



Starter & Soup

Melon gazpacho chilled melon soup, crystal melon sticks, apple balsamic syrup and fresh mint	12
Molokheya Egyptian green leaf, leg of chicken and vermicelli rice	15
Tom yam goong a Thai classic, prawn soup	18
Tempura prawns a Japanese favourite of deep fried prawns, crunchy asparagus in tempura batter, dashi shoyu dipping sauce, duo of sesame and green tea salt	28
Caesar chicken cos lettuce in a light Caesar dressing Huvafen style, poached chicken, prosciutto crisp, pesto croute	19
Caesar prawn cos lettuce in a light Caesar dressing Huvafen style, grilled prawn, prosciutto crisp, pesto croute	23
Sushi and sashimi a combination of California & maki rolls, nigiri, local line caught yellow fin tuna sashimi, wasabi, soy and ginger pickle	26

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige.
Simply speak to a member of the team for assistance creating your bespoke culinary experience.

All prices are quoted in US Dollars and subject to 10% service charge.



Appetizers

Carpaccio	15
sliced angus fillet of beef, rocket leaves and mustard mayo	
Caprese	17
slow roasted tomato, buffalo mozzarella, basil pesto and aged balsamic	
Chizze	18
spinach pine nut & parmesan filled pastry cigar and tomato olive salsa	

Sandwiches, Wraps & Buns

Prawns in hollow baguette	25
steamed prawns, avocado, snow pea sprouts, preserved lemon	
Tandoori chicken melt	22
<i>originating from the Punjab region of India</i>	
chicken marinated in yoghurt, seasoned with tandoori masala, accompanied by tamarind onions, yoghurt dip and potato wedges	
Club sandwich	24
toasted bread, poached chicken, tomato, avocado, baby romaine, fried egg, bacon, mayo, french fries and mix greens	
Burger	24
angus beef or corn-fed chicken patty in a hot toasted sesame bun, crispy bacon, beetroot salsa, fried egg, mixed salad, finger chips on the side	

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Pizzas

Pizza aglio olio peperoncino garlic chips, oregano and chilli (<i>no tomato</i>)	15
Pizza Margherita tomato, basil and mozzarella	18
Roasted vegetable pizza grilled pepper, zucchini, asparagus, eggplant, garlic, tomato, mozzarella, pesto and rocket leaves	22
Cheesy pizza cheese mozzarella, fontina, vacherin, tomato and basil anchovy puree	25
Pizza Hawaiian grilled pineapple, ham and mozzarella	25
Pizza Calzone ripieno al forno folded pizza ,tomato, ricotta, mozzarella, salami, basil parmesan cheese	25
Pizza gamberi rucola pan-fried shrimps, rocket leaves, tomato and mozzarella	25
Wheat free pizza available on 12-hour notice with choice of above toppings	22

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Pasta

Baked seafood pasta creamy tomato penne pasta, mixed seafood and fontina cheese	26
Fettuccine lemon, pepper, parmesan and braised veal brisket	27
Anti pasto pasta grilled vegetable, cold meat, slow cooked seafood and creamy pesto linguine	28
Spaghetti tomato based slow cooked meat balls, oregano and parsley	28
Ravioli parmesan & ricotta , white wine, herb cream	29
Wheat free pasta available with choice of napolitano, seafood, and bolognaise	24

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Main

Melanzane roasted eggplant, mozzarella, basil, tomato, pecorino cheese and warm lemon basil vinaigrette	25
Chicken leg of chicken , summer ratatouille and Madeira wine sauce	28
Snapper baked, anchovy butter, cherry tomato relish with lemon risotto	30
Tuna pan seared, cannellini beans, sun dried vine ripen tomato, parsley purée and roasted onions	35
Osso bucco braised veal shank, creamy polenta, citrus gramolata	38
Prawns garlic chilli, parsley and saffron fettuccine	40
Beef tenderloin Australian beef tenderloin, grilled potato, steamed asparagus, vine ripened tomato and a choice of mushroom cream or red wine jus	38
Maldivian tuna curry a traditional Maldivian style tuna curry cooked to medium, steamed rice, warm chapatti, mango chutney and khullafilla salad	26
Fish and chips some traditions are hard to forget...	25

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Something Sweet

Granita watermelon and ginger	8
Gelato al café coffee ice cream and mix nut chocolate biscotti	12
Soufflé orange & macadamia, baileys and chocolate chip ice cream	14
Ricotta di miele honey and ricotta, candied fruits, caramelized fig	14
Cantaloupe al marsala chilled honey melon, marsala wine	14
Pizza nutella caramelized banana and vanilla ice cream	14
Tropical fruit platter	16

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