

STARTERS

MEDITERRANEAN MEZZE (G) (V) (VG) (H) (D)	30
Chioggia beetroot & Eggplant mutable, tabuleh Compressed watermelon, labneh, pita	
* COLD SEAFOOD PLATTER FOR 2 (G) (SF)	120
Fresh oyster, poached lobster, marinated black mussel, Smoked salmon, gravad salmon, tikka prawns, smoked tuna, Seaweed salad, Lime, ciabatta bread	
CHICKEN TIKKA SALAD (D) (G)	28
Grilled artichoke, pineapple chutney, mint chutney, yogurt fresh garden herbs	
KATAIFI PRAWN (G) (SF)	36
Crispy prawn, ginger curry cream, pickle palm heart, lemongrass chili dressing	
PERSIAN SALAD (D) (A) (V) (VG) (H)	30
Feta, romaine lettuce, marinated olives, tomatoes, cucumber, roasted capsicum, Red onion, Persian honey, red wine dressing, zatar, sumac	
PANZANELLA SALAD (G) (VG) (H)	26
Cucumber, spring onions, tomatoes, pecorino cheese, Italian dressing, bread, olives	
MY WAY OF POKE BOWL (SF) (G)	30
Fresh tuna sashimi, avocado, radish, cucumber, crunchy, sea weed, purple cabbage	
BITTER BRUTUS (G) (D) (N) (VG) (H)	26
Belgium endive red & white, parmesan cheese, herb croutons, Caesar dressing	
SALMON CHEVICHE (SF) (G) (D)	26
Fresh Atlantic salmon, tiger milk, chulpi	
VEGETABLE TERRINE (V) (G) (D)	26
Grilled vegetables, light spicy tomato sauce, olive oil tomato compote	

ASIAN & INDIAN OCEAN

DOUBLE BOILED ASIAN CHICKEN CONSOMME (G)	24
Shitake mushroom, ginger, spring onion, wolfberries, shallot oil, prawn dumpling, egg noodle, char siew chicken	
CURRY LAKSA (SF) (G) (S)	38
Tiger prawns, enoki mushrooms, shredded baby kalia, lime, Fresh chili, coconut, curry	
STIR FRIED BLACK PEPPER BEEF (SF) (G) (S)	42
Broccoli, capsicum, celery, asparagus, Yeung chow fried rice,	
CHICKEN SATAY (N)	28
Asian bbq chicken skewers, Sticky rice Spicy peanut sauce, achaar	
SINGAPORE NOODLES (SF) (G)	28
Thin vermicelli noodles, shrimps, bbq pork belly, vegetables, toasted sesame seeds, coriander, fresh bean sprouts	
NIKU UDON SOUP (G)(SF)	30
Thick wheat noodles, thinly slice beef, narutomaki, Japanese parsley spring onion, togarashi	
WONTON NOODLES SOUP (G)(SF)	30
Egg noodles, prawn dumpling, siew bok choy, shitake mushroom, char Sui chicken, chili, ikan bilis, spring onions, sambal, line, sesame oil	
SWEET & SOUR PORK (P) (G)(SF)	34
Crispy pork, pineapple, bell pepper, chili, toasted sesame seed lotus fried rice, tangy sticky sauce	
TRADITIONAL MALDIVIAN KUKULHU RIHA (G) (S)	38
Slow cooked addu chicken, curry, fragrant rice, theluli salad, coconut sambal, addu bread	

MAIN COURSES

GRILLED TUNA STEAK (SF) (H) (S)	48
Tomato celiche, asparagus, edamame beans, aged balsamico	
LASAGNE BOLOGNESE TALEGGIO SAUCE (G) (D)	32
Beef sauce, pasta, Taleggio cheese, arugula salad	
BEEF PIE (D) (A) (G)	30
Angus beef ragout, pearl onion, carrot, creamy mash, onion relish Pickled vegetables, beef juice	
PUMPKIN & CHEESE RAVIOLI (D) (G) (N) (V) (VG)	30
Butternut squash, mascarpone, feta, sage butter cream	

JOSPER OVEN

THE BUTCHER CUT (D) (A) (P)	60
Sirloin 240 gr. grill, oven baked vegetables, baked potato, crispy parma ham	
ORGANIC SALTBUSH LAMB RIBS (D) (A)	68
Free ranged high-quality award-winning lamb, bultarra Confit beef tomatoes, grilled zucchini, goat cheese, thyme sauce	
* GRILLED ROBBINS ISLAND WAGYU STRIPLOIN (D) (A)(P)	80
Marble score 7, best quality Australian beef Baked potato, crispy Parma ham, herb butter, green vegetables	
* WAGYU TOMAHAWK FOR 2 (D) (P)	145
Marble score 9, darling downs wagyu Grilled vegetable salad, olive oil, old balsamic, baked potato, crispy parma ham	
* CAPE GRIM TENDERLOIN (D) (A) (P)	70
Marble score 4 Tasmanian beef Grilled vegetable salad, olive oil, old balsamic, baked potato, crispy parma ham	
* TOOTHFISH FILLET (D) (A) (SF)	72
Glacier 51 tooth fish, also known as Patagonian tooth fish. Isolated deep in the sub-Antarctic, a staggering 4,109 km from mainland Grilled asparagus, beure blanc, sugar snaps	
* Excluded from any meal package	

All prices are in US dollars and are subject to a 10% service charge plus 12% GST.

Should you be ALLERGIC or INTOLERANT to ANY food, please inform your waiter who will be happy to assist you with selecting a dish suited to your requirements; or have our chef

prepare something special for you. All items marked with a * are not part of All Inclusive Package, will apply % 30 discount.

(P) Pork (V) Vegetarian (VG) Vegan (SF) Seafood (G) Gluten (N) Nuts (A) Alcohol (D) Dairy (H) Healthy (S) Spicy