

Café Huraa

Every Tuesday at Café Huraa is 'Asian Night'. Rejuvenate your
taste buds
as we take you on a culinary journey through the heart of
Asia.

On Friday nights, treat yourself to the freshest seafood
prepared in
an array of styles at the 'Fisherman's Feast' buffet.

For an unforgettable romantic evening, book a 'Dinner Under
The Stars'.

Our chefs will prepare a personalised menu for the occasion
while you select your own venue - be it on the beach, a
private island,
and intimate bale, or in the seclusion of your bungalow.
Please touch 2 on your telephone to make a reservation.

APPETISERS

Tuna Selection	21
Wonton wrapped with papaya relish, spicy tartar with green onion crème fraîche and tataki with hoisin glaze	
Sashimi of Tuna, Salmon & Yellowtail King Fish	26
Grapefruit dressing and truffle oil	
Vietnamese Lobster Summer Roll	28
Moong bean noodles, fresh basil, crisp vegetables and mango coulee	
Trio of Seafood	29
Grilled scallops on truffle cauliflower puree, prawn on grilled pineapple and wakame gratinated oysters	
Seared Scallops	20
Turmeric scented pumpkin puree, wakame salad and saffron oil	
Grilled Tiger Prawns	26
Charred rock melon, arugula and pink peppercorn dressing	
Asian Crab Cakes	26
Pomelo and heart of palm salad, tomato and pomegranate sauce	
Deep-Fried Bean Curd Wrap with Pork	23
Pork marinated with five spice, carrot daikon pickle and plum sauce	
Mixed Seafood Ceviche	23
Corn tortilla chips and sliced avocado	

CLASSIC APPETISERS

Fresh Sydney Rock Oysters on Ice	22/44
½ dozen or 1 dozen with lemon and mignonette sauce	
Asian Marinated Pork Ribs	29
Pickled cucumber salad	
Classic Caesar Salad	24/26
With anchovies, croutons and choice of chicken or prawns	
Spinach Salad	18
Crumbled bacon, Roquefort, pears, caramelised walnuts and raspberry vinaigrette	
Shrimp Tempura Sushi Roll	22
Tobiko, pickled ginger, wasabi mayonnaise and soy sauce	

SOUPS & SALADS

Spiced Mussel Soup	18
Caramelised onion and mussel gratinated crouton	
Chilled Avocado Soup	16
Tian of crabmeat, fennel, orange, melon and chili oil	
Lobster Salad	32
With exotic fruits and passion fruit vinaigrette	

MAIN COURSES

Coriander and Fennel Crusted Tuna	39
Roasted baby beetroots, vegetable spring roll and sweet soy sauce	
Steamed Snapper Marinated with Red Curry	39
Roasted potatoes, sautéed vegetables and red curry sauce	
Teriyaki Marinated Salmon	39
Braised daikon, spring onion, cherry tomato and shiitake mushroom consommé	
Cashew Crusted Butter Fish	39
Schezuan style eggplant, coconut jasmine rice and turmeric beurre blanc	
Sake Flambéed Prawns	43
Shitake mushroom and sushi rice risotto, morning glory and sake jus	
Maldivian Catch of the Day	37
With sautéed green leafy vegetables and lemon caper sauce Choice of steamed rice or mashed potatoes	
Roasted Breast of Corn Fed Chicken	37
Scallion and sour cream mashed potatoes, sautéed green beans and country gravy	
Tea Smoked Baby Chicken	37
Pandan leaf noodle salad and tea sauce	
Angus Beef Tenderloin	51
Roasted potato, grilled asparagus and port wine glaze	
Grilled Veal Chop	49
Wasabi mashed potatoes and stir-fried vegetables	
Herb Crusted Rack of Lamb	49
Lemongrass potato gratin, carrot ginger puree and sautéed spinach	
Char Grilled Strip Wagyu Loin	95
Green pea puree, fava beans, baby corn, truffle fries and miso reduction	
Grilled Assorted Seafood Platter	65
Char grilled onions, tomatoes and garlic butter sauce	

VEGETARIAN COURSES

Wok-Fried Tofu	29
Seasonal vegetables, garlic fried rice and sambal chili sauce	
Vegetable Red Curry	29
Butternut squash, fava beans, cherry tomatoes, broccoli and coconut jasmine rice	

ASIAN FAVOURITES

Nasi Goreng	32
Sambal oelek with chicken sate and fried egg	
Pad Thai	34
Thai-style stir-fried rice noodles with seafood	
Chicken Nanban	28
Crispy deep-fried chicken Served with steamed rice, carrot and onion with tartar sauce	
Wonton Noodle Soup	29
Egg noodles, prawn dumpling and bok choy	

SIDE DISHES

Baked Potato and Sour Cream	8
Grilled Asparagus	8
Marinated Grilled Vegetables	8
Wasabi Mashed Potatoes	8
Wok-Fried Bok Choy with Oyster Sauce	8
Stir-Fried Balinese Greens	8