

Le Grand Bleu



STARTERS

LOBSTER TARTARE

cauliflower puree, black olive charcoal,
avocado.

\$18

TUNA TARTARE

wasabi, celery juice, spring onions, sesame
seeds, nori chips.

\$12

AMBERJACK COFFEE MARINATED

tzatziki, sweet cucumber,
bell pepper.

\$15

STUFFED CALAMARI

broccoli, lime and parmesan sauce.

\$14

FRIED VEGGIES MIX

soy sauce,
vegan avocado mayo.

\$7

ZANZIBAR OCTOPUS CARPACCIO

lemon juice, olive oil, sesame seeds
and coconut flakes

\$12

PRAWNS CRUNCHY ROLLS

served with sweet chilli
and soy sauce.

\$15

**The products used may vary according to
seasonal availability. Please inform the
staff of any intolerances and/or allergies.**

PASTA

HOME MADE LOBSTER TAGLIATELLE

\$18

SPAGHETTI LE GRAND BLEU

white mix fish ragù
(squid, calamari, shrimps, clams).

\$15

PENNE AL POMODORO

tomato and basil sauce.

\$9

PUMPKIN COCONUT CREAM

\$8

CHICKEN

PAD THAI NOODLES

oyster sauce, crushed peanuts.

\$10

MAIN COURSES

CATALANA LOBSTER

vegetables, citronette, oregano,
marinated onions.

\$38

FRIED CALAMARI, SHRIMPS AND VEGGIES

delicately battered.

\$18

FROM THE GRILL:

- Lobster \$38

- Cigale \$24

- Prawns and squid skewer \$22

- Catch of the day \$18

- Mix seafood platter for 2 persons
lobster, cigale, squid, prawns, snapper.

\$69

all served with kachumbari salad
and french fries.

GRILLED OCTOPUS

grilled pumpkin and
manioca leaves pesto.

\$18

PINEAPPLE MUSTARD MARINATED BEEF FILLET

served with green mango salad
and yogurt dressing.

\$25

SALADS

KACHUMBARI

tomatoes, onions, chinese cabbage,
cucumbers.

\$6

CEASAR SALAD

lettuce, bread croutons, grilled chicken,
parmesan cheese flakes,
Ceasar dressing.

\$8

JONAS SALAD

lettuce, smoked fish, pineapple, marinated
onions, black olives charcoal, peanuts,
yogurt dressing.

\$13

STACKS & SNACKS

FISH AND CHIPS

served with tartare sauce
and french fries.

\$10

STONE TOWN BURGER or CHEESBURGER

grounded grilled beef patty burger in layered
burger buns, served with
golden skin potatoes.

\$12

KARAFUU CLUB SANDWICH

chicken, bacon, eggs, cheese, tomato,
served with french fries and mayo.

\$10

MORE SALADS

PRAWNS SALAD "BUTTERFLY"

lettuce, tomatoes, fried prawns,
mango and lemon sauce.

\$15

GREEN MANGO SALAD

marinated red onions, rocket,
peanuts, tomato, fresh basil,
yogurt vinagrette dressing.

\$8

DESSERTS

YOGURT MANGO MOUSSE

cashew nut crumble, mango puree.

\$8

TIRAMISU

cocoa sponge cake, coffee,
pâte à bombe, mascarpone,
whipping milk cream.

\$10

PANNA COTTA

mango puree or caramel
or passion fruit.

\$8

CASHEW NUT PARFAIT

coconut soup, cashew nut crumble
and passion fruit.

\$10

SEASONAL FRUIT PLATTER

served with 1 icecream scoop.

\$8