

Starters

Bruschetta (V) <i>Herb pistou, Greek feta and cherry tomatoes</i>	18
Som Tom(S) <i>Thai green papaya salad, crushed peanuts, king prawn and shrimps</i>	36
Selection Of Sushi And Sashimi (S) (RP) <i>Wasabi, pink ginger, wakame and soy</i>	38
Yellow Fin Tuna Ceviche <i>Red onion, citrus fruit, coconut milk and tortilla chips</i>	36
Fish Cakes With Vietnamese Flavours	28
Chilled Seafood Platter (RP) (S) <i>Three oysters, two king prawns, three marinated mussels, half Maldivian lobster, sea crab with condiments</i>	85 (one) 155 (two)
<i>Full board supplement:</i>	25 (one) 50 (two)
Chicken Jiaozi Dumplings <i>Toasted sesame, spring onions and dipping sauce</i>	28
Jamón Ibérico (P) <i>Grilled bread and salsa andalouse</i>	35
Selection Of Cured Meats and Cheese (P) <i>Cornichons, fig and olive relish charred toasts</i>	32 (one) 48 (two)
Thai Tiger Prawn Salad (S) <i>Pomelo, coconut, palm sugar dressing</i>	36

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP) Gluten Free (GF)
Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars, subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

Starters

Pumpkin And Feta Salad (V) <i>Roquette, organic quinoa, and honey-mustard vinaigrette</i>	28
Citrus Cured Salmon <i>Mesculen, chat potato, dried tomato, olives, lemon and olive oil with blood orange miso</i>	38
Caesar Salad (V) <i>Baguette croutons, soft boiled egg, parmesan shavings, classic dressing</i>	30
Pickled White Anchovies	32
Chicken Breast	34
Harrisa Marinated Grilled Tiger Prawns (S)	36

Soup

Balinese Prawn And Fish Soup (S) <i>Pineapple, tomato and kaffir lime</i>	33
Chicken Wonton <i>Shitake mushrooms, Asian green and scallions</i>	25

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP) Gluten Free (GF)
Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars, subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

Sandwiches And Burger

Accompanied by French fries and home-made spicy ketchup

Falafel (V)	32
<i>Amaranth, Lebanese mountain bread, sumac tzatziki and jalapeño chilies</i>	
Maldivian Lobster Rolls (S)	48
<i>Gem lettuce, mango, yuzu-poppy seed mayo and tobiko</i>	
The Club (P)	38
<i>Multi seed bread, chicken, cheddar cheese, fried egg and BLT</i>	
Reuben	35
<i>Toasted bagel, corned beef silverside, Gruyere, sauerkraut and pickled cucumbers</i>	
Angus Ground Beef Burger	36
<i>Lettuce, tomato, red onion, dill pickle and toasted sesame seed bun</i>	
<i>Additional toppings: Monterey Jack cheese, bacon and fried egg</i>	
The Works Angus Beef Burger (P)	42

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP) Gluten Free (GF)

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.

Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars, subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

Pizza

Our pizza dough is made with Italian 00 flour, each kilo of dough only contains 1 gram of yeast and 80% water creating a light, digestible crust and served from the wood fired oven

Margherita (V)	32
<i>Buffalo milk mozzarella, Parmigiano, cherry tomato, oregano and basil</i>	
Butternut Squash (V) (N)	34
<i>Goats cheese, tomato, rocca pesto and pine nuts</i>	
Chicken Tikka	36
<i>Red onion, mango, coriander, mint chutney and cucumber raita</i>	
Butterflied Prawns (S)	40
<i>Mozzarella, bell peppers, chili flakes, and garlic infused olive oil</i>	
Seafood (S)	42
<i>Mozzarella, tomato, pickled green chili, capers, flat parsley and lemon zest</i>	
Cured Italian Ham (S)	38
<i>Boconcini mozzarella, tomato, Parmigiano, arugula and balsamic</i>	
Or Topped With Thinly Sliced Jamón Ibérico (P)	60
<i>White truffle infused olive oil</i>	
<i>Any pizza can be prepared with gluten free crust with sufficient notice, Additional toppings: mushroom, pork ham, pineapple and salami</i>	5(each)

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP) Gluten Free (GF)
Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars, subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

From The Kitchen

Eggplant Parmigiano (V) <i>Eggplant roasted with tomato, mozzarella, pecorino, basil and lemon dressing</i>	28
Reef Fish Fillet <i>Coconut oil, watermelon and cucumber, steamed white rice and nuoc cham</i>	46
Yellow Fin Tuna Steak <i>Grilled asparagus, Nicoise dressing and BBQ lemon</i>	46
Lamb Kofta <i>Tomato and cumin braise, potato skordalia and citrus gremolata</i>	42
Angus Sirloin Steak <i>Hand cut chips, miso mustard and lime</i>	52

Pasta, Noodles And Rice

Linguine (V) (N) <i>Broccolini, arugula pesto, fresh mozzarella, pea tendrils and pangritata</i>	32
Spaghetti (A) (S) <i>Tiger prawns, white wine, garlic, chili, tomato and lemon</i>	36
Rigatoni (A) <i>Ragù bolognese prepared with Angus beef, red wine and Parmigiano</i>	36
Egg Noodles (A) <i>Wok fried char siu pork, ginger, green onions and oyster sauce</i>	38
King Prawns (S) <i>Black pepper stir-fried, soya sauce and steamed white rice</i>	44
Nasi Goreng (S) (N) <i>Indonesian stir-fried rice, shrimps, sunny side egg, chicken satay and kecap manis soy</i>	42

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP) Gluten Free (GF)

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars, subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

Dessert

Triple Belgian Chocolate Brownie <i>Salted caramel ice cream</i>		24
Macaroon Sandwich (N) <i>Berries and passion fruit curd</i>		25
Cappamisu (N) <i>Crumble of dark and milk chocolate, espresso, citrus flavoured mascarpone and biscottini</i>		22
Sliced Tropical Fruits <i>With your preference of refreshing sorbet</i>		22
Home-Made <i>ice creams and sorbet selection with biscuits</i>	<i>1 scoop</i>	6
	<i>2 scoops</i>	10
	<i>3 scoops</i>	14
Ice Cream	<i>vanilla, chocolate, strawberry, salted caramel, cardamom and hazelnut praline (n)</i>	
Sorbet	<i>lime, mango, passion fruit, papaya, pineapple, coconut and raspberry</i>	

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP) Gluten Free (GF)
Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars, subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.