



ANTIPASTI

Appetizer

Antipasti Platter	44
Italian antipasti platter for two	
Lobster Salad	28
With sweet pepper, celery and pink peppercorn dressing	
Grilled Calamari and Prawn Salad	26
With arugula and grilled artichokes	
Mozzarella Di Bufala Salad 	24
Vine-ripened tomato, buffalo mozzarella dressed with balsamic reduction	
Beef Carpaccio	26
With pecorino cheese, artichoke salad and lemon dressing	
Mix Green Salad 	21
Mesclun leaves with sherry dressing, warm goat cheese crostini and pears	



:denotes healthy recommendations by The Island Spa


(A): denotes the use of Alcohol as an ingredient

Please advise your server of any dietary restrictions

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.

I PRIMI PIATTI

Pasta and Soup

Seafood Tagliolini	(A)	32
Homemade tagliolini pasta with seafood, fava beans in white wine sauce		
Lamb Tagliatelle		32
Homemade tagliatelle pasta with lamb ragout, asparagus, cherry tomatoes and pecorino cheese		
Wild Mushroom Risotto		32
With peas and parmesan cheese		
Beetroot Risotto		38
With seared scallop and red mullet bottarga caviar		
Spaghetti Alla Chitarra	(A)	34
Spaghetti chitarra, prawns, white wine and cherry tomato sauce		
Pappardelle		30
Homemade pappardelle pasta with roasted butternut squash, arugula pine nuts and scamorza cheese		
Minestrone Soup		16
Vegetable minestrone with maltagliati pasta and pesto		
Seafood Guazzetto		18
With wild mushroom		



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SECONDI PIATTI

Main course

Grilled Reef Fish 48

Whole grilled reef fish with mix green salad, roasted potatoes and selection of sauces

Seared Snapper 38

Seared snapper fillet with balsamic tomato compote, asparagus and garlic sauce

Grilled Yellow Fin Tuna 38

With artichoke, onions and black olive broth

Corn Fed Chicken Breast 42

Grilled chicken breast with sauteed spinach, parsnip puree and grape sauce

Vitello alla Milanese 48

Traditional Milanese style breaded veal cutlet with vegetable stew, garden leaf salad and cherry tomatoes

Beef Tenderloin 51

Seared beef tenderloin with red onion marmalade, rocket leaf salad shaved parmesan and jus

Side dish 5


Choice of one side dish will be served with the main course


Roasted potatoes 

Sautéed green bean 

Mashed potato

Grilled vegetable 

Sautéed spinach 

Sautéed mix mushroom 



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I DOLCI

Desserts

Traditional Cassata	14
Ricotta cheese, honey and candied dry fruit parfait with raspberry coulis	
Nougatine Parfait (A)	14
Classic zabaglione parfait with coffee sauce	
Panna Cotta (A)	14
Coffee panna cotta with mixed berry compote	
Tortino Al Cioccolato	14
Warm soft-centered chocolate cake with homemade vanilla bean ice cream	
Tiramisu	14
Tiramisu with espresso ice cream	
Reef Club Apple Tart	14
With vanilla ice cream	
Fresh Fruit Platter 	14
Tropical fresh fruit platter with choice of one scoop ice cream or sorbet	
Gelati e Sorbetti (per scoop)	4
Ice cream: vanilla, chocolate, pistachio, strawberry, oreo	
Sorbet: mango, strawberry, passion fruit, raspberry, pear 	



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AFTER DINNER

SELECTION OF MIGHTY LEAF LOOSE TEAS

7

Organic English Breakfast

A unique blend of rich teas from India, Ceylon and China creates a classic combination. With hearty yet smooth flavour, enjoy it black or with milk and sugar

Organic Earl Grey

High grown Ceylon and China black teas are combined with the smoky citrus notes of bergamot fruit. An elegant, classic full flavored classic cup

Gunpowder

These little pearls of rolled tea leaves unfurl before your eyes. Their burst of energy as they open is reminiscent of pellets of gun powder. Slightly roasted in character, this is a classic Chinese cup

Jasmine Mist

Layers of jasmine buds naturally scents Chinese green tea leaves for a gently piquant yet rounded perfume

SELECTION OF COFFEES

Espresso (Single/Double)

6/7

Freshly brewed coffee beans with a distinctively rich taste and a robust aroma

Americano

6

Made with an espresso shot added to hot water to make a long black coffee

Café Latte

7

A shot of espresso mixed with steamed milk, with a small layer of milk froth on top

Macchiato

6

A single shot of espresso topped with just a spot of frothed milk

Espresso Romano

6

An espresso shot served with a twist of lemon

COGNAC

Rémy Martin XO

28

The taste of excellence, the myriad of aromas of floral fruity and spicy tones, velvet texture, opulent density, giving a superior mellow

Rémy Martin V.S.O.P

13

A perfectly balanced blend of ripeness with aromatic and flavourful summer fruits, especially ripe apricots and peaches in a silky texture

Hennessy X.O

28

A great tasting experience, when you add ice to Hennessy X.O, It immediately releases subtle flavours and aromas of matured fruits and spices such as vanilla to this magnificent cognac

Hennessy V.S.O.P

13

A symbol of roundness, sophistication, harmony and subtlety are lightly touched with mild notes of licorice and sweet nuances of honey