



VAKKU
DINNER



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Garde Manger

Salmon (S)	35.00
Cured, seaweed salad, wasabi, sesame seed crisp	
Carpaccio (N) (S) (D)	42.00
Kobe, dukkah, spices, mustard sauce, rocket leaves or salad fried capers, anchovies, parmesan Reggiano	
Prawn (S) (D)	39.00
Plancha, fresh coconut, garlic butter, lemon	
Tartare (S) (P)	46.00
Raw Kobe, quail yolk, Sevruga caviar parma ham, verjuice reduction	
Octopus (S) (SP) (P)	35.00
Chilli rub, sweet potato, gremolata chorizo sauce	
Tuna (S)	39.00
Tataki, crisp potato, garlic, pickled shimiji teriyaki, aubergine, lime caviar	
Mussels (S) (D) (A)	30.00
Flashed mussels, coconut, lemongrass, focaccia	
Beef (D) (G)	38.00
Smoked fillet, tarragon cream cheese honey mustard sauce	



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Organic Garden

Tomato (V) (G)	24.00
Vine, smoked maldon salt endive chiffonade, red wine vinegar shallots	
Quinoa (V) (D) (N) (G)	28.00
Edamame peas, pumpkin seeds, pomegranate cucumber, mint, tahini-buttermilk dressing	
Caesar (S) (D) (P) (N)	28.00
Cos baby lettuce, croutons, pancetta, pine nuts anchovies, grilled lime, parmesan dressing	
Beetroot (V) (D) (G)	28.00
Organic wild mushroom, grilled courgettes, rocket leaves or salad goat's cheese, sherry vinegar truffle oil	
Burrata (V) (N) (D) (G)	36.00
Organic baby carrots, burrata, pesto, rocket leaves or salad, tomato	



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From the kitchen

Duo of beef	80.00
Braised beef cheek, wagyu steak, potato mousseline charred shallots, persillade, asparagus, onion crisp, morel jus	
Pork belly	48.00
Roasted pork belly, wine braised red cabbage kale-ginger and edamame purée, diced sweet potato grilled ceps, spinach, jus roti	
Fillet Rossini	90.00
Pan seared beef medallion, paté de foie gras, truffle balsamic Portobello, hash brown, wilted spinach garlic confit, butternut cream, port wine jus	
Chicken de Bresse	65.00
Roasted breast, confit pom-pom, pickled fennel and leek madras curried cream and saffron raisin basmati, rose petals	



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Butcher Block

Pasture fed Black Angus beef from White Ranges or Kobe

	White Ranges	Kobe
Rib-Eye (300gr)	55.00	105.00
Sirloin (300gr)	55.00	100.00
Fillet (200gr)	65.00	95.00
Porterhouse (400gr)	75.00	115.00
Lamb cutlets	65.00	
Poussin roasted, Peri-peri (SP)	45.00	
Tomahawk (1250gr) ** Please order 24 hours in advance	195.00	

Sauces

Hollandaise (D) (G)

Béarnaise (D) (G)

Tomato relish (V) (G)

Peppercorn (D) (G) (A)

Fresh Catch

Lobster (S)	99.00
Line fish (S)	45.00
Tuna grilled (S)	49.00
Giant Prawns, à la plancha (S)	75.00

Sauces

Butter sauce (D)

Garlic (D)

Lemon – lemon grass (D)

(V) Vegetarian (N) Contains Nuts (D) Dairy (S) Seafood (G) Gluten Free (P) Pork (SP) Spicy (A) Alcohol

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On Side

7.00

Greens (S) (G)

Wilted, oyster sauce

Creamed potato (D)

Parmesan

Wild mushroom (V) (D)

Garlic butter

Glazed carrots (V) (G)

Honey, lemon

Bok choy (S) (G)

Oyster sauce

French fries (V)

Smoked salt

Asparagus (V) (D) (G)

Lemon butter

Rice (V)

Coconut

Zucchini (V)

Frite

Spinach (V) (D) (G)

Nutmeg cream

Thick chips (V)

Truffle salt

Tomato (V) (G)

Sliced - red onion



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Dessert

Chocolate soufflé (D) Soufflé, caramel ice cream snow sugar dust, chocolate sauce		25.00
Cherry torte Fresh cherry blossom, white chocolate silk bed, cherry jelly		20.00
Coco mango Island coconut, mango brulée, milk chocolate		20.00
Passion parfait Passion vanilla soup, passion toast, red tuile		20.00
Manjari Chocolate pot de crème, crust of chocolate tuile		20.00
Selection of ice cream (D) Strawberry ripple Madagascar Chocolate Caramel White coffee	Per Scoop	4.00
Selection of Sorbet Coconut Mango Passion	Per Scoop	4.00

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Parrotfish

Starter

Vegetable batons with hummus (V)	6.00
Tomato and Mozzarella salad (V)	6.00

Soup

Tomato soup (V)	6.00
Chicken noodle soup	6.00

Sandwiches and Burgers

Ham and cheese (P)	12.00
Tuna mayo	12.00
Chicken mayo	12.00
Peanut butter and jam	8.00
Beef burger	16.00



Parrotfish

Main Dishes

Choice of spaghetti, penne or linguini

Bolognese 14.00

Alfredo 14.00

Pomodoro 10.00

Pizza Margherita (V) 10.00

Lasagna 10.00

Macaroni cheese 10.00

Land and Sea

Fish and chips with mushy peas 14.00

Pork and chips (P) 16.00

Grilled chicken with rice 16.00

Steak and chips 18.00



Parrotfish

Dessert

Red velvet whoopie pie (D)	8.00
Marshmallow, chocolate dipped red velvet whoopie pie, fresh berries	
Raspberry vanilla cupcake (D)	8.00
Cupcake raspberry, vanilla, butter cream top, chocolate chips, fresh berries	
Pecan nut brownie (D)(N)	8.00
Brownie, chocolate sauce, chocolate flakes, fresh berries, snow sugar dust	
Fresh fruit salad	8.00
Assorted cut fruits, pineapple, mango, papaya, mangosteen, melon, berries, kiwi Served with ice cream, frozen yoghurt, or sorbet	
Ice cream (D)	Per Scoop 4.00
Strawberry ripple	
Madagascar vanilla	
Chocolate chunk	