

### FRESH SCALLOPS

IN CRISPY FEUILLE DE BRICK  
WITH TWELVE SPICES AND LEMON FINE SEA SALT  
TOMATO SALSA TWO WAYS

*GRÜNER VELTLINER, LEO ALZINGER "MÜHLPOINT", SMARAGD, 2007, WACHAU, AUSTRIA*

120 ML

### TERRINE OF FOIE GRAS

WITH NOIRMOUTIER FLEUR DE SEL  
PEAR AND GREEN APPLE CHUTNEY  
FRESH GREENS  
TOASTED PAIN D'ÉPICES

*TOKAJI, OREMUS ASZU 3 PUTTONYOS, 2000, TOKAJ, HUNGARY*

120 ML

### YELLOW FIN TUNA ON THE PLANCHA

CAUGHT IN THE MALDIVIAN WATERS  
CAPERS  
SUN DRIED TOMATOES  
ORGANIC BLACK BELUGA LENTILS  
GRILLED SAND LOBSTER WITH CHILI OIL

*CHARDONNAY, GREEN POINT, 2006, VICTORIA, AUSTRALIA*

*OR*  
*PINOT NOIR, ATA RANGI, 2008, "CRIMSON" MARTINBOROUGH, NEW ZEALAND*

120 ML

### BABY CORN FED CHICKEN

ROASTED WITH RED FINE SEA SALT  
PICKLED EGGPLANT WITH CHILI FLAKES, CREAMY POLENTA  
TOMATO AND CHORICEROS PEPPER CONDIMENTS

*CHABLIS, JEAN SEBASTIEN DAUNISSAT "ST. PIERRE", 2007 BURGUNDY, FRANCE*

*OR*  
*REMY JOBARD, "LES VIGNES RONDES", 2002, MONTELIE, BURGUNDY, FRANCE*

150 ML

### CHOCOLATE AND BANANA TART

CRÈME BRÛLÉE WITH BAILEYS CREAM,  
MASCARPONE ICE CREAM

*MUSCADELLE, CHAMBERS, NV, VICTORIA, AUSTRALIA*

60 ML

# DEGUSTATION MENU

\$ 185 (WINES INCLUDED)

SEARED SQUIDS & LANGOUSTINES WITH CHORIZO

\$ 27

OLIVE OIL AND CONFIT PEPPERS  
COCONUT CREAM AND THAI BASIL  
PINEAPPLE SALAD WITH ESPELETTE CHILI  
*PINOT GRIGIO, CHENIN BLANC, DRY RIESLING, GEWÜRZTRAMINER*

VEGETARIAN 3 \*

\$ 22

SALAD OF PENNE WITH VEGETABLES AND HAZELNUT OIL  
AVOCADO WITH A TOMATO KETCHUP SORBET  
HUMMUS OF BROAD BEANS WITH ROASTED CASHEW NUTS  
*PINOT GRIGIO, CHENIN BLANC, DRY RIESLING, GARGANEGA*

BAR OF SMOKED SALMON

\$ 32

WITH CRAYFISH AND PISTACHIO NUTS  
LIME AND ARGAN OIL AS A DRESSING  
*CHAMPAGNE, GRÜNER VELTLINER, CHARDONNAY, ALBARIÑO*

BUTTERNUT PUMPKIN \*

\$ 18

SOUP OF BUTTERNUT PUMPKIN FROM MANDHOO ISLAND  
*CHARDONNAY, GRÜNER VELTLINER*

LOBSTER RAVIOLI

\$ 31

WITH ROASTED MACADAMIA NUTS  
BOUILLON OF CRUSTACEANS WITH SWEET SPICES, PESTO, TOFU AND ASPARAGUS  
*CHARDONNAY, GRÜNER VELTLINER*

'BONBONS PIMENT' OF LENTILS & PRAWNS

\$ 25

SERVED WITH YOGHURT AND MINT, PICKLED PAPAYA WITH SALTED PEANUTS  
*SAUVIGNON BLANC, PINOT GRIGIO, CORTESE*

PATA NEGRA

\$ 26

WITH FRESH ASPARAGUS  
QUAIL'S EGGS  
RASPBERRY CONDIMENTS WITH VANILLA BEAN OLIVE OIL  
*PINOT GRIGIO, GRÜNER VELTLINER, GARGANEGA*

FRESH SCALLOPS

\$ 29

IN CRISPY FEUILLE DE BRICK  
WITH TWELVE SPICES AND LEMON FINE SEA SALT  
TOMATO SALSA TWO WAYS  
*ALBARIÑO, SAUVIGNON BLANC, GRÜNER VELTLINER*

WAGYU BEEF RIB-EYE SALAD

\$ 37

SERVED WARM WITH VEGETABLES AND FRUITS  
COCONUT MILK, WHITE BALSAMIC VINEGAR, TAMARIND AND KUMQUAT  
(MIXED AND SERVED AT YOUR TABLE BY YOUR WAITER)  
*SANGIOVESE, MERLOT*

TERRINE OF FOIE GRAS

\$ 31

WITH NOIRMOUTIER FLEUR DE SEL, PEAR AND GREEN APPLE CHUTNEY  
FRESH GREENS AND TOASTED PAIN D'ÉPICES  
*TOKAJI, LATE HARVEST RIESLING/SAUVIGNON BLANC-SEMILLON,  
BOTRYTIS SEMILLON-SAUVIGNON BLANC*

# APPETIZERS

## PAN ROASTED LÉGINE

\$ 41

FROM THE KERGUELEN REGION  
SERVED WITH SOFT SHELL CRAB AND KILAUEA HAWAIIAN FINE SEA SALT  
INDONESIAN CONDIMENTS WITH GALANGAL AND PALM SUGAR  
*PINOT GRIGIO, SAUVIGNON BLANC, DRY RIESLING*

## INDIAN OCEAN LOBSTER

\$ 54

COOKED WITH MALDIVIAN CONDIMENTS  
SERVED WITH TARO ROOT PURÉE AND GREEN MANGO SALAD  
*CHARDONNAY, GRÜNER VELTLINER*

## CARI OF FRESH GAMBAS

\$ 43

WITH CREOLE SPICES AND COCONUT CREAM  
SERVED WITH JASMINE RICE, LIMA BEANS AND TWO ROUGAILS  
*RIESLING, GEWÜRZTRAMINER*

## YELLOW FIN TUNA ON THE PLANCHA

\$ 43

CAUGHT IN THE MALDIVIAN WATERS  
CAPERS  
SUN DRIED TOMATOES  
ORGANIC BLACK BELUGA LENTILS  
GRILLED SAND LOBSTER WITH CHILI OIL  
*CHARDONNAY, GRÜNER VELTLINER, PINOT NOIR*

## BUTTERNUT OF PUMPKIN RAVIOLI \*

\$ 28

GRILLED ASPARAGUS WITH FINE SEA SALT  
CREAM WITH FRESH GOAT'S CHEESE  
CRÈME CUITE OF PUMPKIN WITH CONFIT SHALLOT  
*SAUVIGNON BLANC, DRY RIESLING*

# FISH & SEAFOOD

## ROASTED FILLET OF BLACK ANGUS BEEF

\$ 59

WITH SARAWAK PEPPER  
SLICE OF PAN-FRIED FOIE GRAS  
FRICASSÉE OF MUSHROOM FLAMBÉED WITH SAKE  
JUS WITH SWEET TERIYAKI SAUCE

*MALBEC, GRENACHE, MERLOT, AUSTRALIAN SHIRAZ*

## PAN FRIED FILLET OF VEAL

\$ 45

WITH 3 MUSTARDS AND VIETNAMESE PEPPERCORNS  
ASPARAGUS AND MACADAMIA NUT POMMES-PURÉE  
SERVED WITH CREAM AND GORGONZOLA CHEESE

*SANGIOVESE, NEBBIOLO, TEMPRANILLO*

## FILLET OF IBERICO PORK

\$ 38

MARINATED IN ROSEMARY, GARLIC, COARSE SALT  
JUS WITH SOYA SAUCE, EUCALYPTUS HONEY AND STAR ANISE  
SERVED WITH HORSERADISH MASHED POTATO

*PINOT NOIR, GAMAY*

## BABY CORN FED CHICKEN

\$ 41

ROASTED WITH RED FINE SEA SALT  
PICKLED EGGPLANT WITH CHILI FLAKES, CREAMY POLENTA  
TOMATO AND CHORICEROS PEPPER CONDIMENTS

*UNOAKED CHARDONNAY, PINOT NOIR*

## SEASONAL VEGETABLES \*

\$ 28

WITH BLACK TRUFFLE OLIVE OIL  
AUBERGINE PURÉE  
MOUSSELINE OF POTATO WITH SOYA MILK AND MACADAMIA NUTS

MEAT

CHOCOLATE AND BANANA TART

\$ 20

CRÈME BRÛLÉE WITH BAILEYS CREAM,  
MASCARPONE ICE CREAM  
*MUSCADELLE, CHAMBERS, NV, VICTORIA, AUSTRALIA* \$ 15

LIME AND MANGO CREAM CHEESE SLICE

\$ 18

KALAMANSI AND PINEAPPLE ICE CREAM,  
FRESH BERRY COMPOTE  
*RIESLING, D'ARENBERG "THE NOBLE", 2006, MCCLAREN VALE, AUSTRALIA* \$ 12

CHOCOLATE FONDANT

\$ 21

PANNA COTTA OF RASPBERRY  
CRÈME GLACÉE OF COCONUT SERVED WITH PECAN NUT ICE CREAM  
*TOKAJI, OREMUS ASZU 3 PUTTONYOS, 2000, TOKAJ, HUNGARY* \$ 16

SHOT GLASS OF AMARETTO CREAM

\$ 18

ORANGEBAR, CRÈME GLACÉE  
FLAVOURED WITH EARL GREY TEA AND MAPLE SYRUP  
*VIETTI, MOSCATO D'ASTI, 2006, PIEMONTE, ITALY* \$ 12

INTERNATIONAL CHEESE SELECTION

CHEESE PLATTER (4 PIECES) \$ 23  
CHEESE PLATTER (8 PIECES) \$ 38

(PLEASE CHOOSE ANY OF THE FOLLOWING)

BRIN D'AMOUR  
MAROILLES  
REBLOCHON  
FONTINA  
CAMEMBERT DE NORMANDIE  
FOURME D'AMBERT  
BEAUFORT D'ETE  
GAPERON  
PECORINO SARDO  
ST-FELICIEN

*QUINTA DE LA ROSA VINTAGE PORT, 1996, PORTO, PORTUGAL* \$ 19

DESSERT