



*island hideaway*

## *Appetizers*

*Prawn Salad*  
*Beetroot and horseradish mousse*  
\$ 22.00

*Mixed green*  
*Garden salad, grilled vegetables and goat cheese*  
\$ 18.00

*Duck liver paté*  
*Coffee pears, almond and elderberry jelly*  
\$ 24.00

*Buffalo mozzarella*  
*Vine ripe tomato and pesto*  
\$ 19.00

## *Flambé or prepared at your table*

*Beef tartar*  
*Quail egg and green salad*  
\$ 32.00

*Caesar salad* \$ 15.00  
*with Lobster medallions* + \$ 20.00  
*with Scallop's* + \$ 18.00  
*with Prawns* + \$ 14.00  
*with Beef tournedos* + \$ 25.00  
*or chicken skewer* + \$ 8.00

*Arucola salad*  
*Pan seared lamb tenderloin and truffle dressing*  
\$ 24.00

*Saffron prawns*  
*Cherry tomatoes and green salad*  
\$ 21.00

*Pan seared foie gras*  
*Granny smith apple and Calvados jus*  
\$ 36.00



## *island hideaway*

*Poached egg  
Truffle remoulade, arugula salad and champagne form  
\$ 24.00*

*"Vitello tonato"  
Deconstructed with Caper jelly  
\$ 26.00*

*Scallop variation  
Caviar vinaigrette and herb salad  
\$ 28.00*

## *Soups*

*Lobster bisque with lobster ravioli  
\$ 19.00*

*Spinach truffle soup  
Potato mushroom tartar  
\$ 20.00*

*Chilled cucumber yoghurt soup  
Dill and shrimps  
\$ 21.00*

*Cold tomato consommé  
Olive bruchetta  
\$ 18.00*

## *Vegetarian*

*Baked goat cheese tart  
Eggplant caviar and pesto sauce  
\$ 24.50*

*Wild mushroom risotto  
Spring onion and herb salad  
\$ 28.00*

*Grilled polenta medallions  
Ratatouille and Parmesan basket  
\$ 29.00*



*island hideaway*

*Pasta*

*Seafood fettuccini*  
*Cherry tomatoes, garlic, leek in lemongrass sauce*  
\$ 28.00

*Spaghetti a la, Genovese.*  
*Roasted pine nuts and tomato confit*  
\$ 26.00

*Farfalle*  
*In roquefort blue cheese sauce and baby spinach*  
\$ 26.00

*Linguini noodles*  
*Lamb meat balls in a spicy tomato thyme sugo*  
\$ 28.50

*Main Course*

*Pink duck breast*  
*Orange star anis polenta and balsamic lentils*  
\$ 38.00

*Beef tenderloin*  
*Asparagus, cherry tomatoes and truffle mousseline*  
\$ 44.00

*Pork tenderloin*  
*Wholegrain mustard sauce, potato gratin and green beans*  
\$ 38.00

*Lamb Rack*  
*Herb crust white beans, pork chorizo, pink potatoes and lemon garlic jus*  
\$ 45.00

*T-bone steak*  
*Café de paris, butter grilled potatoes and parsnip potatoes*  
\$ 65.00



*island hideaway*

## *Fish and seafood*

*Yellow fin tuna steak  
Under a macadamia crust, red pepper basmati rice  
Wok vegetables and pomelo lime leaf jus  
\$ 39.00*

*Steamed Sea bass fillet  
In zucchini, basil gnocchi's, yellow bell pepper risotto  
\$ 38.00*

*Grilled jumbo prawns  
Served with olive couscous, curry sauce and saffron fennel compote  
\$ 42.00*

*Atlantic salmon fillet  
in coffee oil poached with grilled pack choy and coeos sauce  
\$ 39.00*

## *Flambé prepared at your table*

*Pan seared sea bass fillet  
A la Grenoble style with potato mousseline  
\$ 49.00*

*Lobster tail  
Garlic butter and Pernod vegetables  
\$ 65.00*

*Sea scallops  
Mediterranean vegetables and baby potatoes  
\$ 52.00*

*Pan seared king prawns  
Chablis, cherry tomatoes and pesto  
\$ 46.00*



*island hideaway*

## *Desserts & Cheese*

*Warm Pineapple coconut crumble  
Chocolate ice cream  
\$ 22.00*

*Pecan nut brownie  
Honey rosemary ice cream  
\$ 22.00*

*Chocolate banana mousse  
Caramel ice cream  
\$ 23.00*

*Semolina dumplings  
Vanilla sauce and fresh mango  
\$ 22.00*

*Coffee parfait  
Calvados caramelized apples and cinnamon sauce  
\$ 21.00*

*Chilled Melon soup  
Champagne sorbet  
\$ 25.00*

*Selection of homemade ice creams and sorbet, vanilla  
Chocolate, red wine, honey, rosemary, brownie ice cream  
Strawberry, green apple, passion fruit, mango, raspberry sorbet  
Per scoop \$ 5.00*

*International Cheese selection  
Fig mustard and walnut bread  
\$ 26.00*

*Baked munster cheese  
Caraway seed jus and baby potatoes  
\$ 24.00*



*island hideaway*

*Desserts*

*Flambé Special*

*Banana foster flambé*  
*With vanilla ice cream, orange juice and rum*  
\$ 24.00

*Crêpe Suzette*  
*Vanilla ice cream, strawberries, rum and cointreau*  
\$ 26.00

*Strawberry flambé*  
*Vanilla ice cream, orange juice and cointreau*  
\$ 24.00

*Figs flambé*  
*Vanilla ice cream, orange juice and cointreau*  
\$ 24.00

*Caramelized granny smith apple*  
*Calvados and homemade Vanilla Ice cream*  
\$ 24.00

*Fresh strawberries*  
*Austrian curd (Topsfen schaum) fresh mint*  
\$ 25.00

*Fresh Vanilla pineapple*  
*Galliano and chocolate ice cream*  
\$ 25.00