



20·KNOTS
CASUAL DINING
DINNER

SMALL BITES

GAMBAS AL AJILLO	28
sautéed shrimp with garlic, white wine, lemon, coriander and shellfish bisque	
YELLOWFIN TUNA TARTARE	26
green apple, yuzo, capers, seaweed salad and crispy rice crackers	
BEEF CARPACCIO	33
thin sliced beef tenderloin, olive oil and lemon dressing, arugula, semi dried tomato, and parmesan flakes	
FRIED CALAMARI	22
sweet red pepper, coriander, tartare sauce	
HUMMUS	18
garlic bread, kalamata olives	
BURRATA	26
beetroot gel, arugula, kalamata olives, cucumber and cherry tomato	

SALADS

CAESAR SALAD			
CLASSIC 19	CHICKEN 23	PRAWNS	25
parmesan, bacon, homemade croutons and caesar dressing			
LOCAL CATCH LOBSTER SALAD			27
orange, lemon and thyme dressing, cherry tomato, spinach, citrus, cucumber, red radish			
PEAR AND BLUE CHEESE SALAD			20
romaine lettuce, blue cheese, pears, walnuts and vinaigrette			

FROM THE BRICK-OVEN

SHOAL BAY CROWN PIZZA	33
san marzano tomato, lobster, seafood, mozzarella, oregano, lettuce	
HAM AND MUSHROOM PIZZA	24
mozzarella, cooked ham, mushroom, basil, arugula salad and parmesan flakes	
PIZZA BOLOGNESE	25
bolognese sauce, mozzarella, parmesan and basil	
PIZZA RIPIENA	24
mortadella, garlic aioli, sundried tomato, arugula, parmesan and mozzarella	

CARIBBEAN CURRIES

YOUR CHOICE OF

GREEN CURRY with carrot, eggplant, onion, shredded coconut, raisin, mango chutney, coconut rice	
RED CURRY with mixed peppers, onion, cashew nut, coconut, raisin, mango chutney, coconut rice	
CHICKEN	26
SEAFOOD	32
TOFU AND VEGETABLES	24

CONTAINS NUTS VEGETARIAN CONTAINS SHELLFISH

17% service charge and 13% GST will be added for your convenience. ALL PRICES IN USD\$.
Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order



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CASUAL DINING

HOMEMADE PASTA

LOBSTER SPAGHETTI 🍣	33
local lobster, creamy bisque sauce, herbed oven dried tomato	
SPAGHETTI WITH BURRATA ✓	30
cherry tomato, tomato sauce, basil, parmesan, olives and burrata cheese	
PAPPARDELLE BOLOGNESE	23
house made pasta, beef bolognese sauce, tomato, parmesan	
RAVIOLI SPINACH AND RICOTTA ✓	23
home made ravioli filled with ricotta and spinach, served with cherry tomato and basil sauce	
CLASSIC LASAGNA	27
bolognese sauce, béchamel, mozzarella and parmesan	

RISOTTOS

FRUTTI DI MARE RISOTTO 🍣	35
lobster, shrimp, clam, mussel, light tomato sauce and bisque	
SAFFRON RISOTTO & BRAISED SHORT RIBS	33
creamy saffron risotto, with braised short rib	
MUSHROOM RISOTTO ✓	26
porcini mushroom, champignon, shemiji mushroom, truffle oil, parsley and parmesan	

ENTRÉES

GRILLED LOBSTER 🍣	70
whole lobster, roasted vegetables, curried potato, garlic lemon butter sauce	
LOCAL RED SNAPPER FILLET 🍣	31
julienne vegetables, lemon butter sauce, clams	
GRILLED OCTOPUS	28
spanish paprika, sautéed broccoli, garlic, roasted lemon and potato wedges	
RIB EYE STEAK	56
with french fries, peppercorn sauce, seasonal vegetables and spicy aioli	
EGGPLANT PARMIGIANA ✓	22
fried eggplant, tomato sauce, basil, parmesan and mozzarella	
BEEF SHORT RIBS	53
slow cooked short ribs, served with jacket potato with sour cream, grilled asparagus and red wine sauce	
LAMB SHANK	47
braised lamb shank, mashed potatoes, guinness sauce	

ZEMI SPECIALITIES

CARIBBEAN LOBSTER MAC & CHEESE 🍣	28
local lobster, gruyere & cheddar cheese, topped with bread crumbs and baked to perfection	
FISHERMAN CATAPLANA 🍣	38
local fish fillet, mussels, clams, prawn, garlic, tomato, coriander, bell pepper with coconut rice	

SIDES TO SHARE (\$6 EACH)

SWEET POTATO FRIES	RICE & PEAS	CORN ON THE COB
GREEN SALAD	ROASTED VEGETABLES	COCONUT RICE



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VEGETARIAN



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