



# Emilio's

...DINE WITH HISTORY

## **Tapas**

### **Charred Garlic Octopus**

Spicy avocado puree, cherry tomatoes, coriander ...\$16

### **Mini Crab Cakes**

Spicy mango salsa, ginger oil ...\$15

### **Pumpkin Soup**

Pumpkin, butternut squash, spinach oil ...\$12

### **Tenderloin Beef Medallion**

Bleu cheese, organic leaves, red bell pepper, dark chocolate balsamic dressing ...\$16

### **Seared Foie Gras**

Caramelized onions, cherry tomatoes ...\$18

### **Crispy Goat Cheese**

Beetroot salsa, microgreens, honey rosemary oil ...\$14

### **Cajun Shrimp**

Red peppers, cherry tomato, dark rum, shadow beni (Caribbean cilantro) ...\$15

### **Steamed Mussels**

Cherry tomatoes, garlic white wine ...\$15

### **3 Course Dinner ...\$49.95**

Choose 1 Tapas

Choose 1 Main

Choose 1 Dessert

Additional Charges ... \$8 Beef Tenderloin,  
\$9 Rack of Lamb

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## **Mains**

### **Black Angus Beef Tenderloin**

White chocolate mashed potatoes, grilled veggies, port wine jus ...\$39  
Add Foie Gras ...\$10

### **West Indian Seafood Stew**

Lobster bisque, baby clams, mussels, octopus, spinach ...\$32

### **Shrimp Risotto**

Baby green peas, parmesan ...\$32

### **Airline Chicken Breast**

Roasted fennel, grilled red peppers, grilled zucchini, fingerling potatoes, red wine jus ...\$28

### **Seared Tuna Steak**

Faro & red quinoa, grilled zucchini, grilled red peppers, tangy lemon vinaigrette ...\$32

### **T-Bone Pork Chop**

Sweet potato mash, crispy kale, port wine jus ...\$33

### **Snapper en Papillote**

White wine, thyme, garlic butter, grilled zucchini, grilled carrots ...\$28

### **Rosemary Rack of Lamb**

Mushroom risotto, grilled zucchini, grilled carrots, red wine jus ...\$40

### **Red Coconut Curry (Veg)**

Fennel, roasted corn, red peppers, chickpeas, coconut milk ...\$28

## **Desserts**

### **Su's Carrot Cake**

Creamy cream cheese frosting ...\$12

### **Fresh Strawberries**

Fresh ginger, whipped cream ...\$12

### **Salted Chocolate Tart**

Black peppered whipped cream ...\$12

As is customary, an 18% service charge is added to the final bill for tables of 5 or more to show your appreciation for service. A \$10 plate fee will be added to Mains split by the kitchen and a \$5 plate fee for Tapas split by the kitchen.