

yellow fin tuna carpaccio	22
thinly sliced tuna, pickled sweet melon, curry mayonnaise 🍴	
roma tomato terrine	18
pressed terrine, honeydew melon soup, lemon marmalade, mango salsa 🌿	
flower crab tian	19
fresh crab meat, mango, lemongrass and lime dressing	
roasted scampi	24
orange emulsion, green asparagus, grilled pineapple, capers	

starter

our chef's mixed leave salad	18
mixed leaves, papaya, toasted coconut, ginger dressing 🌿	
prawn - fresh chorizo risotto	21
prawn, pork chorizo, smoked paprika, parmesan foam 🍴 🍴	
garden harvest	16
compressed watermelon, selection of garden vegetables, pickled melon, tomato marmalade 🌿 🍴	

mixed seafood broth	16
mixed indian ocean seafood, lemongrass flavored broth, spring onion	
butternut pumpkin soup	16
sour cream, toasted walnut, brown butter 🌿 🍴	

soup

gazpacho and mozzarella	16
watermelon gazpacho, mozzarella cheese, pistachio pesto 🌿 🍴	

main course

corn fed chicken	36
seared chicken breast, violet artichoke, vegetable ragout, truffle jus 🍴	
crispy pork belly	38
pumpkin purée, kimchi, onion marmalade, citrus jus 🍴	
grilled australian angus beef sirloin/tenderloin	52
fondant potatoes, asparagus and red wine sauce, mixed wild mushroom 🍴	
roasted rack of lamb	48
baked aubergine purée, creamy garlic, red pepper marmalade, tomato jam 🍴	
tortellini	22
cream cheese tortellini, tomato consommé, vegetables, fresh basil 🌿	

roasted grouper fish fillet	26
confit leeks, creamy sunchoke, scallop & basil velouté 🍴	
grilled white snapper fillet	28
carrot and ginger purée, angel hair pasta, zucchini pearls, morning glory, lobster sauce 🍴	
roasted rainbow runner fillet	26
creamy fennel, grapefruit, cherry tomato & caper salsa, citrus foam	
linguini	24
roasted tomato sauce, marinated courgettes, garlic oil, parmesan 🌿	

🌿 *vegetarian* 🍴 *contains nuts* 🍴 *contains alcohol* 🍴 *contains pork* 🍴 *signature dish*
 All prices are in US dollars and subject to 3.5% GST and 10% service charge

desserts

granny smith apple granité eucalyptus ice cream, cucumber, lychee, green tea essence	12
soft vanilla cream tonka bean, maldivian banana, coffee granité, sago	12
chocolate & burnt butter pave olive oil vanilla ice cream, poached strawberries, caramelized balsamic vinegar 🥜	12
chocolate cake sea salt, mango-citrus compote, passion fruit sorbet 🍷 🥜	12
dessert of the day	12
selection of fine french cheeses truffle honey, lavosh, grapes, dried fruits 🥜	18

🥜 *may contain traces of nuts* 🍷 *signature dish*

All prices are in US Dollars and subject to 3.5% GST and 10% service charge