



**SELECT HILL
RESORT★★★★★**

SOUPS

FISH SOUP - **550 ALL**

SHRIMP SOUP - **600 ALL**

CHICKEN SOUP - **450 ALL**

SALADS

TROPICAL SALAD - **800 ALL**

(mixed greens, salmon, avocado, coconut flakes, pineapple, passion fruit dressing)

BURRATA SALAD - **750 ALL**

(cherry tomatoes, parma ham, hazelnut, basil)

CAESAR SALAD - **650 ALL**

(romaine lettuce, corn, parmesan cheese, crispy chicken)

MIXED GREENS - **750 ALL**

(seabass tartare, pineapple, chia seeds, lime dressing)

MEDITERRANEAN SALAD - **600 ALL**

(tomatoes, cucumber, onion, olives, white cheese, pesto)

SEAFOOD APPETIZER

SHRIMP TEMPURA - **1000 ALL**

(shrimp, mixed greens, spicy mayo)

SEABASS CEVICHE - **950 ALL**

MIXED CARPACIO - **1100 ALL**

(tuna, sea bass, salmon)

OYSTERS - **300 ALL/PIECE**

(soy sauce, caviar)

FRIED SEAFOOD WITH SWEET CHILI - **1200 ALL**

(shrimp, cuttlefish, calamari)

MIXED KRUDO FOR 2 - **2800 ALL**

(sea bass, salmon, tiger prawns, anchovy)

TUNA TATAKI - **1250 ALL**

(soya sauce, sesame)

SALMON TACHOS - **850 ALL**

(salmon, guacamole tartare, chives)

OCTOPUS CARPACCIO - **1100 ALL**

(lemon dressing, ananas tartare)

SMOKED SALMON - **1100 ALL**

APPETIZER

GOAT CHEESE WITH PISTACHIO AND STRAWBERRY MARMALADE - **600 ALL**

BLACK ANGUS CARPACCIO - **1200 ALL**

(mustard sauce, truffle flakes, onions)

TRUFFLE FOCACCIA - **700 ALL**

(truffle, brie cheese)

SELECTION OF ITALIAN HAM AND CHEESES - **1500 ALL**

PASTA

SEAFOOD LINGUINE - **850 ALL**

PAPPARDELLE WITH FRESH TRUFFLE - **1100 ALL**

(parmesan cream and truffle flakes)

LINGUINE WITH VONGOLE AND LIME - **1050 ALL**

PASTA PACCHERI - **900 ALL**

(tunna, tomatoes, olives, crushed pistachio)

SHRIMP CASARECCE WITH GREEN PUMPKIN - **900 ALL**

RISOTTO

SHRIMP RISOTTO - **850 ALL**

CHICKEN AND CHEDDAR RISOTTO - **650 ALL**

RISOTTO WITH TRUFFLE AND BEEF - **950 ALL**

SEAFOOD MAIN COURSE

GRILLED OCTOPUS - **1500 ALL**

(potatoes puree, straciatella, caviar)

SALMON FILLET - **1600 ALL**

(topin ambur puree, asparagus, shells, aromatic oil)

GRILLED SEA BASS - **1200 ALL**

(capers, anchovy, brussels cauliflower, almond milk)

SEA BASS FILLET - **1500 ALL**

(broccoli flower sauce, basil oil)

SEAFOOD FROM EXPOSITOR

RED SHRIMP - **800 L/100 GR**

KOCE FISH - **700 L/100 GR**

TIGER SHRIMP - **600 L/100 GR**

DENTAL - **800 L/100 GR**

SCAMPI - **800 L/100 GR**

SEA TURKEY - **550 L/100 GR**

SEABASS - **600 L/100 GR**

NOTE* SEAFOOD EXPOSITOR PRODUCTS CAN BE COOKED RAW, GRILLED OR OVEN BAKED

MAIN COURSE

GRILLED CHICKEN WITH THYME - **800 ALL**

(mixed greens, parmesan flex)

BEEF FILLET - **1600 ALL**

(topin ambur cream, asparagus)

TOMAHAWK STEAK - **550/100 GR**

T-BONE STEAK - **550/100 GR**

TOMAHAWK BLACK ANGUS - **1200/100 GR**

RIBEYE - **800/100 GR**

SIDE DISHES

GRILLED ASPARAGUS - **500 ALL**

MUSHROOMS - **450 ALL**

FRENCH FRIES WITH TRUFFLE OIL - **450 ALL**

BABY POTATOES - **450 ALL**

SAUCES

GARLIC MAYO - **250 ALL**

BARBECUE SAUCE - **250 ALL**

TRUFFLE SAUCE - **300 ALL**

MEAT SAUCE - **300 ALL**

SPICY MAYO - **250 ALL**

DESSERTS

TURKISH EKMEK KADAYIFI - **500 ALL**

YUZU LIME ICE CREAM - **500 ALL**

PISTACHIO CHEESECAKE - **500 ALL**

CHOCOLATE MOUSSE WITH CHERRY - **500 ALL**

TIRAMISU - **500 ALL**

FRUITS - **1000 ALL**

