



Welcome to

K  B E

SUITE RESORT



Ocean's first whispers!

Oceanic Carpaccio Trio 🌿

Fish of the day, smoked sailfish and octopus carpaccio. 1,600/=

Tuna Tartare Royale 🌿

Sashimi-grade tuna with avocado and fragrant basil essence. 1,800/=

Octopus à la Paprika 🌿

Octopus carpaccio with sweet paprika, celery & lime emulsion. 1,600/=

Citrus-Kissed Prawns 🌿

Steamed prawns on rocket, drizzled with a passion fruit-citrus infusion. 1,800/=

Catch of the Day Carpaccio 🌿

Today's freshest catch. 1,400/=

Meat & Greet

Vegetable Flan in Parmesan & Gorgonzola Cream 🌿 🌿

Baby marrow flan with parmesan and gorgonzola cheese. 1,200/=

Honey & Ginger Pork Fillet 🐷 🌿

Pork fillet glazed with honey infused with ginger. 1,000/=

Beef Carpaccio with Parmesan Shavings 🌿

Thinly sliced beef on arugula, topped with parmesan shavings. 1,300/=

Kobe Caprese 🌿 🌿

Classic ripe tomatoes and fresh mozzarella with capers and dry tomatoes. 1,200/=

Avocado Bruschetta with Tomato & Basil Cream 🌿 🌿

Toasted bread topped with creamy avocado, tomatoes, and basil cream. 800/=

Fisherman's First Course

Tagliolini with Seafood Flavour

Tagliolini tossed with calamari, prawns, lobster.

2,500/=

Mediterranean Octopus Paccheri

Octopus paccheri pasta, bathed in a Mediterranean sauce.

1,100/=

Strozzapreti with Slipper Lobster

Strozzapreti with slipper lobster, aromatic pesto, and a hint of lime.

2,000/=

Prawns & Mango Gnocchi

Light and fluffy gnocchi paired with prawns and mango.

1,700/=

Risotto of the Seas (25min wait)

Creamy risotto with lobster, prawns & calamari.

2,500/=

Prawn Risotto (25 min wait)

Risotto featuring prawns for a delightful seafood experience.

2,300/=

Lobster Ravioli in Basil Cherry Tomato Cream

Lobster ravioli in basil and cherry tomato sauce.

2,100/=

Spaghetti with Clams

Classic spaghetti tossed with fresh clams in a savory sauce.

1,700/=

First Courses

Ravioli Ricotta & Spinach

Lean ravioli tossed in rich butter and sage.

1,300/=

Pumpkin Ravioli

Seasonal pumpkin-filled ravioli for a touch of autumnal flavor.

1,200/=

Meat Agnolotti with Roast Sauce

Pork loin, beef strip loin, rabbit meat agnolotti & parmesan.

1,200/=

Spaghetti Tomato and Basil

Classic spaghetti with a fresh tomato and basil sauce.

1,000/=

Penne with Broccoli and Scamorza

Penne pasta with broccoli and melted scamorza cheese.

1,000/=

Tagliolini with Pesto Genovese

Handmade tagliolini coated in aromatic basil pesto.

1,000/=

Tagliatelle Bolognese

Fresh tagliatelle served with a rich meat sauce.

1,500/=

Rigatoni with Gorgonzola and Parmesan

Rigatoni paired with gorgonzola and parmesan cheese.

1,500/=

Marine Main Dishes

Catch of the Day 🐟

Freshly grilled fillet, with a side dish of your choice

2,100/=

Baked Fish of the day with Potato 🐟

Oven-baked fish of the day served with baked potato.

2,100/=

Calamari Stew 🐙

Heartly squid stew, simmered on a base of a tomato sauce.

2,000/=

Garlic, Parsley and Ginger Prawns

Prawns sautéed with garlic, fresh parsley, and a hint of ginger.

2,000/=

Curry-Infused Prawns

Prawns simmered in a fragrant curry sauce & coconut rice.

2,700/=

Fried Prawns and Squid with Crispy Vegetables

Crispy fried prawns and squid served with a medley of vegetables.

2,500/=

Choose your Octopus adventure:

Octopus Luciana- Octopus in a savory tomato sauce. with olives & capers.

1,800/=

Mediterranean Octopus- Grilled octopus in a tomato sauce & pili pili.

2,100/=

Octopus with Potato Cream- Octopus served on creamy potato puree.

1,800/=

Choose your Lobster adventure:

Lobster Catalana- Lobster prepared in the classic catalan style.

4,000/=

Grilled Lobster- Grilled to perfection, bringing out its natural sweetness.

4,000/=

Lobster Lime and Cream- Lobster drizzled with lime cream sauce.

4,000/=

Real Kobe Grill (recommended for 2 Pax)

Kobe platter with calamari, octopus, lobster, prawns, fish fillet and a side of your choice.

5,600/=

Prawn or Fish Tacos

Flavorful prawns wrapped in red cabbage, white cabbage, potatoes & mayo.

2,300/=

Carnivore's Feast

Beef Rolls with Cooked Ham & Scamorza 🐾

Beef rolls stuffed with cooked ham and scamorza, drizzled in a sweet paprika emulsion.

2,300/=

Classic Beef Fillet

Tender beef fillet, in pepper sauce, rosemary sauce or mushroom sauce.

2,200/=

Roast Pork with Rosemary 🐾

Roast pork infused with fragrant rosemary with baked potatoes.

2,000/=

Curry Chicken Strips

Chicken strips marinated and sautéed in a fragrant curry sauce & rice.

1,800/=

Beef Scaloppine

Thinly sliced scaloppine finished with a zest lime and mash potatoes.

2,000/=

Grilled Chicken (45 Min wait)

Grilled chicken, seasoned to enhance its natural taste served with a side of your choice.

2,100/=

Chicken Tacos

Grilled Chicken breast and Guacamole sauce.

1,700/=

Traditional Swahili Dish

Typical dish with Chapati, Meat samosa, Mchicha, Kachumbari, Coconut Chicken curry & Coconut rice. (veg option available)

2,500/=

Garden Salads

Chicken and Bacon Salad

Chicken and crispy bacon on lettuce, topped with boiled eggs, feta, avocado, red onion and cherry tomatoes

2,200/=

Classic Chicken Salad

Chicken with fresh fruits, legumes and ground nuts.

1,500/=

Thai Inspired Salad

Crispy vegetables with beef, carrots, chili paste, sesame, cucumber, rocket, and cherry tomatoes in Thai dressing.

1,800/=

Prawn Salad

Prawns on fresh greens with celery and black pepper citrus dressing.

2,200/=

Kobe Salad

Lobster, seasonal greens, prawns, oranges, cherry tomatoes, lettuce, and rocket in a citrus dressing.

2,200/=

Seafood Salad

Fresh seafood, octopus, calamari, prawns, and lobster, olives, cherry tomato & rocket.

2,200/=

Squid and Citrus Salad

Tender squid with citrus segments for a bright, flavorful experience.

1,900/=

Octopus and Potato Salad

Octopus with potatoes, dressed in citrus vinaigrette with beans, oranges, and rocket leaves.

1,600/=

Exotic Salad

With mango, avocado, cucumber, carrots & ground nuts or prawns.

1,600/= - 2,200/=

Samosa Corner

Meat Samosa

600/=

Vegetable Samosa

600/=

Gorgonzola Samosa

800/=

Fish Samosa.

800/=

Prawn Samosa

900/=

Mozzarella & Tomato

800/=

Coriander & Feta Samosa

900/=

Burger Delights

Kobe Beef Burger

Kobe beef patty, scamorza cheese, lettuce, caramelized onions, dry tomato & basil.

2,100/=

Chicken Burger

Grilled chicken breast, scamorza cheese, lettuce, caramelized onions, dry tomato & mayo.

1,900/=

Fish Burger

Battered fish, lettuce & tartare sauce.

1,900/=

Vegetarian Burger

Flavorful veggie patty with fresh ingredients.

1,400/=

Avocado and Prawn Burger

Succulent prawns and creamy avocado & rocket.

2,200/=

Cheeseburger

Classic beef burger topped with melted cheese, onions & lettuce.

2,100/=

(All burgers are served with chips)

Piadina

Parma Ham, Avocado, and Mozzarella 	1,600/=
Tuna, Mayonnaise, and Tomato	1,500/=
Chicken, avocado, Tomatoes, Lettuce, Vinegrette sauce	1,400/=
Cooked Ham and Scamorza Cheese OR Mozzarella 	1,400/=
Vegetarian with Cream Cheese 	1,200/=
Parma Ham, Parmesan, and Arugula 	1,600/=

Side Dishes

Basmati Rice. 600/==	French Fries 600/==	Mashed Potato. 600/==	Grilled Vegetables 600/==
Mixed salad 600/==	Masala Chips 600/==	Deep fried Onion rings 600/==	Garlic chips 600/==

Sweet Endings

Artisan Ice Cream (Scoop).

Choose from Vanilla, Yogurt, Chocolate, Hazelnut, Stracciatella, Coconut, Lemon, Mango, Passion Fruit, Strawberry, Black Cherry, Salted Caramel, Coffee, or Licorice.

360/=

Seasonal Fruit Medley

A beautifully arranged platter of fresh seasonal fruits.

650/=

Nutella & Crispy Banana Crepe/ Samosa

Delicate crepe filled with Nutella and topped with crispy banana.

850/=

Affogato al Caffè

A scoop of ice cream drenched in rich espresso.

1,200/=

Chocolate Soufflé with Ice Cream

Warm chocolate soufflé paired with artisan ice cream.

1000/=

Triple Chocolate Mousse

A rich mousse with three layers of decadent chocolate.

1,000/=

Catalana cream (lemon flavor).

A refreshing lemon-flavored treat.

900/=

Iced coffee souffle

A chilled, coffee-infused dessert.

900/=

Pineapple Brule'

Creme brulé' pineapple flavoured.

800/=

Vegetable Symphony

Starters

Pumpkin and Ginger Samosas

Crispy samosas filled with spiced pumpkin and ginger.

500/=

Spinach and Ricotta Crepes

Delicate crepes stuffed with a rich spinach and ricotta cream.

1,000/=

First Course

Spaghetti with Rocket, Basil, and Cashew Pesto

Classic spaghetti tossed in a vibrant arugula, basil, and cashew pesto.

1,100/=

Pumpkin Gnocchi with Tomato Sauce

Soft gnocchi paired with a savory pumpkin and tomato sauce.

1,000/=

Risotto with Zucchini and Scamorza

Creamy risotto featuring zucchini and smoked scamorza cheese.

1,400/=

Second course

Vegetarian Burger


A hearty veggie patty served with all the classic fixings.

1,050/=


Potato, Leek, and Porcini Frittata


A flavorful frittata with potato, leek, and porcini mushrooms.

1,000/=

 Vegan

 Vegetarian

 Gluten Free

 Contains pork