

Western Epicurean

Appetizers

Seafood Cocktail (D)	67
Chilled Calamari, Prawns, Black Mussels and Lobster Medallions with Avocado and Marie Rose Sauce	
Baked Fin de Clair Oysters (D,G,P)	46
French Oysters Gratinated with Spinach, Crispy Pancetta, Parmesan Bread Crumbs and Hollandaise	
Beef Carpaccio Tonnato (D)	43
Black Angus Tenderloin, Anchovies, Parsley Croutons, Parmesan and Borage Cress with Ventresca Tuna Sauce	
Smoked Duck Breast (D,G)	36
Foie Gras Torchon, Duck Prosciutto, Fig Preserves and Organic Honey Gastrique	
Salmon Crudo	31
Tasmanian Cured Salmon with Avocado Gel, Goji Berries, Ponzu Mignonette and Shiso Cress	
Gambas Tapas (P)	31
Char-Grilled Garlic Prawns with Nduja Stuffed Padron Peppers, Corn Pico de Gallo and Romesco Sauce	
Crab Cake Gratin (G)	40
Pan-Seared Crab Cakes with Gratinated Hollandaise, Fennel and Citrus Segment Salad	
Salad Lyonnaise (D,P)	26
Mixed Greens with Crispy Bacon Lardoons, Truffled Croutons, Poached Egg and Dijon Dressing	

Soups

English Green Pea Veloute (D,G)	31
Grilled Scallops, Minted Pea Spaetzle and Argan Oil	
Vegetable Soup au Pistou (D)	23
Clear Vegetable Soup with Quinoa and Garlic Basil Pesto	
Kuda Lobster Bisque (D,G,A)	36
Butter Poached Lobster Medallion with Spiced Lobster Oil and Smoked Potato Sticks	

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Mains

Beef Rossini	82
Grilled Angus Beef Tenderloin with Potato Gnocchi, Pan-Seared Foie Gras and Stewed Moral Jus	
Chicken Caprese (D)	54
Corn Fed Chicken on Barley Risotto with Cherry Tomatoes, Bocconcini and Basil Jus	
Beef Stroganoff (D,G)	52
Confit of Slow Braised Beef Short Rib on Pappardelle Pasta with Mushrooms and Sour Creme	
+ 7 Score Wagyu Rib Eye (D,A)	102
Grilled Portobello Mushroom, Sauteed Baby Potatoes and Sauce Bearnaise	
Best End of Lamb	72
Chermoula Roasted Lamb Loin on Socca Pancake with Mediterranean Vegetables and Zatar Jus	
Moules Frites (D,A)	42
Organic Black Mussels in White Wine Butter Sauce with Tomato Concasse and Garlic Panisse	
Lobster a la Plancha (D)	98
Grilled Indian Ocean Lobster Tail with Aromatic Seaweed Butter	
Mixed Seafood Grill	113
Grilled Lobster, Shrimps, Scallops and Fish of the Day with Sauce Vierge	



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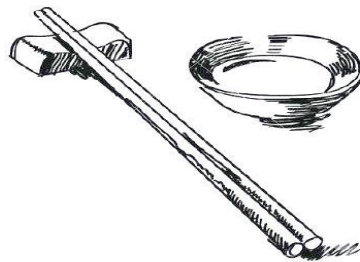
Flavors of the Orient

Appetizers

Dumpling Sampler	26
Chicken, Shrimp, Vegetable accompanied with Chinese Vinegar and Ginger	
Prawn Maki Roll (D,G)	33
Wasabi Mayo, Cucumber, Unagi Sauce accompanied with Pickled Ginger, Soya Sauce, Tobiko	
Sashimi	39
Premium Selection of Salmon, Tuna, Reef Fish and Scallops with Wakame Salad	
Maldivian Kopi Leaf Salad	19
Tossed Kopi Leaves with Onion, Grated Coconut, Maldivian Chili and Lime Juice	
Add Tuna Tartar	26
Add Salmon Crudo	29
Peking Duck Spring Rolls (G)	21
Roasted Duck with Oriental Vegetables and Hoisin Barbecue Sauce	

Soups

Cantonese Hot & Sour Soup	19
Silken Tofu with Wood Ear Mushroom, Shitake, Bamboo Shoots and Ginger	
Double Boiled Chicken Soup	21
Braised Chicken with Mushrooms, Tofu, Goji Berries and Hong Kong Noodles	

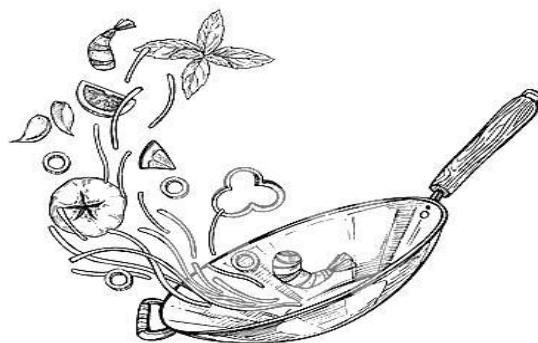


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Hibachi Grilled Cod	46
Teriyaki Glaze, Braised Daikon, Bok-Choy and Crispy Garlic	
Korean Hot Pot (P)	36
Spicy Soup Broth with Crispy Pork Belly, Kimchee, Tofu, Egg, Mushrooms and Ramen Noodles	
Dolsot Bibimbap	31
Korean Rice Bowl with Stir-Fried Beef Bulgogi, Vegetables and Fried Egg	
Kung Pao Chicken	29
Spicy Sichuan Style Fried Chicken with Vegetables, Chili and Roasted Cashew Nuts	
Fried Singaporean Mei Fun Noodles (P)	33
Vermicelli Noodles with Tiger Prawns, Chinese Sausage, Bok Choy, Bean Sprouts and Curry Powder	
Teppan-Yaki Beef	102
Teppan Grilled Wagyu Ribeye with Braised Daikon and Crispy Garlic	
Maldivian Curried Lobster	83
Spiny Lobster Braised with a Maldivian Spiced Coconut Curry with Kopi Leaf Salad, Coconut Rice and Chapatti	
Kalbi (P)	60
Korean Grilled Pork Ribs with Kimchee Soup and Steamed Rice	
Lo Han Chai	26
Braised Vegetables in Vegetarian Oyster Sauce with Cellophane Noodles, Tofu and Water Chestnuts	
Teochew Steamed Fish	44
Salted Vegetable Broth with Stewed Tomatoes, Tofu and Ginger	



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Vegetarian Choices

Salads

Cafe Garden Salad (D)	19
Mixed Greens with Copeaux of Vegetables, Farro, Aged Pecorino and Balsamic Vinaigrette	
Falafel Salad	21
Green Herb Salad, Confit of Lemon and Citrus Labneh Dressing	
Hearts of Palm Salad	19
Heart of Palm Salad on Avocado Puree with Capers, Tomatoes and Espelette Chili in Lemon Vinaigrette	
Heirloom Tomatoes (D)	26
Varieties of Marinated Tomatoes with Parsley Sponge, 60 Year Balsamic and Olive Oil Granita	
Burrata Stracciatella (D)	33
Stuffed Buffalo Mozzarella on Grilled Vegetables, Figs, Spanish Olive Oil and Fleur de Sel	

Mains Courses

Penne Pasta Pomodoro (G)	25
Braised Spinach, Artichokes and Chickpeas in Roasted Tomato Sauce	
Mediterranean Socca (D)	31
Socca Pancake with Mediterranean Vegetables, Halloumi Cheese and Rucola Pesto	
Spinach Cocotte (D,G)	26
Baked Spinach in Boursin Creme with Poached Egg, Grilled Garlic Bread and Garlic Panisse	
Mongolian Stir-Fried Tofu (G,A)	26
Oriental fried Vegetables, Ginger and Lotus Root Chips	
Thai Green Curry	33
Green Coconut Gravy with Varieties of Thai- Eggplant and Vegetables	



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International Dessert Selections

Coconut Mille-Feuille (D) Coconut Yoghurt, Pineapple Sorbet and Vanilla Meringue	18
Chocolate Pot de Creme Salted Caramel and Peanut Butter Crisp	18
Baked Alaska (D,G) Classic Vanilla Chocolate Strawberry Ice Creme Cake under Meringue Dome	18
Mango Sticky Rice Sliced Thai Mango and Sticky Rice	16
Red Velvet Sponge Cake Raspberry Yoghurt Ice Cream	18
Fruits of the Four Seasons Seasonal Selection of Fruits with Berries	15
Chocolate Lava Cake (G,D) Vanilla Bean Ice Cream	15
Ice Tropical Coupe Vanilla, Chocolate, Strawberry, Snickers, Espresso, Toblerone and Coconut	7



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