



STONE
SEASONAL CUISINE

SMALL PLATES

SALMON TATAKI
avocado cream, ponzu sauce
27

BEEF TARTAR
dijon mustard ice cream
24

TUNA CARPACCIO
ginger dressing, horseradish mayo,
toasted sesame
21

VEGETABLE DIMSUM
home made with local vegetables,
soy sauce
18

CURRIED MUSSELS
coconut curry, scallion, ginger,
lemongrass
19

FARMER'S SALAD
green cuisine lettuce, cucumber,
cherry tomatoes, radish, beets, apple dressing
16

LOBSTER BISQUE
home made chunky lobster bisque
21

MAIN COURSES
FISH & SEAFOOD

SOUS VIDE SALMON
shitake mushrooms, asparagus,
snow peas, dashi broth
40

STEAMED RED SNAPPER
organic rice, grilled vegetables,
white wine sauce
38

GRILLED YELLOWFIN TUNA
thai vegetables, turnip and sweet potato puree
38

WASABI LOBSTER
butternut squash puree,
sautéed vegetables
49

Zemi Beach House Hotel is committed to the utilization of local ingredients from locales such as Green Cuisine and Island Harbor. We believe that sustainable practices in farming and fishing bring food to life.

15% service charge will be added for your convenience



STONE
SEASONAL CUISINE

MEAT

PAN SEARED DUCK BREAST

mango chutney, shallots, parmentier,
port reduction
39

SLOW COOKED CORNISH HEN

portobello risotto, rosemary and honey sauce
32

FROM THE GRILL

PEPPER STEAK

12 oz strip loin, grated bone marrow,
grated potato
with bacon and swiss cheese
48

STONE STEAK

8 oz tenderloin, truffle mash potato,
portobello mushroom au gratin
and bordelaise sauce
51

RIB EYE STEAK

14 oz rib eye, roasted corn,
shallot and thyme butter,
scaloped hasselback potatoes
49

HOUSE SPECIALITY

FISHERMAN'S STEW

local mahi, calamari, lobster, mussels,
shrimp, topped with fish broth
44

DESSERTS

LEMONGRASS AND GINGER

CREME BRULEE
12

CHOCOLATE FONDANT

mango coulis, matcha tea ice cream
12

PANNA COTTA

almond crumble, star anise pineapple rum compot
12

STRAWBERRY TART

orange coulis, chocolate ice cream
12

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