

**Unwind to an island soundtrack
of reggae vibes, while sharing
your experiences from your last
dive or your exciting water sport
session. Welcome to our
laid-back lagoon haven!**



**Our planet needs
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

* The Signature Dishes are chargeable and not included in any meal plan. A 30% discount is applicable for guests on Half Board, Full Board or All Inclusive meal plans.

* **ASIAN CRAB BURGER** 38

(D) (G)

Crab burger, squid ink bun, soft shell crab tempura, avocado, mango, Asian coleslaw, taro chips, spicy Japanese mayonnaise

Allergic to pollen, peanuts or negativity?

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

(G) Gluten

(N) Nuts

(D) Dairy

(A) Alcohol

RED QUINOA SALAD & AVOCADO 26

CAL 279

Red quinoa, baby spinach, grilled homemade tofu, baba ganoush, avocado, grapes, pomegranate, artichokes, mixed seeds, kale, cucumber, scallions, lemon vinaigrette

TUNA TARTAR FINGER LIMES & GINGER 22

COCONUT INFUSION (G)

Maldivian yellow fin tuna, fresh finger lime caviar, island coconut, honey pear, red chili, coriander, taro chips

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LAGOON COBB SALAD (D) (G) (N) 26

Homemade fresh yoghurt, mint, roasted capsicum, edamame beans, cos lettuce, poached quail eggs, avocado, roasted olives, heirloom tomato, radish, beef bresaola, fennel pollen, sunflower seeds

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(D) Dairy

(A) Alcohol

BUDDHA 26

NUTRITION BOWL (G)

CAL 310

Green tea soba noodles, banana flower, palm heart, carrot, tomato, rocket, sunflower seeds, orange miso dressing, tofu, sesame seeds

THAI PRAWN SALAD 30

(G) (D)

Marinated prawns, pomelo, mango, papaya, island coconut, toasted shallots, palm sugar dressing

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CLASSIC PARMA HAM 23
PANINI (D) (G) (N)
Parma ham, mozzarella cheese,
basil pesto, pine nuts

GRILLED VEGETABLE 21
PANINI (D) (G) (N)
CAL 368
Roasted capsicum, zucchini, eggplant,
mozzarella cheese, basil pesto

ROASTED HONEY 23
CHICKEN & PESTO
PANINI (D) (G) (N)
Honey-roasted chicken, brie cheese,
basil pesto, figs compote, kalamata
olives, pickled cucumber, home spiced
potato wedges

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SANDWICHES & BURGERS

SMOKED PULLED PORK HOAGIE (D) (G) 35

Pulled pork, artisan mustard, pickled cabbage, roasted capsicum, cilantro, raclette cheese, messy fries

LUX* BEEF BURGER (D) (G) 29

Cape grim Tasmanian beef, tomato, cheddar cheese, lettuce, mushroom, pork bacon, roasted onion, fried egg, French fries

BEYOND VEGAN BURGER (G) 30

CAL 335

Red onion, hibiscus flower compote, tofu mayonnaise, sundried tomato paste, lettuce truffle oil, purple yam chips

CHICKEN BURGER (D) (G) (N) 28

Crispy corn-fed chicken breast, avocado, grilled pumpkin, tartar sauce, French fries

CHICKEN WRAP (D) (G) 28

Cajun-spiced chicken, cheddar cheese, tomato salsa, fresh guacamole, sour ceam

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**TROPICAL FRUIT
PLATTER** **20**

CAL 215

Seasonal fruit plate
with homemade sorbet

**TROPICAL FRUIT
TRIFLE (G) (D) (N) (A)** **20**

CAL 328

Tropical fruit, almond biscuit,
crunchy almond custard, vanilla
coconut moussee, Malibu rum

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