

APPETIZER

Crab Salad - with melon, pepper coulis, basil, sesame, and Thai vinaigrette (H)
30\$

Chilled Seafood Platter for two - with lobster, prawns, mussels and crabmeat with three kinds
of dipping sauces (H)
\$80 surcharge for half board & full board guest
150\$

Grilled Asian Shrimp Salad – with yuzu, red onions, soy reduction and wasabi cream (H)
32\$

Hearts of Romaine Lettuce- with roasted garlic dressing, marinated anchovies, olives, aged
parmesan cheese and croutons, topped with grilled chicken breast (H)
28\$

Vine ripened Tomato and marinated Eggplant Salad - with arugula, manchego cheese, and
sherry vinegar caramel (H)
24\$

Lamb Salad - with grilled marinated lamb chops, crisp greens, tomato, cucumber and shiso
(H)
50\$

Seafood Broth of Local Fish and Vegetables - with garlic bread (A,H)
22\$

Healthy choice (H), Vegetarian (V), Contains nuts (N), Spicy dish(S), Alcohol (A)

All prices are in USD, subject to 10% service charge and prevailing government taxes

MAINS

SEAFOOD FROM THE GRILL

(Side dishes not included)

Scallops

\$10 surcharge for half board & full board guest
50\$

Fillet of Grouper

40\$

Seafood Kebabs of Scallops, Prawns and Reef Fish

45\$

Whole Lobster

15\$/100gm

Not included for full board & half board. Will be charged according to the weight of the Lobster

Black Tiger Prawns

with marinated calamaretti and manchego cheese.

\$20 surcharge for half board & full board guest
60\$

Fillet of Reef Fish

30\$

Yellow fin Tuna

30\$

Red Snapper wrapped in banana leaves with Maldivian spices

30\$

FISH SAUCES

Saffron Sauce

Lime Sauce

Aioli Sauce

Lemon Herb Butter sauce

Pommery Mustard Sauce

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MEAT & POULTRY FROM THE GRILL

(Side dishes not included)

Baby Chicken

60\$

Australian Lamb Chops

\$20 surcharge for half board & full board guest

60\$

GRAIN FED AUSTRALIAN BEEF & VEAL

Angus Striploin (250g)

50 \$

Mulwarra Filet Mignon (200g)

\$40 surcharge for half board & full board guest

80\$

Veal Chop (300g)

\$30 surcharge for half board & full board guest

70\$

WAGYU BEEF

Rump steak, Marble Score 6 (250g)

\$45 surcharge for half board & full board guest

85\$

Ribeye, Marble Score 6 (250g)

\$100 surcharge for half board & full board guest

140\$

Fillet Mignon, F1 (200g)

\$120 surcharge for half board & full board guest

160\$

Wagyu Beef Burger (170g)

50\$

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MEAT SAUCES

Red Wine Jus
Barbecue Sauce
Mushroom Sauce
Natural Gravy

SIDE DISHES

French Fries
8\$

Grilled Rosemary Potato
8\$

Baked Potato with Sour Cream
8\$

Butter Rice
8\$

Grilled Kebab of Marinated Vegetables
8\$

Spinach Sautéed with Garlic & Shallots
8\$

Butter Glazed Market Vegetables
8\$

DESSERTS

Banana & caramel-with crispy baked phyllo squares layered with banana, caramel & mascarpone mousse
26\$

Cheese Cake-with fresh fruit & chocolate ice-cream
24\$

Mousse au Chocolat-with Tonka bean ice-cream & fresh fruit
24\$

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Marinated Strawberries –with green pepper corns and cointreau
serves with lime sorbet (A, V, H)
28\$

Fresh fruit Platter
16\$

Selection of Ice-Cream
Scoop 5 \$

Healthy choice (H), Vegetarian (V), Contains nuts (N), Spicy dish(S), Alcohol (A)

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