



ALL DAY BRUNCH

CLASSICS TO EGGS-PLORE

CRISPY PROSCIUTTO POACHED EGGS 12

Served in a homemade croissant with hollandaise sauce

GRAVLAX SALMON POACHED EGGS 12

Served with smashed avocado on wholegrain bread

EGG-WHITE TRUFFLE OMELETTE 10

With mushrooms & asparagus

CHORIZO SCRAMBLED EGGS 8

Served with chorizo slices & a mayonnaise prawn bisque on baguette bread

OVEN BAKED EGGS 10

With spinach, tomato, portobello mushroom & gruyere cheese

FIT OMELETTE 10

3 egg omelette with goat cheese, spinach, tomato, fresh onion & avocado

PLAIN OMELETTE 6

Add:

Cheese | Ham **1 each**

Mushroom | Spring Onion | Tomato **0.5 each**

OPEN-FACED SANDWICHES

Served with wholegrain bread

SALMON AVOCADO 12

Gravlax salmon served on sliced avocado & roasted fennel topped with a lime caviar mayo

GRILLED HALLOUMI 10

Grilled traditional village halloumi served with tomato, rocket & Mediterranean herb oil

AVOCADO ON SOURDOUGH 8

Sliced avocado served on sourdough bread with lemon zest garnish

OATS & BOWLS

NUTTY GRANOLA YOGHURT 10

Homemade nutty granola with honey & maple syrup blended Greek yoghurt topped with forest fruits & grapes

GOLDEN SUNRISE PORRIDGE 8

Honey & cinnamon porridge with almond milk, topped with caramelised banana, almond flakes & raw tahini

PB OVERNIGHT OATS 10

Peanut butter over night oats in almond milk, topped with a dark chocolate lid & raspberries

ACAI CRUSH BOWL 13

Açaí bowl topped with coconut flakes, dark chocolate nibs, goji berries, seasonal fruits, homemade nutty granola & smooth peanut butter

TROPICAL CHIA PUDDING 8

Mango chia seed pudding in coconut milk, homemade strawberry jam topped with passion fruit & kiwi

FRESH JUICES

ORANGE 5

APPLE 5

CARROT & GINGER 6

MIXED JUICE 6

SWEET SAVOURIES

HOMEMADE CROISSANT 7

Served with a variety of jams & butter

FIT PROTEIN PANCAKES 12

Oat & protein pancakes topped with banana & smooth peanut butter

CLASSIC SAVOURY PANCAKES 12

Classic wheat pancake stack, served with crispy bacon rashers & maple syrup

MILK CHOCOLATE PANCAKES 14

Classic wheat pancake stack served with milk chocolate & strawberries

FRESH ANARI CHEESE 12

Served with crushed nutty granola, honey & forest fruits

SMOOTHIES

CREAMY MOCHA 8

Banana, double shot espresso, cacao

KEFIR BOOST 8

Blueberry, kefir, honey

CHOCOLATE PROTEIN SHAKE 9

Peanut butter, cacao, protein

POWER ENERGY 8

Banana, apple, cinnamon, honey

SPLASH WELLNESS 8

Berries, banana, coconut

Milk Options:

Almond | Coconut | Soya | Cow Milk



SAMOX RESTAURANT

RAW

TUNA TARTARE 20

Layered pickled cucumber, tuna tartare & wakame topped with crispy onions & coriander dressing

SEABASS CEVICHE 20

Finely sliced seabass ceviche with peruvian potato puree, yuzu sauce & coriander oil

BEEF CARPACCIO 18

Homemade beef carpaccio served with truffle mayo, truffle shavings & rocket garnish

MAINS

GRILLED CHICKEN FILLET 20

Served with baby potatoes & grilled lettuce hearts with a French vinaigrette dressing

TRUFFLE BEEF TAGLIATA 38

8oz seared beef fillet topped with truffle paste, served with baby corn, baby carrot, asparagus, mushroom & baby potato

BEEF BURGER 16

7oz beef burger with truffle mayo, parmesan cheese, iceberg lettuce & caramelised onions served with French fries

TUNA STEAK 34

Seared 8.5oz tuna steak served with baby corn, baby carrots, broccoli on celeriac pure with soy sauce

SEA BASS FILLET 28

Pan cooked sea bass fillet served with baby vegetables on a curry carrot pure

APPETISERS

MUSSELS 16

Served with garlic tomato or white sauce

VEGETABLE FRITTO MISTO 10

With caper lemon sauce

DRAGON CALAMARI 22

Served with a quinoa, tomato, cucumber, avocado medley with avocado cream, crushed cashew nuts & French vinaigrette dressing

BURRATA & CHERRY TOMATOES 16

Confit cherry tomatoes, roka, olive oil pearls

SALADS

GREEK STYLE SALAD 15

Cretan Dakos, cherry tomatoes, cucumber, red onion, fried capers topped with grilled manouri cheese & olive paste

NICOISE STYLE SALAD 22

Seared tuna slices, haricots, roasted sweet potatoes, capers, anchovies with sauce remoulade

LETTUCE HEARTS 16

Pine nuts, avocado, lemon zest, sweet soy, balsamic sauce

SPINACH SALAD 12

Spinach leaves, pumpkin, black lentils, broccoli al dente & avocado with a lemon & ginger dressing

Add:

Chicken 6

Prawns 10

RISOTTO & PASTAS

TRUFFLE MUSHROOM RISOTTO 20

Mushroom varieties with truffle oil & a parmesan tuile

BLACK INK LINGUINE 26

Served in a fresh tomato sauce, whole grilled prawns, topped with chives

CHAMPAGNE PRAWN RISOTTO 24

Silky champagne & saffron risotto, served with prawns and chives

LINGUINE AL TARTUFO 18

Fresh linguine served in a rich truffle sauce & truffle shavings

BEEF RAGU LINGUINE 22

Served in a cherry tomato & mushroom sauce with beef tenderloin

PINSA ROMANA

Thin base, oven baked focaccia

BURRATA 15

Cherry tomatoes, basil leaves

TARTUFO 16

Baby rocket, portobello mushrooms

PROSCIUTTO SAN DANIELLE 17

Prosciutto, rocket, parmesan flakes

CHORIZO 18

Chorizo, caramelised onions

*Food prepared in our restaurant may contain the following allergens: milk, eggs, wheat, nuts, fish, sesame, gluten. If you have a food allergy, please notify your server.

