

starters

Sizzling chili salt squid	\$ 26
Szechuan spice, ginger, tendrils, garlic, chili citrus marmalade	
Green tea smoked salmon	\$ 26
Miso jelly, nori sails, cured cucumber salsa, yuzu and black sesame aioli	
Crabmeat & avocado salad	\$ 28
Watercress custard, mixed greens, wakame, flying fish roe caviar	
Black rice risotto	\$ 24
Baby capers, medley of forest mushroom, porcini dust, pecorino waife	
Lobster tian	\$ 29
Fresh mango, avocado, pepperonata, pomegranate fondue	
Aubergine terrine*	\$ 23
Mediterranean infused, zucchini, roasted red peppers, roasted garlic confit, olive tapenade,	
Salt and pepper Tofu	\$ 21
Wok fried with pickled bean sprouts, heirloom tomato, Japanese dressing	
Caesar tree	\$ 23
Romaine lettuce bacon lardons, parmesan wafer, garlic croutons, Caesar dressing	
Bang bang chicken	\$ 24
Peri peri chicken, citrus cous cous, tabouleh, capsicum relish	

* vegetarian

Prices are in US\$, subject to 10% service charge and T-GST.

platters for two

Sushi & sashimi \$ 39

Rolled sushi maki (salmon, vegetable), reef fish and eel nigiri sushi, iced tuna sashimi with Japanese ginger, radish pickles, lobster tail, langoustines, wasabi and soy sauce

Chilled seafood \$ 89

Chilled poached gambas, yellow fin tuna sashimi, lobster medallions, Sevruga caviar, Marennes d'Oléron oysters, Scottish salmon, snow crab, clams, potted shrimps, Moreton bay bugs, jumbo langoustines,
All served on the rocks with cognac flavoured roasted tomato aioli, Tabasco, chili sauce, soy sauce, shallot vinaigrette, sun dried tomatoes, capers condiments and spicy mayonnaise

soups, broth & chowders

Asian style fish broth \$ 21

Ginger and coriander flavoured fish broth served with home made fish dumplings

Seafood chowder \$ 25

Clam chowder with seafood, saffron, garlic croutons and drizzled with chili oil

Coconut kokonda (chilled) \$28

Fresh local seafood infused w coconut, lime juice, ginger, mint and coriander

Gnocchi cappuccino \$ 25

Shaved black truffle, hand rolled potato dumplings porcini froth

Prices are in US\$, subject to 10% service charge and 3.5% T-GST.

from the grill

Meat & poultry

Lager fed Tasmanian lamb loin, Moroccan spice, honey chick peas, balsamic syrup	\$ 48
Kurabota pork rack, fennel apple relish, wasabi mash, chartreuse jus	\$ 47
Air aged Australian Wagyu, shitake fritters, horseradish custard, black truffle	\$ 85
Black Angus striploin, olive pommes tarte au tain, chocolaté jus gras	\$ 43
Margret duck breast, pickled Japanese cucumber, five spice, star anise	\$ 41
Corn fed chicken, goat's cheese tian, lemon polenta, roasted red peppers,	\$ 43

All meat & poultry are served with two of your following choices:
mashed potatoes, marinated grilled vegetables, mixed green salad with olive oil and lime.

All meat & poultry are also served with one choice of the following sauces:
red wine, béarnaise, bbq, mushroom or green peppercorn.

Fish & seafood

Darne of yellow-fin tuna, avocado, tomato pearls, micro herbs, chili fried egg, tamarind custard	\$ 43
Water prawns, simply grilled, gingered brandy butter, tomato rice pilaf	\$ 43
Sesame sea scallops, wakame, watermelon lime salsa, ponzu mayo	\$ 44
Maldivian lobster, Cajun spice, potato puree, asparagus picada	\$ 49
Hiramasa filet, cauliflower purée, saffron bouillon, seaweed garden	\$ 45
Catch of the day, French fries, caper aioli, citrus beurre blanc	\$ 42

All fish & seafood are served with two of your following choices:
mashed potatoes with marinated grilled vegetables or jasmine rice or mixed green salad with olive oil and lime.

Mixed seafood platter for two

Whole grilled lobster, king prawns, Maldivian reef fish, sautéed clams, scampi, scallops, fried soft shell crab, halibut filet, large langoustines on the plancha	\$ 265
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All served with lemon, marinated grilled vegetables, jasmine rice, Maldivian condiments with coconut milk.

Prices are in US\$, subject to 10% service charge and T-GST.

Sugar fix

HONEY NUT NOUGAT

Sugared peach, sesame toffee, meringue clouds

\$ 19

Caramel date tarte

Candied popcorn, butterscotch nage, jindi double crème

\$ 17

PINEAPPLE MARTINI

Honeycomb, passion fruit custard, macadamia glass

\$ 18

Bitter chocolate mousse

Dehydrated orange, almond brittle, marshmallow logs

\$ 18

Goats cheese licorice twists

Vanilla jam, red onion relish, baked brioche

\$ 19

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mustards

It's a thick paste with a sharp taste made from the ground seeds of a mustard plant. The seeds are mixed with water, vinegar or other liquids, and sometimes other flavorings and spices. There are many varieties of mustard which come in a wide range of strengths and flavors. The basic taste and "heat" of the mustard is largely determined by seed type, preparation and ingredients. Black seeded mustard is generally regarded as the hottest type. Locations renowned for their mustard include Dijon (medium strength) and Meaux in France; Norwich (very hot) and Tewkesbury, famed for its variety, in the United Kingdom; and Düsseldorf (hot) and Bavaria in Germany. There are variations in the subsidiary spices and in the preparation of the mustard seeds.

The husks may be ground with the seeds, or winnowed away after the initial crushing; "wholegrain mustard" retains some unground or partially ground mustard seeds. Bavarian "sweet mustard" contains very little acid, substituting copious amounts of sugar for preservation. Sometimes prepared mustard is simmered to moderate its bite, sometimes it is aged. Irish mustard is a wholegrain type blended with whiskey and or honey.



Edmond Fallot mustard selection

DIJON MUSTARD

Water, mustard seeds, vinegard, salt, spice.

Food match: grilled red meat, lamb, cold cuts. Properly the most famous mustard.

SEED STYLE MUSTARD

Water, mustard seeds, white wine vinegard, salt, mustard seed husks, sugar, spices.

Food match: cheese like Parmigiano Reggiano, Manchego, cold cuts, Prosciutto or Iberico ham.

HONEY & GINGERBREAD DIJON MUSTARD

Water, mustard seeds, vinegard, honey, salt, sugar, gingerbread from Dijon, spices, natural extracts of plant & fruit.

Food Match: duck, lamb or grilled pork dishes.

HONEY & BALSAMIC DIJON MUSTARD

Water, mustard seeds, sugar, spirit vinegard, honey, salt, Balsamic vinegard from Modena, citric acid, spice.

Food match: must try with grilled duck, venison or glazed chicken breast.

TARRAGON DIJON MUSTARD

Water, mustard seeds, vinegard, salt, mustard seed husks, aromatic herbs, leaves of tarragon, natural flavour of tarragon, citric acid, sugar, spices.

Food match: try it with grilled tuna or crocodile meat and you will be surprised.

BLACKCURRANT DIJON MUSTARD

Water, mustard seeds, white wine, vinegard, blackcurrant cream from dijon, salt, natural flavour of blackcurrant, mustard seed husks.

Food match: match it with slightly sweeter meat like venison, duck and pork.

Other mustard varieties

POMMERY MUSTARD, MEAUX, FRANCE

Has been served at the tables of French Kings since 1632. The secret recipe belonged to the religious order of Meaux and was passed on to the Pommery family in 1760 who to this day, closely guard its secret recipe. It is a deliciously grainy. Beautiful spread on a fine, aged cheese like a French Comte or Italian Parmigiano Reggiano.

VITLIS GRAPSEED MUSTARD, GERMANY

Fine combination of mustard seeds, grape seeds, grape seed oil and honey gives this mustard its unique taste. Produced only with organic ingredients it is a perfect accompany for grilled white meat like pork, chicken, veal dishes or crocodile.

BÄRLAUCH MUSTARD, NATUR BACK, GERMANY

Bear's garlic or also called wild garlic it's the main flavor in this very special mustard. It's also based on solely organic products its goes especially well with cold cuts, cured hams but also with grilled dark meat dishes like beef steaks, venison or lamb.

KLOSTER RÜHN WILD HERBS MUSTARD, GERMANY

Made from a secret recipe hold by the monks of Kloster Rühn for over 100 years. Main ingredients are a variety of 22 carefully selected herbs grown in the monasteries own garden. Very good with cold cuts, grilled chicken and grilled red meat.

BANYULS MUSTARD, FRANCE

Made with the locally famous Banyuls sweet wine from the Pyrenees region. This mustard has slight sweet, savory taste. Best with slightly sweeter meat like duck or venison but also good with cheese like Manchego or Pecorino.

DÜSSELDORFER URTP MUSTARD, GERMANY

Produced since 1726 in Germany's oldest mustard mile. Made of brown and yellow mustard seed it has a strong hot and malt flavor. Best with BBQ red meats, sausages or pork.

COLMAN'S ENGLISH MUSTARD (HOT) , ENGLAND, UK

Colman's Mustard, a uniquely prepared blend of mustard seed that produces a flavorful heat sensation, is widely recognized as the English Mustard in the UK. Try it with grilled steak or lamb you won't be disappointed.

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