Tender seabass ceviche marinated in a refreshing citrus-coconut leche de tigre, tossed with diced mango, chili, red onion, and cilantro for a sweet-and-spicy island escape | |
| PAN-SEARED FOIE GRAS WITH SPICED CITRUS PURÉE & PORTWINE REDUCTION | 680 |
| Thick-cut, high-quality duck liver. Pan-fried and served with spiced citrus puree & portwine grape reduction | |
| PREMIUM CELINE FINE OYSTERS #4 | 760 |
| Half-dozen raw Fine de Claire oysters. Served on crushed ice with classic shallot mignonette, fresh lemon wedges and house-made mayonnaise. | |
| GIAVERI OSCIETRA CLASSIC CAVIAR (15G)3800 (30G) | 7800 |
| Exquisite Gaveri Oscietra caviar, prized for its delicate nutty flavor and silky pearls. Served in the classic style with buckwheat blini, salmon and flying fish roe, sour cream, finely chopped egg, capers, shallots, and lemon wedges | |

SHOWSTOPPERS

SHARED PLATTERS

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| ISLAND PARADISE FRUIT PLATTER A CURATED SELECTION OF FRESH, SLICED PINEAPPLE, RIPE MANGO, AND VIBRANT DRAGON FRUIT, ACCENTED WITH KIWI, PAPAYA, AND WATERMELON. SERVED WITH A REFRESHING RASPBERRY YOGHURT & CHOCOLATE DIP, DELICATE COCONUT FLAKES, AND FRESH MINT | 980 |
| TRIPLE WING SEDUCTION AN INDULGENT TRIO OF PREMIUM CHICKEN WINGS FEATURING CRISPY GOLDEN BREADED WINGS, SUCCULENT HOT HONEY WINGS, AND TENDER BONELESS BITES SERVED WITH A SELECTION OF HOUSE DIPPING SAUCES | 1480 |
| LEVANT MEZZE BOARD A VIBRANT SELECTION OF MIDDLE EASTERN FAVORITES DESIGNED FOR SHARING, FEATURING CREAMY HUMMUS, TZATZIKI, FETA, OLIVES, FRESH FATTOUSH SALAD, MARINATED OLIVES, AND CRISP SEASONAL VEGETABLES. SERVED WITH WARM TOASTED PITA | 1680 |
| FINE BITES COLLECTION A CURATED SELECTION OF ARTISANAL CURED MEATS AND FINE CHEESES COMPLEMENTED BY CRUNCHY CRACKERS, FRESH & DRIED FRUITS, NUTS, OLIVES, AND SAVORY SPREADS | 1880 |
| THE FROMAGE PLATE A CURATED SELECTION ARTISAN CHEESES (HARD, SOFT, BLUE), SERVED WITH FRESH GRAPES, FRUITS, GRISSINI, TOASTED BREAD, RAW HONEY, AND SPICED NUTS. | 1880 |
| TAGLIERE MISTO A RUSTIC, AUTHENTIC TASTE OF ITALY. SLICED CURED MEATS, ASSORTED REGIONAL ITALIAN CHEESES, MARINATED VEGETABLES, SUNDRIED TOMATOES, AND FRESH FRUIT. PAIRED WITH ARTICHOKE HEARTS, MIXED OLIVES, GRISSINI AND RUSTIC FOCACCIA. | 2200 |
| OCEAN LOVER'S PLATTER A LEGENDARY SHAREABLE SEAFOOD EXPLOSION PILED HIGH WITH SUCCULENT PRAWNS, FRESH OYSTERS, SWEET SHRIMPS, BEETROOT GRAVLAX, BLACK CRAB, CANADIAN LOBSTER AND OTHER DELICACIES. SERVED WITH ZESTY LEMON, SHALLOT MIGNONETTE, HOUSE-MADE DIPPING SAUCES. | 2800 |
| SALADS | |
| SANTORINI GARDEN HAND-CUT CHILLED WATERMELON PAIRED WITH DELICATE FETA, FRESH GARDEN MINT, AND A LIGHT CITRUS-OLIVE OIL DRESSING. FINISHED WITH A TOUCH OF SEA SALT TO HIGHLIGHT THE PERFECT BALANCE OF SWEET, SALTY, AND REFRESHING SUMMER FLAVORS. | 420 |
| GRILLED ROMAINE CAESAR FIRE-KISSED ROMAINE LETTUCE HEARTS SERVED WARM, DRIZZLED WITH A VELVETY PARMESAN-ANCHOVY DRESSING, TOPPED WITH CRISP PANCETTA, SHAVED PARMESAN, LEMON ZEST, AND TOASTED SOURDOUGH BREAD. | 420 |
| HORIATIKI GREEK SALAD A RUSTIC, TRADITIONAL SALAD FEATURING CHUNKY, VINE-RIPENED TOMATOES, CRISP CUCUMBER, SLICED RED ONION, GREEN BELL PEPPER, AND PREMIUM OLIVES. TOPPED WITH A GENEROUS SLAB OF GREEK FETA CHEESE, FINISHED WITH EXTRA VIRGIN OLIVE OIL AND FRAGRANT DRIED OREGANO. | 560 |
| ARAGULA BURRATA A CENTERPIECE OF RICH, CREAMY BURRATA CHEESE RESTING ON A BED OF FRESH, PEPPERY ROCKET AND CHERRY TOMATOS. COMPLEMENTED BY MARINATED ROASTED PEPPERS, OLIVES, AND A RICH BALSAMIC GLAZE SERVED WITH RUSTIC FOCACCIA. | 560 |
| SEARED TUNA NICOISE SALAD A PROVENÇAL CLASSIC FEATURING FRESH SEARED TUNA, PAIRED WITH TENDER POTATOES, GREEN BEANS, CHERRY TOMATOES, AND BRINY OLIVES. SERVED ON A BED OF FRESH GREENS WITH A BRIGHT LEMON-HERB DRESSING | 580 |

SHARED PLATES & SALAD

SUSHI ROLLS - 4PC.

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| SPICY SĀMON ROLL | 320 |
| FRIED EBI ROLL | 320 |
| SPICY TUNA ROLL | 340 |
| SĀMON ROL | 340 |
| CRUNCHY TUNA ROLL | 360 |
| SALMON, TUNA, & AVOCADO ROLL | 380 |
| OCEAN MAKI ROLL | 420 |
| RAW AMAEBI | 480 |
| CALIFORNIA ROLL | 520 |
| HARMONY ROLL | 560 |
| SASHIMI MAKI ROLL | 640 |
| WAGYU BEEF ROLL | 680 |
| UNAGI & FOIE GRAS ROLL | 740 |

SASHIMI - 5PC.

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|--------------------|-----|
| KANIKAMA SASHIMI | 320 |
| SĀMON SASHIMI | 320 |
| AKAIBI SASHIMI | 320 |
| SABA SHIME SASHIMI | 320 |
| MADAI SASHIMI | 380 |
| HAMACHI SASHIMI | 420 |
| HOTATE SASHIMI | 560 |
| AKAMI SASHIMI | 880 |
| CHUTORO SASHIMI | 880 |
| OTORO SASHIMI | 880 |

NIGIRI - 2PC.

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|-------------------|-----|
| SĀMON NIGIRI | 220 |
| SHIME SABA NIGIRI | 220 |
| AKAEBI NIGIRI | 220 |
| MADAI NIGIRI | 220 |
| HAMACHI NIGIRI | 220 |
| UNAGI NIGIRI | 240 |
| HOTATE NIGIRI | 280 |
| ENGAWA NIGIRI | 280 |
| AKAMI NIGIRI | 480 |
| CHUTORO NIGIRI | 480 |
| OTORO NIGIRI | 480 |
| FOIE GRAS NIGIRI | 560 |

GIN - 2PC.

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|------------------------|-----|
| SĀMON TORO GUNKAN MAKI | 220 |
| NEGITORO GUNKAN MAKI | 240 |
| TOBIKO GUNKAN MAKI | 280 |
| UNI GUNKAN MAKI | 380 |
| IKURA GUNKAN MAKI | 280 |

NIGIRI
SLICED FISH ON RICE

SASHIMI
RAW FISH CUT INTO THIN SLICES

MAKI
"MAKI" MEANS "ROLL."

GUNKAN
SEAWEED ROLLS THAT FACE UPWARDS WITH TOPPING

SĀMON - SALMON

EBI - SHRIMP

AKAMI - FRESH LEAN PREMIUM TUNA

CHUTORO - FRESH MEDIUM FATTY PREMIUM TUNA

OTORO - FRESH FATTY PREMIUM TUNA

HAMACHI - YELLOW FIN FISH

HOTATE - SCALLOP

MADAI - JAPANESE RED SNAPPER

SABA SHIME - LIGHTLY MARINATED MACKAREL

AKAEBI - RAW SWEET SHRIMP

UNAGI - FRESHWATER EEL

KANIKAMA - JAPANESE IMITATION CRAB MEAT STICK

FOIE GRAS - PREMIUM DUCK LIVER

ENGAWA - FLAT FLOUNDER

UNI - SEA URCHIN

IKURA - SALMON ROE

TOBIKO - FLYING FISH ROE

NEGITORO - CHOPPED TUNA

SAMONTORO - CHOPPED SALMON

SUSHI

SUSHI DÉLUXÉ

ENGAWA 3 PC

ENGAWA NIGIRI WITH IKURA
ENGAWA NIGIRI WITH FOIE GRAS
ENGAWA NIGIRI WITH TOBIKO

WAGYU 3 PC

3 PC SUSHI SET WITH:
WAGYU NIGIRI WITH IKURA,
WAGYU NIGIRI WITH FOIE GRAS
WAGYU NIGIRI WITH TOBIKO

SĀMON 7 PC

SALMON GUNGAN
SALMON MAKI
SALMON NIGIRI

GUNKAN 5 PC

UNI, IKURA, TOBIKO, NEGITORO, SAMONTORO

HOTATE 3 PC

SCALLOP NIGIRI WITH IKURA
SCALLOP NIGIRI WITH FOIE GRAS
SCALLOP NIGIRI WITH TOBIKO

OCEAN 6 PC

SALMON NIGIRI
AKAMI NIGIRI
HAMACHI NIGIRI
HOTATE NIGIRI
MADAI NIGIRI
AKAEBI NIGIRI

HON MAGURO 3 PC

AKAMI TUNA NIGIRI
CHUTORO TUNA NIGIRI
OTORO TUNA NIGIRI

SASHIMI DÉLUXÉ

KYOTO 6 PC

MADAI, SABA SHIME, HOTATE

OSAKA 6 PC

SALMON, AKAMI TUNA, HAMACHI

SAPPORO 6 PC

SALMON, CHUTORO TUNA, AKAEBI

TOKYO 6 PC

AKAMI TUNA, CHUTORO TUNA, OTORO TUNA

420

NIGIRI
SLICED FISH ON RICE

SASHIMI
RAW FISH CUT INTO THIN SLICES

420

MAKI
"MAKI" MEANS "ROLL"

GUNKAN
SEAWEED ROLLS THAT FACE UPWARDS WITH TOPPING

460

SĀMON - SALMON

EBI - SHRIMP

AKAMI - FRESH LEAN PREMIUM TUNA

460

CHUTORO - FRESH MEDIUM FATTY PREMIUM TUNA

OTORO - FRESH FATTY PREMIUM TUNA

480

HAMACHI - YELLOW FIN FISH

HOTATE - SCALLOP

MADAI - JAPANESE RED SNAPPER

520

SABA SHIME - LIGHTLY MARINATED MACKAREL

AKAEBI - RAW SWEET SHRIMP

UNAGI - FRESHWATER EEL

KANIKAMA - JAPANESE IMITATION CRAB MEAT STICK

FOIE GRAS - PREMIUM DUCK LIVER

640

ENGAWA - FLAT FLOUNDER

UNI - SEA URCHIN

IKURA - SALMON ROE

TOBIKO - FLYING FISH ROE

NEGITORO - CHOPPED TUNA

SAMONTORO - CHOPPED SALMON

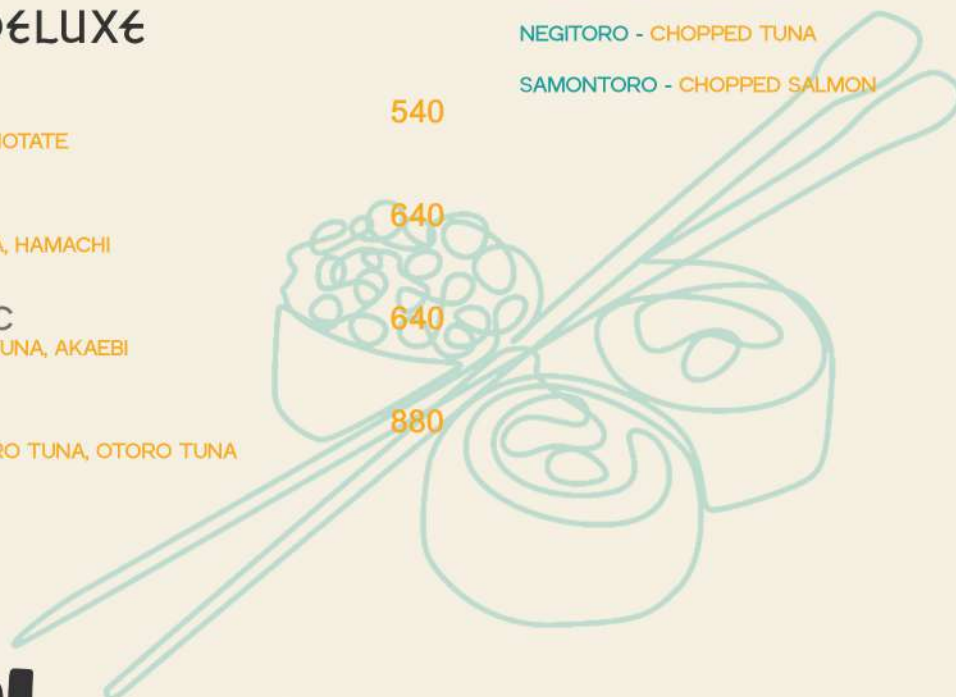
540

640

640

880

SUSHI



FOR SHARING

GAIJIN 25PC

5 X SALMON SASHIMI
5 X AKAMI SASHIMI
5 X HAMACHI SASHIMI
3 X WAGYU SUSHI
3 X HOTATE SUSHI
4 X SPICY SALMON ROLL

2800

RONIN 40PC

5 X SALMON SASHIMI
5 X AKAMI SASHIMI
5 X CHUTORO SASHIMI
5 X OTORO SASHIMI
2 X AKAMI NIGIRI
2 X CHUTORO NIGIRI
2 X OTORO NIGIRI
2 X SALMON NIGIRI
2 X HAMACHI NIGIRI
2 X HOTATE NIGIRI
2 X MADAI NIGIRI
2 X AKAEBI NIGIRI
4 X SPICY TUNA ROLL

5800

SHINOBI 40PC

5 X MADAI SASHIMI
5 X SABA SHIME SASHIMI
5 X HOTATE SASHIMI
5 X AKAMI SASHIMI
5 X SALMON SASHIMI
4 X HARMONY ROLL
2 X SALMON GUNGAN
4 X SALMON MAKI
2 X SALMON NIGIRI
3 X ENGAWA SUSHI

2800

SHOGUN 72PC

5 X SALMON SASHIMI
5 X CHUTORO SASHIMI
5 X SABA SHIME SASHIMI
5 X HAMACHI SASHIMI
4 X UNAGI ROLL
4 X HARMONY ROLL
4 X SPICY SALMON ROLL
4 X SPICY TUNA ROLL
4 X SASHIMI MAKI ROLL
5 X SALMON GUNGAN
3 X WAGYU SUSHI
4 X SALMON MAKI
12 X TEMARI SUSHI BALLS
2 X SALMON NIGIRI
2 X AKAMI NIGIRI
2 X HOTATE NIGIRI
2 X AKAEBI NIGIRI

7200

BUSHIDO 40PC

5 X AKAMI SASHIMI
5 X CHUTORO SASHIMI
5 X AKAEBI SASHIMI
5 X SALMON SASHIMI
4 X HARMONY ROLL
4 X SPICY SALMON ROLL
2 X SALMON NIGIRI
2 X AKAMI NIGIRI
2 X HAMACHI NIGIRI
2 X HOTATE NIGIRI
2 X MADAI NIGIRI
2 X AKAEBI NIGIRI

2800

ROTOLO AL FORNO

SEASONAL PUMPKIN, SQUASH & SPINACH ROLLED IN FRESH PASTA SHEETS & BAKED WITH TOMATOES, RICOTTA & BASIL, TOPPED WITH PARMESAN & HERBY BREADCRUMBS

420

PORCINI FETTUCCINE

WILD MUSHROOMS WITH MASCARPONE, GARLIC, WHITE WINE, LEMONY GREMOLATA, PARMESAN & HERBY BREADCRUMBS

420

SPAGHETTI ALLA NORMA

A CLASSIC SICILIAN PASTA DISH OF AUBERGINE, CHILI & BASIL IN A RICH TOMATO SAUCE

420

SINA'S SILKY SPAGHETTI CARBONARA

SWEET TENDER LEEKS WITH GOLDEN SMOKY PANCETTA, CRACKED BLACK PEPPER & PARMESAN

480

PRAWN LINGUINE

GARLICKY PRAWNS WITH TOMATOES, CREAM, WHITE WINE, CHILI & ROCKET

520

SUSHI & FRESH PASTA

NEAPOLITAN PIZZA

THE MARGHERITA

SWEET TOMATO SAUCE, FRESH BASIL, GARLIC,
MOZZARELLA , PARMIGIANO REGGIANO 24M. DOP & EXTRA VIRGIN OLIVE OIL

420

THE FUNGHI

PORCINI, SHIITAKE AND KING OYSTER MUSHROOM SAUCE, ROASTED HERBY MUSHROOMS,
MOZZARELLA CHEESE, PARMIGIANO REGGIANO 24M. DOP, CRACKED BLACK PEPPER & LEMON ZEST

460

THE CARBONARA

CARBONARA BASE, MOZZARELLA & SWEET LEEKS WITH CRISPY PANCETTA,
ROSEMARY & A FREE-RANGE EGG

480

THE PEPPERONATA

SWEET TOMATO SAUCE, ROASTED BELL PEPPERS, CARAMELIZED BALSAMIC ONIONS
LECCINO OLIVES, LACRIMELLA CAPERS, BUFFALO RICOTTA,
ARAGULA, PARMIGIANO REGGIANO 24M. DOP

480

THE BASTONE

SWEET TOMATO SAUCE, MOZZARELLA, CHILLI, SPICY SALAMI BASTONE
PARMIGIANO REGGIANO 24M. DOP

520

THE NAPOLI

SWEET TOMATO SAUCE WITH NAPOLI SALAMI, MOZZARELLA,
LECCINO OLIVES, PARMIGIANO REGGIANO 24M. DOP

520

THE QUATTRO

SWEET TOMATO SAUCE AND A BLEND OF GORGONZOLA,
MOZZARELLA, PARMESAN AND PROVOLONE
FOR A CREAMY, BOLD FLAVOR.

560

THE COPPA

SWEET TOMATO SAUCE, COPPA DI PARMA IGP, MOZZARELLA CHEESE,
FRESH BASIL, ARAGULA, PARMIGIANO REGGIANO 24M. DOP

580



NEAPOLITAN PIZZA

MAINS

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| KAI YANG CHICKEN SHASHLIK THAI-STYLE GRILLED CHICKEN SKEWERS WITH JAEW SAUCE, BELGIAN FRIES AND FRESH GARDEN HERBS. | 420 |
| KUROBUTA PORK CHOP 100% BERKSHIRE HERITAGE PORK, NATURALLY MARBLED AND TENDER. PAN-SEARED TO A GOLDEN BROWN. RED/PORT WINE SAUCE, VEGETABLES AND FRIED ROSEMARY POTATOES. | 480 |
| ACQUA PAZZA 760 A LIGHT NEAPOLITAN SPECIALTY OF POACHED SNAPPER IN A DELICATE TOMATO, WHITE WINE, AND HERB BROTH, SERVED WITH CHARRED BREAD AND FRESH HERBS. | 760 |
| HERB CRUSTED CROWN OF LAMB ROASTED HERB-CRUSTED LAMB WITH MARKET VEGETABLES AND RICH PORT WINE REDUCTION. | 980 |
| ANGUS STRIPLOIN MB4+ A SUCCULENT 250G CUT OF GRAIN-FED AGED PREMIUM ANGUS BEEF GRILLED TO YOUR LIKING, OFFERING A BOLD, SAVORY TASTE WITH A PERFECT CARAMELIZED CRUST. SERVED WITH HOUSE-MADE CHIMICHURRI AND BELGIAN FRITES ROYALE. | 980 |
| LOBSTER THERMIDOR BAKED CANADIAN LOBSTER SIMMERED IN A VELVETY BRANDY-MUSTARD CREAM SAUCE, TOPPED WITH TOASTED GRUYÈRE CHEESE AND BREADCRUMBS. | 950 |
| WAGYU TOMAHAWK MB6/7 THE SIGNATURE TOMAHAWK: A MASSIVE 1300G+ BONE-IN RIBEYE, AGED FOR MAXIMUM FLAVOR, SEARED OVER HIGH HEAT, AND SERVED TO SHARE. ONE-IN RIBEYE, AGED FOR MAXIMUM FLAVOR, SEARED OVER HIGH HEAT, AND SERVED TO SHARE. | 6800 |

DESSERT

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| TROPICAL PARADISE COCONUT CREME BRULEE A VELVETY COCONUT CUSTARD BAKED TO PERFECTION, TOPPED WITH A TRADITIONAL BRITTLE CARAMEL CRUST AND SERVED WITH FLAMBÉED PINEAPPLE IN A RICH RUM SAUCE | 360 |
| CHOCOLATE BROWNIE SIZZLER A DECADENT, WARM, AND FUDGY CHOCOLATE BROWNIE SERVED ON A SIZZLING HOT CAST-IRON SKILLET. TOPPED WITH A GENEROUS SCOOP OF CREAMY VANILLA ICE CREAM AND FINISHED WITH A TABLESIDE POUR OF MOLTEN CHOCOLATE SAUCE. A DRAMATIC, MULTI-SENSORY EXPERIENCE THAT COMBINES HOT AND COLD IN EVERY BITE | 360 |
| BAKED NEW YORK CHEESECAKE RICH, VELVETY NEW YORK-STYLE CHEESECAKE ON A TRADITIONAL GRAHAM CRACKER CRUST, FINISHED WITH A TANGY, SLOW-COOKED RASPBERRY COMPOTE. | 360 |
| GOLDEN MANGO AND COCONUT STICKY RICE FRAGRANT COCONUT STICKY RICE SERVED WITH RIPE SEASONAL MANGO AND FINISHED WITH WARM COCONUT CREAM. | 360 |

ALL PRICES ARE INCLUSIVE 7% VA
AND ARE SUBJECT TO A 10% SERVICE CHARGE.

MAINS & DESSERT