

THE POLO

RESTAURANT

Starters

Caviar "Sturia" – Oscietra Homemade Blinis / Sour Cream / Egg yolk / Egg white / Chives	per 30 grams 120
Sourdough Country Bread Homemade Butter / Assortment of Pickles / Extra Virgin Olive Oil	8
Kale Salad Mixed Leaves / Avocado / Cherry tomatoes / Parmesan / Balsamic	22
Lobster Salad Rocket Leaves / Macadamia / Avocado / Orange / Yuzu Honey Vinaigrette	49
Spinach & Pecan Salad Pickled Shallots / Orange Segments / Parmesan / Truffle Vinaigrette	21
Burrata Warm Asparagus / Cherry Tomatoes Confit / Pistachio / Basil Vinaigrette	25
Hamachi Crudo Cherry Tomatoes / Mango Cream / Jalapenos / Basil Oil / Coriander	35
Seabass Ceviche Parsley Tarama / Watermelon Radish / Oscietra Caviar / Chives / Lime	31
Tuna Tartar Carrot & Ginger Soup / Buckwheat / Coriander	34
Wagyu & Prawn Tartare Oscietra Caviar / Wagyu Filet / King Prawns	59
Beef Carpaccio Mediterranean Halloumi Cheese / Tomato Confit / Fresh Oregano / Capers	27
Beef Tartare Egg Yolk Puree / Chives / Potato Chips	32
Foie Gras Halloumi Foam / Raspberry & Tomato Marmalade / Crispy Yogurt	33
Langoustine Coriander Hollandaise / Chilli Butter / Coriander	54
Scallops Celeriac Puree / Black Truffle / Hazelnut Cream	32

If you have any allergies or food intolerance kindly notify our staff when placing your order
Menu Designed by our 1 Star Michelin, executive chef, Pavlos Kyriakis

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Mains

Beef & Mushroom Rigatoni Beef Jus / Parmesan	37
Lobster Linguini Kaffir Lime / Bisque	68
Ravioli Mushroom Wild Mushrooms / Asparagus / Parmesan Cream / Chives Oil	27
Risotto Milanese King Prawns / Saffron / Salicornia / Lime / Chives	38
Dover Sole Salicornia / Chives / Capers / Meuniere Sauce	69
Grouper Artichokes / Green Peas / Wild Greens / Lemon Sauce	45
Sea Bass White Asparagus / Truffle Beurre Blanc	38
Free Range Chicken White Wine Sauce / Chicken Jus / Brown Butter Rice with Cashews	35
Iberico Pork Fillet Porcini Mushrooms / Truffle Shaving / Caramelized Onions / Croutons	39
Lamb French Cut (600 grams) Herbs Crust / Humus / Lamb Jus	67
Wagyu Beef Fillet Béarnaise Sauce / Beef Jus	per 100 grams 55
Sirloin USDA Prime Béarnaise Sauce / Beef Jus	55
Rib Eye USDA Prime Béarnaise Sauce / Beef Jus	59
POLO Pepper Beef Filet Café De Paris / Pepper Sauce	59
Double Cut Rib Eye USDA Prime (600 grams) Béarnaise Sauce / Beef Jus	per 100 grams 19

Truffle Dauphinoise Potatoes	9	Creamy Spinach	8
French Fried Potatoes	7	Mushrooms with Miso Panko	10
Baby Carrots & Green Beans	8	Green Asparagus	10

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