

## COLD

### Tempura prawn roll 24

Prawn tempura, cucumber, avocado, Aji Amarillo

### Seared Beef Nigiri 36

Burnt marble scored Wagyu beef, wasabi, Gari

### Tuna Hot Miso Tacos 18

Garlic chips, Spicy miso

### Vegan Caesar 26

Crunchy romaine, rice crackers, avocado, nutty dressing

## HOT

### King Crab and Egg Drop Soup 22

Wakame, Scallion, togarashi

### Baked Tasmanian Salmon 48

Shaddock Pomelo, Micro cress, Tangy Honey Dressing

### Pan seared Australian Wagyu Beef 68

Seasonal vegetables, Black Sesame, Truffle Teriyaki

### Maldivian Tuna Wrap 14

Kullhafila leaves, Maldivian githiyo mirus, potato wedges, tomato dip

### Tandoor Chicken Celt 28

Charred chicken flakes, cucumber crunch, fresh coriander, potato wedges, molten cheese

## SWEET

### Local Pawpaw Ricotta 22

Manuka Honey Drizzle, Fresh Mint

### Tropical Fruits 8

Coconut Yogurt, Passion Fruit Fluid Gel

### Sorbet 8

Granny Smith and Celery  
Carrot & Orange  
Cucumber, Wasabi



Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance.

Prices are in US Dollars and subject to 10% Service Charge and 12% Goods and Service Tax.



Vegetarian



Fish



Soy



Lactose



Shellfish



Gluten



Egg



Nuts