

P A S T E L

*Food Menu*

All prices are subject to 10% service charge & 7% VAT

## - THAT'S PASTEL STATE OF MIND -

*An Epicurean is devoted to refined sensuous pleasures. Especially good food and drink.*

### PASTEL BITES

#### ✓ Truffle Toast

Fresh Black Truffle With Parmigiano Cream - 390/Pc

#### Pork Belly Toast

Slow Cooked Pork Glazed In Barbecue Sauce - 360/Pc

#### Bone Marrow Toast

Beef Marrow With Garlic & Parsley - 360/Pc

#### Lobster Toast

Lobster In Aioli With Onion Pickles & Fresh Herbs - 620/Pc

#### Uni Toast

Uni, Lemon Gel & Aioli - 590/Pc

#### ✓ Piquillos De La Mama

Marinated Bell Pepper, Fresh Goat Cheese & Crostini - 290

#### Mediterranean Bruschetta

Rucola, Pickles, Goat Cheese / Tomato, Basil, Feta / Iberico Ham, Nuts & Stracciatella - 340

### SMALL PLATE

#### Iberico Cold Cut

60g Of Iberico Ham, Tartare Of Heirloom Tomato, Confit Garlic & Bread Basket - 890

#### ✓ Cheese Platter

Selection Of 3 Cheeses, Condiments & Bread Basket - 760

#### Fritto Misto

Market Seafood, Fried In Semolina, Tzatziki Sauce & Spicy Aioli - 440

#### French Mussels "Provençal"

Bouchot Mussels Cooked In Spicy Tomato Sauce With Fresh Aromatic Herbs & Condiments - 520

#### Carpaccio Iberico

Slow Cooked & Thinly Sliced "Preso Iberico", Green Apple, Pistachio & Parmigiano - 790

#### Wagyu "Petits Farcis"

Tomato, Wagyu Beef Filling, Herbes De Provence - 360

#### Crab Tartare

Fresh Crab Meat, Aioli, Smoked Pikes Roe & Crackers - 890

#### ✓ Patatas Bravas 2.0

Confit Potatoes In Thyme, Spicy Aioli & Garlic Cream - 310

#### Scallops Supreme

Charcoal Grilled Scallops, Garlic Cream, Chorizo Crumble & Iberico Emulsion - 640

#### Vitello Tonato

Slow Cooked Veal, Marinated Tuna, Aioli & Olives - 780

#### ✓ Focaccia Al Tartufo

Black Winter Truffle, Truffle Ricotta & Fior Di Latte - 790

#### Sea Urchin Croquettes

Home Made Crab Croquettes & Sea Urchin - 990

#### Provençal Tartare

Hand Cut Wagyu Beef, Parmesan & Provençal Seasoning - 590  
- Extra Foie Gras + 590

#### Garlic Calamari

Sauteed Calamari, Garlic, Olive Oil & Chili - 380

#### ✓ Organic Leek

Leek With Curry Vinaigrette, Greek Yaourt & Cumin - 260

### RAW BAR

#### Caviar Prunier

Caviar 30gr, Mediterranean Pickled Vegetables, Fresh Cream, Egg & Baby Pitas  
Baerii 3,690 | Ossetra 3,990

#### Oysters

Fine De Claire N3  
3pcs | 6pcs | 12pcs - 490 / 890 / 1,590  
Gillardeau N4  
3pcs | 6pcs | 12pcs - 690 / 1,290 / 2,390

#### ⊗ Tuna Surprise

Chu-Toro Tuna Tartare, Avocado & Puffed Quinoa - 790

#### Sea bass Crudo

Sea Bass Slices, Radish, Avocado & Miso Mayonnaise - 530

#### Hamachi Ceviche

Hamachi Slices, Leche De Tigre, Yellow Pepper Coulis & Coriander Cress - 590

#### Salmon "Gravlax"

Marinated Smoked Salmon With Beetroot, Garlic Mayo, Dill & Feta Cheese - 380

### MAIN COURSE

#### Organic Baby Chicken

Coriander, Cumin, Black Olives & Piperade - 640

#### Signature Rossini

Tenderloin Beef, Pan Seared Foie Gras, Winter Truffle, Spinach & Truffle Mashed Potato - 1,820

#### Grilled Octopus

Charcoal Grilled Octopus Leg, Potato Foam, Baby Spinach & Beurre Blanc - 990

#### Codfish

Grilled Codfish, Cauliflower & Broccoli Tabbouleh, Garlic Cream, Beurre Blanc & Basil Oil - 890

#### Tagliata Di Manzo

200g Charcoal Grilled Black Angus Tenderloin, Balsamic Mediterranean Salad & Parmesan Dressing - 1,480

#### Salmon Steak

Pan Fried Salmon With Bell Pepper Piperade & Virgin Sauce - 760

#### Oriental Lamb Shank

Slow Cooked Lambs Shank With Oriental Spice, Couscous & Marroccan Salad - 1,320

### PASTA & RISOTTO

#### A.O.P Seafood

Angel Hair Pasta, Seafood, Chili, Olive Oil & Garlic - 620

#### ✓ Truffle Fettuccine

Hand Made Fettuccine, Truffle Cream, Black Truffle - 610  
- Extra Foie Gras 60g +590

#### Wagyu Beef Raviolis "Niçois"

Home Made Raviolis With Provençal Pulled Beef Cheek & Tomato Beef Juice - 740

#### Lobster Risotto

Mix Of Italian Rice Cooked In Lobster "Bisque", Half Grilled Lobster & Chorizo - 1,590

#### ✓ Pesto & Stracciatella

Trofie Pasta, Homemade Pesto, Sunflower Seeds & Stracciatella Cheese - 560  
- Extra Iberico 20g +290

⊗ Instagrammable ✓ Vegetarian

Prices are subject to 10% service charge & 7% vat

### SHARE IT

#### ⊗ Pastel On The Yacht

Hamachi Ceviche, Steam Shrimps, 12 Selected Oysters, 150g Brittany Whelks, Sea Bass Crudo, Salmon Gravlax, Chu-Toro Tuna Tartare, Whole Lobster & Prunier Ossetra Caviar 30g Served With Assorted Sauces - 9,990

#### Beef Tenderloin Black Angus

400g Of Charcoal Grilled Black Angus Tenderloin, Mashed Potatoes & Fresh Truffle Sauce - 2,990

#### Lobster Fettuccine

Whole Lobster, Pomodoro Sauce & Hand Made Fettuccine - 2,690

#### ✓ Our Timeless Burrata

Mozzarella Burrata, Gazpacho Of Heirloom Tomato, Home Made Croutons & Fresh Basil - 1,490  
- Extra Iberico 20g +290

#### ⊗ Flambeed Fish

Whole Sea bass Cooked in Salt Crust & Flambeed With Pastis - 2,990

#### ✓ Mezze Platter

Hummus, Babaganoush, Htipiti, Tzatziki, Tabbouleh, Served With Seasonal Vegetables & House Pita Bread - 990

#### ⊗ Black Angus Prime Rib

1 Kg Of Charcoal Grilled Black Angus Tenderloin, Topped With Bone Marrow Butter, Mashed Potatoes & Red Wine Sauce - 4,490

#### Seafood Platter

4 Oysters Fine De Claire & 4 Oysters Gillardeaux, Steam Shrimps, 150g Brittany Whelks & 1 Lobster With Assorted Sauces - 2,990

#### ⊗ Australian Lamb Rack

1 Kg Charcoal Grilled Lamb Rack, Mashed Potatoes & Red Wine Sauce - 3,690

### SALAD

#### The Niçoise

Lightly Seared Tuna Chu-Toro, Heirloom Tomatoes, Quail Egg, Anchovies, Olives & Mustard Vinaigrette - 590

#### Melon & Iberico

Fresh Melon, Marinated Cucumber, Stracciatella, Iberico Ham & Cherry Tomatoes Vinaigrette - 490

#### ✓ Greek Salad

Tomato, Red Onions, Feta, Greek Yogurt, Cucumbers, Pomegranate, Bell Pepper & Olives Kalamata - 560

#### Pastel Caesar Salad

Roman Lettuce, Grilled Chicken Breast, Parmesan, Anchovy, Mustard & Aioli Vinaigrette - 540

### SIDE

#### ✓ Pastel French Fries

Hand Made Fries, Black Truffle & Parmesan - 340

#### ✓ Mashed Potato

Basil & Basil Oil - 210

#### ✓ Asparagus & Garlic

Grilled Asparagus, Garlic Cream - 220

#### ✓ Smokey Eggplant

Charcoal Eggplant With Feta Cream & Harissa - 260

Bread Basket  
- 60



Scan for the photos :

Pastel Bites

# Truffle Toast

Fresh Black Truffle With Parmigiano Cream

390++/pc



# Pork Belly

Slow Cooked Pork Glazed In Barbecue Sauce

360++/pc



# Bone Marrow Toast

Beef Marrow With Garlic & Parsley

360++/pc



# Lobster Toast

Lobster In Aioli With Onion Pickles & Fresh Herbs

620++/pc



# Uni Toast

Uni, Lemon Gel & Aioli

590++/pc



# Piquillos de la Mama



Marinated Bell Pepper.

Fresh Goat Cheese & Crostini

290++

# Mediterranean Bruschetta

Rucola, Pickles, Goat Cheese / Tomato, Basil, Feta

Iberico Ham, Nuts & Stracciatella

340++



Small Plate

# Iberico Cold Cut



60g of Iberico Ham. Tartare of Heirloom Tomato.

Confit Garlic & Bread Basket

890++

# Cheese platter

Selection of 3 cheeses. Condiments & Bread Basket

760++



# Fritto Misto

Market Seafood. Fried in Semolina. Tzatziki Sauce

& Spicy Aioli

440++



# French Mussels "Provencal"



Bouchot Mussels Cooked In Spicy Tomato Sauce  
With Fresh Aromatic Herbs & Condiements

520++

# Carpaccio Iberico

Slowed cooked & Thinly Sliced "Presa Iberico".

Green Apple, Pistachio & Parmigiano

790++



# Wagyu "Petits Farcis"

Tomato, Wagyu Beef Filling, Herbes de Provence

360++



# Crab Tartare

Fresh Crab Meat, Aioli,

Smoked Pikes Roe & Crackers

890++



# Patatas Bravas 2.0

*Confit Potatoes in Thyme, Spicy Aioli & Garlic Cream*

310++



# Scallops Supreme

Charcoal Grilled Scallops. Garlic Cream. Chorizo  
Crumble & Iberico Emulsion

640++



# Vitello Tonato

Slow Cooked Veal, Marinated Tuna,  
Aioli & Olives

780++



# Focaccia Al Tartufo

Black Winter Truffle, Truffle Ricotta & Fior Di Latte

790++



# Sea Urchin Croquettes



Homemade Crab Croquettes & Sea Urchin

990++

# Provencal Tartare

Hand Cut Wagyu Beef, Parmesan  
& Provencal Seasoning

590++



# Garlic Calamari

Sauteed Calamari, Garlic,

Olive Oil & Chili

380++



# Organic Leek

Leek With Curry Vinaigrette.  
Greek Yaourt & Cumin

260++



Raw Bar

# Caviar Prunier 30gr Ossetra



Pickled Vegetables. Fresh  
Cream. Egg & Baby Pitas

3.990++

# *Caviar Prunier 30gr Baeni*



*Pickled Vegetables, Fresh  
Cream, Egg & Baby Pitas*

3.690++

# Oysters

Fine De Claire N3

3pcs | 6pcs | 12pcs

490++ / 890++ / 1.590 ++

Gillardeau N4

3pcs | 6pcs | 12pcs

690++ / 1.290++ / 2.390++



# Tuna Surprise



Chu-Toro Tuna Tartare, Avocado  
& Puffed Quinoa

790++

# Sea bass Crudo

Sea Bass Slices. Radish. Avocado &  
Miso Mayonnaise 530++



# Hamachi Ceviche

Hamachi Slices. Leche De Tigre.

Yellow Pepper Coulis &

Coriander Cress

590++



# Salmon "Gravlax"

Marinated Smoked Salmon With Beetroot.

Garlic Mayo, Dill & Feta cheese

380++



Main Course

# Organic Baby Chicken

640++

Coriander, Cumin,

Black Olives &

Piperade



# Signature Rossini

200g Of Tenderloin Beef. Pan Seared Foie Gras.  
Winter Truffle. Spinach &  
Truffle Mashed Potato

1.820++



# Grilled Octopus

Charcoal Grilled Octopus Leg.

Potato Foam, Baby Spinach & Beurre blanc

990++



# Codfish

Grilled Codfish. Cauliflower &  
Broccoli Tabbouleh. Garlic Cream.  
Beurre Blanc & Basil Oil

890++



# Tagliata Di Manzo

1.480++

Charcoal Grilled Black Angus Tenderloin. Balsamic  
Mediterranean Salad & Parmesan Dressing



# Salmon Steak

Pan Fried Salmon With Bell Pepper Pipperrade &

Virgin Sauce 760++



# Oriental Lamb Shank



*Slow Cooked Lambs Shank With  
Oriental Spice.*

*Couscous & Marroccan Salad*

1.320++

Pasta & Risotto

# A.O.P Seafood

Angel Hair Pasta, Seafood,

Chili, Olive Oil & Garlic

620++



# Truffle Fettuccine



Handmade Fettuccine. Truffle Cream.

Black Truffle - 610++

# Wagyu Beef Raviolis "Nicois"



Homemade Raviolis With Provencal Pulled Beef  
Cheek & Tomato Beef Juice

740++

# Lobster Risotto

Mix Of Italian Rice Cooked  
In Lobster "Bisque".  
Half Grilled Lobster & Chorizo

1.590++



# *Pesto & Stracciatella*

*Trofie Pasta. Homemade Pesto. Sunflower Seed &  
Stracciatella Cheese*

560++



Share it



# Pastel on the Yacht

*Hamachi Ceviche. Steamed Shrimps. 12 Selected Oysters.*

*150g Brittany Whelks. Sea Bass Crudo. Salmon Gravlox.*

*Chu-Toro Tuna Tartare. Whole Lobster & Prunier Ossetra Caviar 30g.*

*Served With Assorted Sauces*

9.990++

# Beef Tenderloin Black Angus

400g Of Charcoal Grilled Black Angus Tenderloin. Mashed Potatoes & Fresh Truffle Sauce

2.990++





# Lobster Fettuccine

Whole Lobster, Pomodoro Sauce &

Handmade Fettuccine - 2.690++

STEEL

# Our Timeless Burrata

Mozzarella Burrata, Gazpacho Of Heirloom Tomato.

Homemade Croutons & Fresh Basil - 1.490++



# Flambeed Fish

Whole Sea bass Cooked in

Salt Crust

& Flambeed with Pastis

2.990++



# Mezze Platter

Hummus. Babaganoush. Htipiti. Tzatziki.  
Tabbouleh. Served With Seasonal Vegetables  
& House Pita Bread - 990++



# Black Angus Prime Rib

1 Kg Of Charcoal Grilled Black Angus Tenderloin  
Topped With Bone Marrow Butter.  
Mashed Potatoes & Red Wine Sauce

4,490++



# Seafood Platter

4 Oysters Fine De Claire. 4 Oysters Gillardeaux.

Steamed Shrimps. 150g Brittany Whelk

& 1 Lobster With Assorted Sauces

2.990++



# Australian Lamb Rack



1 Kg Charcoal Grilled Lamb Rack. Mashed Potatoes

& Red Wine Sauce- 3.690++

Salad

# The Nicoise



*Lightly Seared Tuna Chu-Toro. Heirloom Tomatoes.  
Quail Egg. Anchovies. Olives & Mustard Vinaigrette*

590++

# Melon & Iberico

*Fresh Melon. Marinated Cucumber. Stracciatella.*

*Iberico Ham & Cherry Tomatoes Vinaigrette*

490++



# Greek Salad

Tomatoes. Pomegranate. Red Onions. Feta.  
Greek Yogurt. Cucumbers. Bell Peppers & Olives  
Kalamata

560++



# Pastel Caesar Salad



Roman Lettuce. Grilled Chicken Breast. Parmesan.  
Anchovy. Mustard & Aioli Vinaigrette

540++

Side

# Pastel French Fries



Handmade Fries. Black Truffle & Parmesan

340++

# Mashed Potato



With Basil & Basil Oil

210++

# Asparagus & Garlic

Grilled Asparagus.

Garlic Cream 220++



# *Smokey Eggplant*

*Charcoal Eggplant  
With Feta Cream & Harissa*

260++

