












SUNSET
P O O L C A F E

LUNCH MENU

Snack

- FISH SATE   \$18
Wahoo marinated with cilantro, Peanut Sauce
- CRAB BRUSCHETTA*    \$18
Grilled Focaccia Bread, Grain Mustard, Shallot, Red Capsicum,
Tomatoes & Edamame Beans
- STEAMED BUNS   \$16
Squid Ink tempura Reef Fish, Red Onion, Cucumber, Kopi Leaf's, Jalapeno Mayo
- SHRIMP POP CORN   \$17
Honey Lemon Mustard Dip

Salad

- SEAFOOD CEVICHE  \$20
Reef Fish, Shrimps, Squid, Coriander, Tiger Milk Dressing
- CITRUS CURED SALMON   \$19
Pickled Baby Beets, Quinoa, Chives Labneh, Lemon Gel
- CAPRESE SALAD   \$18
Buffalo Mozzarella Salad, Plum Tomato, Pesto, Pine Seed & Balsamic Glace



 Nuts  Seafood  Gluten  Alcohol  Dairy

All prices are in US dollars & subject to 10% service charge plus 12% GST

* Not included in All Inclusive package, 30% discount applicable in each dish





Salad


SUNSET SALAD   \$17
Romaine Lettuce, Red Onion, Cucumber, Radish, Roma Tomatoes,
Garlic-red Vinegar Dressing, Seared Snapper




ROCK MELON & QUINOA SALAD    \$16
Multi-color Quinoa with Heart Palm, Avocado, Shiitake Mushroom,
Miso and Sesame Dressing

GRILLED OCTOPUS  \$24
Oven Braised Octopus served with Potatoes Confit & Paprika Spanish Oil

HIDEAWAY CAESAR SALAD   \$26
Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, Garlic Crouton,
Hardboiled Egg with Grilled Chicken or Grilled Prawn

Soup

CHILLED WATERMELON SOUP  \$16
Compressed Watermelon, Melons, Avocado

CLAMS CHOWDER    \$22
Traditional Clam's Chowder



Nuts



Seafood



Gluten



Pork



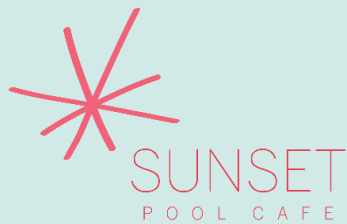
Dairy



Vegetarian




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Sandwiches

Served with Fries & Mixed Leaves

DRY AGED BEEF BURGER    \$32




Brioche Bun, Lettuce & Tomatoes, Light Mayonnaise, Comte Cheese, Pork Bacon

HAM & CHEESE PANINI    \$26

Cooked Ham, Emmental Cheese, Dijon Mustard, Mayonnaise, Tomato

SEAWEED BAGEL WITH SMOKED SALMON*    \$28

Cream Cheese, Capers, Red Onion Compote Citrus Scents, Ficelle Smoked Salmon

TUNA BURGER    \$30

Brioche Bun, Lettuce & Tomatoes, Wakame Salad, Red Onion, Sweet & Sour Sauce, Tomato Concasse



Dairy



Seafood



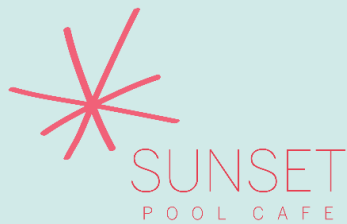
Gluten
















Pork

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Main Course

SEA BASS*   	\$36
Ecrasé Potato, Sautéed Vegetables, Lemon Butter Sauce	
BARRAMUNDI 	\$32
Baby Bok Choy, Mango Vinaigrette	
IBERIC PORK CHEEKS*   	\$36
Ginger & Potatoes Puree, Roasted Pumpkin, Soya Dressing	
CORN FED CHICKEN BREAST	\$33
Tomato-chili Marinade, Roasted Sweet Potatoes	
DRY AGED RIB EYE STEAK* 	\$57
Green Asparagus, Red Wine Jus, Green Salad	
SPIRULINA SEAFOOD RISOTTO  	\$34
Black Mussels, King Prawn, Reef Fish, Calamari, Garlic & Cream	
SPINACH AND RICOTTA RAVIOLI   	\$32
Cream Sauce with Almonds, Parmesan Shaving	



Alcohol



Seafood



Gluten



Pork



Dairy











Vegetarian

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Dessert

MANGO & COCONUT  	\$12
Cheesecake with Vanilla, Mango & Coconut	
JIVARA CHOCOLATE   	\$16
Warm Chocolate Cake, Ginger Sauce, Macadamia Ice Cream	
YUZU DELICE  	\$14
Almonds Crumble, Meringue, Marshmallow, Lime Sauce, & Yuzu Mousse	
EXOTIC FRUIT	\$14
Assorted Exotic Fruit, Passion Sorbet	
CHEESE PLATE* 	\$20
International Cheese Display served with Marmalade & Assorted Crackers	



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