

NON-VEGETARIAN

STARTERS

Fresh Oyster (Coffin Bay Sa Clay Pipe Variety)	\$6.59 each
<i>Choose one of the three following options:</i>	
Natural, Fried with Garlic Parsley Butter or Kirkpatrick	
Seasonal Vegetables, Octopus, Palm Heart, Semi Dried Tomato, Dry Olives, Pickled Lemon	\$35
Maldivian Lobster Salad, Celery, Roma Tomato, Marinated Mango, Lettuce, Pomegranate and Raspberry Dressing	\$38
Seared Scallops, Capsicum, Goat Cheese, Slow Cooked Orange Butternut Pumpkin, Beets Vinaigrette	\$42
Chilled Confit of Legine Fillet, Imperial Caviar, Carrot and Vanilla Puree, Watercress, Organic Olive Oil	\$37
 Seared Yellowfin Tuna, Crispy Chickpea Cake, Home-made Fragrant Spices, Cantaloupe Soup, Shallot Confit, Mesclun Leaves, Tomato Vinaigrette	\$32
 Sizzling Chili Salt Baby Squid, Szechuan Spices, Ginger, Tendrils, Garlic, Chili Citrus Marmalade	\$35
Crabmeat, Coriander Marinated Cucumber, Tamarillos, Dikon, Ponzu Mayo, Tobiko, Micro Cress	\$40
Beef Carpaccio, Crème Fraiche, White Asparagus, Crispy Ricotta and Black Truffle Ravioli, Quail Egg, Nasturtium, Pickled Onion, Micro Cress	\$42
 Pata Negra, Green Asparagus, Quail Egg, Raspberry Condiments, Cream Cheese, Vanilla Bean Oil	\$36
Wagyu Beef Rib Eye Salad	\$58
Mixed by the waiter at your table served warm, with Vegetables, Fresh Berries, Fruits, White Balsamic Vinegar, Tamarind, Coconut and Kumquat Dressing	


VEGETARIAN






CONTAINS PORK


SPICY


CONTAINS ALCOHOL

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SOUPS

-  Seafood Chowder, Prawns, Lobster, Saffron,
Fennel Cress, Anise Hyssop, Chili Oil \$34
-  Pumpkin Soup, Goat Cheese Cream, Truffle Oil \$32
-  Chilled Green Apple and Honey Pear Soup, Chili Grissini \$30
-  Chilled Pomegranate, Beetroot and Cranberry Soup,
Tarragon Infused Olive Oil \$30

PASTA AND RISOTTO

-  Mango Espelette Chili Risotto, Crispy Langoustine in Kataifi,
Lemongrass and Sambal Oelek Buerre Blanc \$46
-  Scialatielli, Saffron, Green Beans, Tomato, Basil, Littleneck Clams \$39
-  Lobster and Prawn Ravioli, Saffron Scented Lobster Chowder,
Macadamia Nuts, Fresh Roma Tomato, Basil \$44
-  Sweet Spiced Yellowfin Tuna, Cellentani Pasta,
Creamy Asparagus, Goat Cheese \$38
- Squid Ink Tagliatelle, Reef Fish Bisque, Broccoli Puree,
Confit of Calamari Tartare \$36



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MAIN COURSES FROM THE OCEAN

- Simply Grilled Water Prawns, Potato Ragout, Green Pea,
Orange Curaçao Cream \$52
- Legine Fillet Seared on the Plancha, Aubergine Salsa,
Carrot and Vanilla Purée, Clams, Espelette Chilli,
Toasted Pink Peppercorn Cream, Black Kilauea Fine Sea Salt \$56
-  Pan Seared Turbot Fillet, Scallops, Grapes,
Stir Fried Baby Bok Choy, Orange Curacao Cream \$54
- Seared Maldivian Tuna, Crispy Soft Shell Crab,
Confit Aubergines, Tomato Mozzarella, Pedro Ximenes \$50


MAIN COURSES FROM THE LAND

-  Seared Australian Black Angus Tenderloin \$75
Penja Peppers, Seared Foie Gras, Morels and
Shimeji Fricasse, Port Wine, Shallot Jus
- Roasted Venison Fillet, Green Apple and \$58
Goose Liver Ravioli, Smoked Mashed Potatoes,
Home-made Tangy Tomato Jam, Truffle Jus
- Milk-Fed Veal Tenderloin, White Asparagus Provencal, \$56
Salted Red Onion, Golden Mustard, Lavender Jus
-  Braised Veal Checks, Cooked for Eight Hours, \$60
Parmesan and Mascarpone Risotto,
Jerusalem Artichoke Ragout, Basil Pesto, Chilli Oil,
Thyme Sauce
-   36 Hours Sous Vide Suckling Pig, seared in the Plancha, \$62
Braised Red Cabbage, Glazed Baby Carrots,
Macadamia Mashed Potatoes, Teriyaki Eucalyptus Flower,
Honey Jus

SURF & TURF

-  Grilled Australian Black Angus Beef, Half Lobster Tail, Prawn Tail, Gorgonzola Polenta Cake, Beets Purée, Chianti Jus, Garlic Foam \$96






FROM THE PLANCHA

- Grass-Fed Cape Grim Beef Striploin (250 Grams) \$69
- Grass-Fed Cape Grim Beef Rib Eye (250 Grams) \$70
- Venison Chops (2 Ribs) \$65
- Lamb Chops (4 Ribs) \$62
-  Kurobuta Pork Chop (2 Ribs) \$64
- Corn-Fed Chicken Breast \$52

All Plancha Items served with,

-  Oven Baked Potato,
Sour Cream,
-  Crispy Bacon,
-  Marinated Grilled Green Asparagus.
Choice of Sauce,
-  Peppercorn,
 Mushroom
or
 Onion Jus

SIDES

-  Sea Salted Roasted New Potatoes, Basil and Pine Nut Pesto \$12
-  Maldivian Coconut Rice \$12
-  Gratin of Cauliflower \$12
-  Confit Aubergines, Black Olives, Rocket Leaves \$12
-  Char-Grilled Sweetcorn, Lime, Parmesan Cheese \$12

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APPETIZER

- Aubergine Terrine, Mediterranean Infused Zucchini,
Roasted Red Peppers, Roasted Garlic Confit,
Olive Tapenade \$33
- Mushroom Tarteno, Roasted Seasonal Vegetables,
Semi Dried Tomato, Saffron Cream,
Grana Padano and Fried Sage \$36
- Grilled Oregano Marinated Courgette, Shimeji Mushroom,
Oyster Mushroom, Baby Spinach, Sun-dried Tomato,
Feta Cheese, Red Capsicum Emulsify \$32
- Trio of Tomato, Buffalo Mozzarella, Rocket Leaves,
Balsamic Dressing, Basil Pesto \$38



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PASTA AND RISOTTO

-  Champagne Saffron Risotto, Onion Marmalade, Tomato Confit, Fava Beans, Green Asparagus \$42
- Wild Mushroom Ravioli, Sautéed Morels, Black Truffle Thyme and Hazelnut Butter, Porcini Oil \$40
-  Penne Formaggio, Thyme Wafer, Roasted Walnuts, Watercress, Chili Oil \$39
- Vegetable Ragout, Spinach Tagliatelle, Beets Carpaccio, Fresh Basil \$39



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MAIN COURSES

Baked Eggplant Parmigiana, Tomato Sauce, Capers, Fresh Basil	\$42
Seasonal Vegetable Casserole, Baby Spinach, Herbs, Crème Fraiche	\$43
Ricotta and Spinach Cannelloni, Sweet Corn Fritter, Green Pea Puree, Goat Cheese Cream	\$45
Stuffed Capsicum, Smoked Tomato Ragout, Chickpeas, Olives	\$39
 Butternut Pumpkin Risotto, Enoki Tempura, Spiced Orange Marmalade, Lemongrass Butter, Gorgonzola Cheese	\$45



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DESSERT

- Lemon Tin Tart** \$20
Mandarin Ice Cream, Digestive Biscuit, Vanilla Cream,
Grapefruit Orange Salsa, Fennel Cress
- Vanilla Hazelnut Semifredo** \$20
Mango Compote, Pineapple Lemongrass Sorbet,
Fresh Mint
- White Chocolate Carrot Cake** \$22
Cream Cheese Ice Cream, Caramel Sauce,
Dehydrated Carrot
- Milk Chocolate Mousse Tube** \$21
Rice Crisp, Sweet Mango, Raspberry Jelly,
Maple Syrup and Walnut Ice Cream
-  **Caraibe Flourless Cocoa Cake** \$24
Jivara Chocolate Brick, Guanaja Foam, Lychee and
Sichuan Pepper Sorbet, Pomegranate Salad
- Coconut & Lime Mascarpone Chiboust** \$22
Peanut Crisps, Mandarin and Pineapple Sorbet,
Chorizo Chocolate Drops
- Dark Chocolate Dolce** \$22
Passion Fruit, Berry Salsa, Taro Root Ice Cream, Basil
-  **Poached Red Wine Pear** \$21
Brandy Snap, Grapefruit Jelly, Caramelized Walnut Ice Cream
-  **Alba Signature Chocolate Fondant** \$25
Warm Chocolate Fondant, Chocolate Praline Brick,
Milk Chocolate Chipotle Shot, Bitter Chocolate Sorbet



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