

Non Vegetarian Starters

- tuna carpaccio* usd 30
parsley crusted seared tuna, creamed feta cheese and bouquet of grilled peppers, olive tapenade, pickled shallots with shaved truffles, herb gribiche, sweet potato wafer with sevruga caviar, salsa of potatoes, beans and capers, lemon wasabi
- seared scallops usd 33
warm plum relish, sauce vierge and shaved truffles, rhubarb stick, aged balsamic reduction, fennel pernod reduction
- grilled shrimps with kumquat and chilli nage usd 33
steamed couscous, quenelle of stewed kumquats, salmon dust, green apple reduction
- lobster ravioli* usd 32
warm tomato and basil emulsion, onion confit and shaved truffles
- armagnac and saffron scented bisque of 'peekytoe' crab usd 33
lobster medallion and sevruga caviar, seared salmon, poached prawn, breaded crab claw
- herb crusted piquillo pepper usd 31
stuffed with 'chermoula' spiced lamb
salad of wild arugula and cucumber spaghetti, feta crumbs, tomato jus
- squab bastilla usd 31
tempura of squab leg, cracked wheat and parsley salad, bocconcini and cherry tomatoes

** Chef recommends Signature dishes of the Deep End
A 10% service charge and 3.5% GST will be added to your check

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halloumi and courgette tiropita <i>allumettes of spiced sweet potato, cilantro cream, harissa yoghurt, red bell pepper pesto</i>	usd 25
zucchini fritters <i>ragout of edamame beans and sun dried tomatoes, red onion marmalade, kalamata olives</i>	usd 25
soup au pistou <i>tomato soup with vegetables and capellini pasta, basil pesto</i>	usd 22
salad of garden greens <i>mixed leaves with artichokes, kalamata olives, lyonnoise onion, oven dried tomatoes, feta cheese, balsamic strawberries, cucumber shavings, herb and lemon vinaigrette</i>	usd 22
pine nuts and mushroom gateau <i>salad of corn, jalapeno and cottage cheese, creamed feta cheese, morel beignets, tomato and red pepper coulis</i>	usd 25

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Non Vegetarian Mains

grilled maldivian rock lobster usd 90

*cajun asparagus, butter poached oyster mushrooms, garlic skordalia
and sevruga caviar, chardonnay infused lemon beurre blanc*

almond crusted soft shell crab tempura usd 44

*sugar snaps and asparagus fritters, lemon butter mash, sauce americaine,
lotus root crisp, passion fruit coulis, mustard and garlic foam*

catch of the day - usd 42

house reef fish of the day; steamed, butter poached or grilled
*antipasto of mediterranean griddled vegetables, grenobloise garnitures,
caramelized orange, tarragon and pommery mustard veloute*

pistachio crumbed grilled fillet of australian barramundi * usd 44

*kumquats, sugar snaps, spring onion and fennel sauce,
candied orange zest, zaatar twist, micro greens*

slow roasted mini steaks of tasmanian salmon usd 44

*saffron tagliatelle, ratatouille vinaigrette with capers and cornichons,
salmon roe, crab butter sauce*

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spinach and ricotta tortellini usd 39
with snow peas, asparagus and cherry tomato
tomato and basil fondue, parmigiano-reggiano shavings

gnocchi with walnuts, olives, usd 39
zucchini, bell peppers and baby potatoes
soft polenta, pepper and chilli glaze

broccoli and edamame risotto usd 39
shaved truffles, parmesan flakes, layers of vegetable antipasti,
sun blushed tomatoes and pepperonata

stack of balsamic marinated grilled vegetables usd 39
pistachio couscous, tzatziki, falafel, balsamic
and cherry tomato sauce, yoghurt foam