



IN-VILLA DINING MENU

Within the privacy and comfort of your villa, we present exquisite dining arrangements served to perfection. Sit back and relish in a blissfully pleasant taste treat exclusively prepared just for you.

AVAILABLE 24 HOURS
FOR ORDERS, PLEASE CONTACT IN-VILLA DINING

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

BREAKFAST WITH OUR COMPLIMENTS

(A tray charge of US \$10 per person applies)

BREAD BASKET

Served with butter, jams and preserves or sugar-free jams

Mini French baguette Rye
White toast Brown toast
Assorted gluten free breads and toast

SELECTION OF FRESHLY BAKED PASTRIES

Served with butter, jams and preserves or sugar-free jams

Croissant Pain au chocolat
Pain aux raisins Danish
Muffin of the day **N** Almond croissant **N**

FRUITS *Choice of one per person*

Assorted tropical fruits Fresh fruit salad with low fat yoghurt

CEREAL *Choice of one per person*

Homemade granola **N** Homemade traditional Bircher muesli **N**
Oat porridge Cornflakes
Coco Pops Rice Krispies
All Bran Fruit Loops
Special K Frosties

Served with your choice of:

Milk Skimmed milk
Soy milk Yoghurt
Almond milk **N** Natural yoghurt
Low fat yoghurt Fruit yoghurt

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

BREAKFAST WITH OUR COMPLIMENTS

(A tray charge of US \$10 per person applies)

FRESHLY SQUEEZED JUICE *Choice of one per person*

Orange Granny Smith apple
Pink grapefruit Pineapple
Watermelon Carrot
Papaya Mixed fruits
Celery

BREAKFAST SMOOTHIE & SYSTEM STARTER *Choice of one per person*

Papaya, lime, honey
Forest berries, low fat yoghurt, grapes, citrus reduction
Green coconut, mango with ginger and coriander
Watermelon, rock melon, papaya, mint, ginger

HOT BEVERAGE *Choice of one per person*

Served with milk, skimmed milk, soy milk or almond milk

COFFEE *Caffeinated or decaffeinated*

Filtered coffee
Espresso – Single or double
Cafe latte
Cappuccino

TEA

English breakfast Chamomile
Morrocan mint Chocolate
Nuwara Eliya OP Jasmine pearls
Imperial Oolong Royal Darjeeling
Uva Highland BOP Emperor Pu-Erh
Geisha blossom China Fujian
Earl grey Lung Ching
Imperial Oolong Royal Orchid
Sweet France Imperial Lapsang Souchong
Red of Africa *Caffein free* Lemon bush *Caffein free*

OTHER

Hot chocolate

GF - GLUTEN FREE **V** - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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PRIVATE VILLA BREAKFAST

Available from 6am to 11am

À LA CARTE BREAKFAST

(A tray charge of US \$10 per person applies)

COLD CUTS & CHEESE

Charcuterie and gourmet cheese plate

N P 26

EGGS IN ANY STYLE

Accompanied with baked tomatoes, potatoes, grilled mushrooms **GF**

Fried – sunny side up	Fried – over easy
Poached	Boiled
Scrambled	

18

Served with your choice of:

Baked beans	Onion
Bell pepper	Pork bacon P
Chicken sausage	Pork sausage P
Fresh herbs	Tomato
Gruyère cheese	Turkey bacon
Mushroom	

OMELETTE

Accompanied with baked tomatoes, potatoes, grilled mushrooms **GF**

Egg white	Plain
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18

Prepared with your choice of:

Chili	Pork ham P
Fresh herbs	Rocket leaves
Gruyère cheese	Smoked salmon
Mushroom	Spinach
Onion	Tomato

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

À LA CARTE BREAKFAST

(A tray charge of US \$10 per person applies)

SWEET DELIGHT

CRÊPES

Wild berries, ricotta cheese

16

PANCAKES

Traditional, chocolate or berry pancakes accompanied with maple syrup, whipped cinnamon butter

16

Also available in gluten-free option, served with berry compote and palm sugar

BELGIAN WAFFLES

Mango, palm sugar, crème fraiche

16

PAIN BRIOCHE

French toast filled with warm apple compote, vanilla yoghurt

N 16

SUNSHINE SPECIALS

BENEDICT LOBSTER

Poached eggs, toasted English muffin, asparagus, chives, lobster medallion, hollandaise sauce

41

JET SET

Gratinated eggs, cream, chives, Gruyère cheese, Parmesan bread sticks, salmon roe, sour cream

32

MEURETTE

Poached eggs, toasted English muffin, chives, mushroom, pork lardon, turkey ham, meurette sauce

A P 29

TRUFFLE

Smooth creamy scrambled eggs, black truffle, Parmesan bread sticks

35

FLORENTINE PRAWNS

Poached eggs, toasted English muffin, chives, prawns, spinach, hollandaise sauce

27

BENEDICT

Poached eggs, toasted English muffin, chives, salmon or turkey ham, hollandaise sauce

22

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PRIVATE VILLA BREAKFAST

Available from 6am to 11am

À LA CARTE BREAKFAST

(A tray charge of US \$10 per person applies)

WELL-BEING BREAKFAST

EGG & AVOCADO

Grilled nine-grain bread, poached eggs, avocado, rocket leaves, tomato, tofu mayonnaise

18

BRUSCHETTA

Rye bread, fresh herbs, mushroom, ricotta cheese, rocket leaves, extra virgin olive oil

19

EGG WHITE OMELET

Plain or with condiments *

18

KHAO TOM

Thai rice congee with chopped chicken, coriander, ginger, poached egg, spring onion

S 18

OMELET "SOL"

Egg white omelet with herbs, asparagus, green beans, spring onion served with tomato sambal

S 18

OMELET "SPIRULINA"

Egg white omelet with spirulina, mozzarella, roasted tomato, rocket leaves

18

* CONDIMENTS

Chili, fresh herbs, Gruyère cheese, mushroom, onion, pork ham **P**, rocket leaves, smoked salmon, spinach, tomato

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ALL DAY DINING

Available from 10.30am to 10.30pm

THE CAVIAR: Luxury Gastronomy

Discover the legend of this great delicacy with Sturia!

“Sturia” is the flagship brand of Sturgeon – the leading French caviar producer. The company was set up near Bordeaux 20 years ago and has pioneered sturgeon farming in France. It produces around 12 tons of caviar a year, which is sold all over the world. Sturgeon is thus promoting French gastronomy’s international influence.

Sturia’s caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. The range offers a wide variety of sensations and fresh, natural flavour of a remarkable product.

A tin of caviar on a bed of ice is all you need – Sturia caviar can be eaten on its own. You will love caviar’s roll-in-the-mouth eggs when you taste it in a small spoonful.

OSCIETRA CAVIAR

Oscietra Sturia caviar, from the exclusive production of Gueldenstaedtii sturgeons condenses marine savours with a touch of dried fruit, into sensual caviar.

Its firm golden brown egg roll perfectly under the palate, gradually freeing their delicate flavours.

TO COMPLEMENT THE CAVIAR

Blinis, caper, grated egg white and yolk, lemon, parsley, sour cream, white onion

CAVIAR & CRAB

Oscietra Sturia caviar, blinis, crab meat, horseradish-wasabi cream

30g **398**

92

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COLD STARTER

BEEF CARPACCIO

Belgian beef tenderloin (Blanc Bleu Belge – B.B.B.), capers, rocket leaves, Parmesan, smoked tomato, truffle oil

41

CEVICHE PLATE

REEF FISH

Citrus, coriander, corn, mashed sweet potato, pineapple juice, red onion

33

MALDIVIAN TUNA

Spiced orange and lime juice, pomegranate seeds, toasted buckwheat

S 34

SASHIMI PLATE

Red snapper, Maldivian tuna, Norwegian salmon, pickled ginger, wasabi, soya sauce

40

SALMON 104

Norwegian salmon mi-cuit, coriander seeds, horseradish cream, micro greens, pickled onion, spinach coulis, pumpernickel powder, extra virgin olive oil

39

TERRINE OF FOIE GRAS

Rivesaltes jelly, tomato jam, Guérande sea salt, nuts crumble, dried fruit bread

NA 47

VITELLO TONNATO

Roasted veal, anchovy, caper, tonnato dressing

36

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WARM STARTER

GNOCCHI **V** 32

Gnocchi A la Parisienne, black truffle, Parmesan, béchamel sauce

PARMIGIANA **N V** 32

Eggplant baked with mozzarella, basil pesto, parmigiano, tomato sauce

PRAWNS 39

Pan-fried Pacific prawns, lemon mashed potato, Malabar pepper, lime zest butter

SCALLOPS 39

Roasted scallops, mashed celery, salmon roe, citrus-vanilla white butter sauce

SALAD

CAPRESE **V** 36

Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

CAESAR

Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, Parmesan, poached egg, romaine lettuce, Caesar dressing

GRILLED CHICKEN BREAST **P** 36

POACHED PRAWNS **P** 39

LETTUCE & CO **V** 31

Cucumber, mixed green leaves, tomato, Château d'Estoublon olive oil from France

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SALAD

NIÇOISE 40

Raw Maldivian tuna, anchovy, boiled quail egg, boiled potato, French beans, Kalamata black olive, romaine lettuce, French dressing

COCKTAIL SALAD

Avocado, poached prawns or lobster, carrots, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

PRAWNS 39

LOBSTER 45

TOMATO & CO **V** 31

Mixed colourful tomatoes, Kalamata black olive, parsley, red onion, Guérande sea salt, Treuer Arbequina olive oil from Spain

SOUP

CHILLED TOMATO GAZPACHO **V A** 28

Fresh tomato, bell pepper, croutons, olive oil, parsley, white onion, white wine, Xérès vinegar

BOB THE LOBSTER 39

Lobster A l'Américaine, black truffle, double cream, turnip, zest of fresh horseradish

CHICKEN 33

Chicken consommé, chicken breast, quail egg, vegetables, vermicelli pasta, young potatoes

PUMPKIN **V** 31

Pumpkin, coconut milk foam, cream, salty butter, shallots, thyme

TOMATO **V** 31

Tomato velouté, coconut milk, fresh basil, ginger, shallots, tomato confit, turmeric

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ETHNIC DELIGHT

ARABIC MEZZE PLATE

Selection of mezze (Hummus, baba ghanoush, tabbouleh, kibbeh, roukakat, spinach fatayer, pita bread)

N 42

ASIAN CHICKEN WINGS

Crispy fried fragrant chicken wings, char siu sauce

31

INDONESIAN SATAY

Marinated skewers, cucumber, tomato, peanut sauce on the side

BEEF

35

CHICKEN

33

PRAWN

37

RUSSIAN CUTLET

Beef, chicken, veal or fish cutlet, mashed potato, sour cream

38

RUSSIAN PELMINI

Dumpling with beef and onion, butter, chicken consommé, sour cream

31

RUSSIAN SELYODKA

Marinated herring, black pepper, parsley, red onion, roasted potato, corn oil

30

THAI BEEF SALAD

Marinated beef, chili, coriander, cucumber, kaffir lime, Thai fish dressing

S 33

THAI GREEN MANGO & PAPAYA SALAD

Green mango, glass noodles, raw papaya, tofu, lemon sugar dressing

V 31

VIETNAMESE PRAWN RICE PAPER ROLL

Crunchy vegetables and prawns filled in rice paper with mint leaves, chili sauce on the side

31

VIETNAMESE VEGETABLE RICE PAPER ROLL

Crunchy vegetables filled in rice paper with mint leaves, chili sauce on the side

V 25

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ETHNIC DELIGHT

CHINESE HOT & SOUR

Hunan style spicy soup, chili oil, shrimps, bamboo shoots, egg, mushroom, tofu

S 35

RUSSIAN OUKHA

Fish consommé, reef fish, salmon, dill, parsley, sour cream

25

THAI TOM YAM GOONG

Spicy prawn soup, coriander, galangal, lemongrass, lemon juice, mushroom, tomato

S 35

BURGER & SANDWICH

THE BURGER

Belgium beef tenderloin (Blanc, Bleu, Belge – B.B.B.), beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, seasonal salad

P 47

TURKEY BURGER

Turkey, cucumber, romaine lettuce, tomato, watermelon radish, mustard sauce, crudités, guacamole dip

40

CLUB SANDWICH

Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise, French fries, seasonal salad

P 37

CHICKEN WRAP

Cucumber raita, coriander, mozzarella cheese, tamarind-mango chutney, tomato, potato wedge

S 34

VEGETABLES PITA POCKET

Marinated vegetables, goat cheese, pesto, za'atar fries

N V 27

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BAGEL

BIO **N V** 24

Grilled bell pepper, eggplant, sun-dried tomato, zucchini, pesto, tomato sauce

CAESAR **P** 27

Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, poached egg, Parmesan, romaine lettuce, Caesar dressing

SCANDINAVIA 29

Smoked salmon, cucumber, dill, lemon juice, lemon zest, feta-lemon cream

PARIS **P** 26

Honey ham, gherkins, salty butter

PIZZA

MARGHERITA **V** 29

Tomato sauce, mozzarella, basil leaves

BUFFALA **V** 33

Tomato sauce, buffalo mozzarella, basil leaves

FRUTTI DI MARE 46

Tomato sauce, mozzarella, selection of seafood

NORCINA **V** 48

Caciotta, black truffle, parmigiano

PROSCIUTTO DI PARMA **P** 36

Tomato sauce, mozzarella, rucola, sun-dried tomato, Parma ham

SICILIANA 34

Tomato sauce, mozzarella, black olive, caper, onion, tuna

TALEGGIO **P** 37

Taleggio, green asparagus, speck

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PASTA & RISOTTO

LASAGNA ALLA BOLOGNESE 35

Oven baked homemade lasagna, beef ragù, tomato sauce, béchamel sauce

LINGUINE AL PESTO **N V** 29

Basil pesto

PENNE POMODORO & BASILICO **V** 29

Fresh basil leaves, tomato sauce

RAVIOLI DI RICOTTA **V** 29

Homemade ravioli with ricotta-spinach filling, cherry tomato, green asparagus

SPAGHETTI ALL' ARAGOSTA **S** 51

Cherry tomato, chili, fresh lobster, parsley

TAGLIATELLE AL RAGÙ **A** 33

Homemade tagliatelle, beef ragù

RISOTTO NERO 35

'Ferron' Carnaroli rice, squid, black ink, green asparagus, sea scallops

RISOTTO ZAFFERANO & BURRATA **V** 37

'Ferron' Carnaroli rice, saffron, fresh burrata, black truffle

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MEAT FROM THE GRILL

BEEF

FRANCE – NORMANDE

Tenderloin filet	220g	65
Rib-eye	350g	79

AUSTRALIA – ANGUS

Tenderloin filet	220g	63
T-bone	450g	97

AUSTRALIA – WAGYU

Striploin Grade 9	300g	141
Rib-eye Grade 5	350g	105

CHICKEN

FRANCE

Chicken breast (Label Rouge)	220g	51
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LAMB

WALES

Organic lamb rack	190g	61
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CHOOSE YOUR SAUCE

Barbecue, béarnaise or shallot

CHOOSE YOUR SIDE DISH

Boiled or grilled asparagus	Mashed potato	10
Buttered snow peas	Steamed rice	
Sautéed spinach	Roasted potato	
Grilled vegetables	French fries	
Truffle mashed potato	Seasonal mixed salad	

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ALL DAY DINING

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SIGNATURE MEAT

BEEF CHEEK À LA BORDELAISE

Braised beef cheeks, boiled potato, onions rings, Bordelaise sauce

A 63

DUCK MAGRET

Roasted in Sarawak pepper, cherry tomato, mashed potato, pepper sauce

65

VEAL OSSOBUCO

Served with mashed potato, lemon-parsley gremolata

49

VEAL SCHNITZEL

Viennese style veal, roasted potatoes with bacon and fresh herbs, lemon wedge

P 58

FISH FROM THE GRILL

CATCH OF THE DAY

MALDIVIAN LOBSTER

600-800g **102**

MALDIVIAN TUNA

45

NORWEGIAN SALMON

51

JUMBO PRAWNS

62

WHOLE FISH 350-550g

DORADO

53

DOVER SOLE

57

SEA BASS

55

CHOOSE YOUR SAUCE

Citrus-vanilla white butter, lemon butter or white wine

CHOOSE YOUR SIDE DISH

Boiled or grilled asparagus	Mashed potato	10
Buttered snow peas	Steamed rice	
Sautéed spinach	Roasted potato	
Grilled vegetables	French fries	
Truffle mashed potato	Seasonal mixed salad	

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SIGNATURE FISH & SEAFOOD

ACQUA PAZZA

Pan-roasted reef fish with black olive, cherry tomato, caper, clam, lemon zest, mussels, tomato sauce

45

CATAPLANA *for 1 or 2 person*

Served in a traditional copper Portuguese pot

REEF FISH

Rice, Maldivian reef fish, coriander, tomato sauce, white wine

FOR ONE

A 51

FOR TWO

A 75

SEAFOOD

Rice, clams, king crab, mussels, prawns, scallops, coriander, tomato sauce, white wine

FOR ONE

A 65

FOR TWO

A 87

TASTE OF ASIA

FROM THE STEAMER

CORAL FISH FILLET

Cantonese style coral fish fillet, hoisin sauce

51

MALDIVIAN LOBSTER

Whole Maldivian lobster, coriander roots, ginger, onion leek, Asian spices

600-800g 102

ALL DAY DINING

Available from 10.30am to 10.30pm

FROM THE WOK

BLACK-PEPPER BEEF

Jiangnan style beef, bell pepper, fresh ground black pepper sauce

S 51

GONG BAO CHICKEN

Diced chicken thigh tossed in Szechuan pepper, celery, roasted peanuts

NS 41

KANKUNG

Stir-fried kankung leaves in garlic and dark soya sauce

V 31

SZECHUAN PRAWNS

Prawns, garlic, onion, Szechuan pepper sauce

S 57

FROM THE TANDOOR (KEBAB)

TANDOORI MEAT

Beef kebab, chicken tikka, duck tikka, lamb chop

S 49

TANDOORI SEAFOOD

Lemon marinated yellow prawns, calamari, reef fish, scallops

S 55

TANDOORI VEGETABLES

Cauliflower, paneer, onion, potato

SV 41

INDIAN THALI

THALI MEAT

Chicken tikka masala, lamb tandoori

NS 57

THALI SEAFOOD

Madras prawn curry, fish tikka tandoori

S 65

THALI VEGETARIAN

Palak paneer, broccoli tandoori

SV 49

** All our Indian Thali dishes are served with basmati rice, dhal Makhani, butter naan, mango chutney, papadum, raita, vegetables of the day.*

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FROM THE CURRY POT

BUTTER CHICKEN **N** 49

Indian tandoori chicken cooked in onion-tomato gravy, naan, papadum

KAENG KHIAO – WAN KAI **S** 45

Thai green chicken curry, coconut milk, galangal, kaffir lime, sweet basil, Thai eggplant

SRI LANKAN PRAWN CURRY **S** 45

Prawn curry, coconut milk, drumstick leaves, fish fricadelle, mustard, tempered onion

YOUR CHOICE OF STEAMED RICE 10

Basmati, brown, coconut or jasmine

YOUR CHOICE OF TANDOORI ROTI & NAAN BREAD

ROTI 10

Plain or butter

NAAN

Plain or butter 10

Garlic 12

Cheese 15

Mixed 25

FROM THE MALDIVIAN CURRY POT

DHIVEHI IHI RIHA **S** 68

Maldivian lobster curry cooked with local spices, chapatti, spicy tuna sambal, roasted coconut, sticky yellow coconut rice

THARUKAAREE RIHA **S V** 41

Maldivian vegetable curry cooked with local spices, chapatti, spicy papaya sambal, roasted coconut, sticky yellow coconut rice

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ALL DAY DINING

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NOODLES & RICE

PAD THAI **N S** 41

Rice noodles, prawns, dried shrimps, chives, lime wedge, peanuts, sprouts, tamarind

EGG FRIED RICE

Carrot, corn, eggs, peas, spring onion, soya sauce

CHICKEN 31

SEAFOOD 33

PRAWN & EGG FRIED RICE **S** 33

Prawns, egg, spring onion, sambal sauce

VEGETABLE & EGG FRIED RICE 27

Beans, carrot, corn, eggs, peas, spring onion, soya sauce

NASI GORENG **S** 37

Chicken and shrimp fried rice tossed in spicy sauce, prawn crackers, fried egg, chicken and beef satay, pickled cucumber, sambal sauce, peanut sauce and chili soya sauce on the side

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DESSERT

APPLE TART TATIN 23

Traditional French Tatin, vanilla ice cream

CHEESE CAKE 25

Vanilla-baked cheese cake, berry compote, meringue, strawberry biscuit, vanilla ice cream

CHOCOLAT FONDANT 25

Dark chocolate fondant, pistachio nut ice cream
(Valrhona Guanaja 70% from Honduras)

CHOCOLATE MOUSSE 24

Organic dark chocolate, organic eggs
(Valrhona Acaoba 60% – a blend from Peru and the Dominican Republic)

PASSION FRUIT MANGO PIE 24

Passion fruit mango cream, lemon compote, sablé Breton

TIRAMISÙ 23

Cream mascarpone, biscuit, cacao, espresso

VANILLA CRÈME BRÛLÉE 23

Traditional French vanilla bourbon crème brûlée,

FRUITS **V** 18

Seasonal tropical fruit platter

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CHEESE

FRENCH CHEESE PLATTER 38

Brie de Meaux, Camembert, Livarot, Saint Marcelin, dried fruits, grapes, salty butter, seasonal salad, assortment of breads

ICE CREAM & SORBET

Served per scoop

HOMEMADE ICE CREAM 4

Caramel, chocolate, coffee, mascarpone, Oreo cookie, pistachio nut, strawberry or vanilla

HOMEMADE SORBET 4

Apricot, banana, blackberry, coconut, granny smith apple, lemon mint, mango or passion fruit

COCO FRIO *Gluten & dairy free* 10

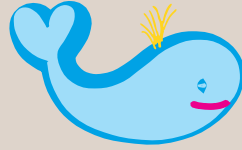
Coconut, hazelnut, honey macadamia, mango or salted caramel

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FOR THE LITTLE ONES

Available from 10.30am to 10.30pm



SALAD & SOUP

CRUDITÉS

Bell pepper, broccoli, carrot, celery, cucumber, hummus and labneh dippings

\$10



CHICKEN CONSOMMÉ

Chicken breast, vegetables, vermicelli pasta

\$15

SANDWICH

SANDWICHES ARE SERVED WITH FRENCH FRIES AND SEASONAL SALAD

HOT DOG

Frankfurt sausage, baked beans, mozzarella, mayonnaise, tomato ketchup

\$15

MINI CHEESE BURGER

Beef, bacon, lettuce, tomato, mayonnaise

\$15



MINI SANDWICH

Honey cured ham, cheddar

\$15



PASTA, PIZZA & RICE

PENNE OR SPAGHETTI

With a choice of sauce: Bolognese, carbonara or tomato

\$15

FRIED RICE

Vegetable and egg fried rice

\$15



MINI MARGHERITA PIZZA

Tomato sauce, mozzarella, basil

\$15



FISH

CHOOSE YOUR SIDE DISH TO ADD TO THE SEASONAL SALAD: FRENCH FRIES, MASHED POTATO, RICE OR STEAMED VEGETABLES

FISH FINGERS

\$15

REEF FISH CUTLET

\$15

SALMON FILLET

\$18

FOR THE LITTLE ONES

Available from 10.30am to 10.30pm



MEAT

CHOOSE YOUR SIDE DISH TO ADD TO THE SEASONAL SALAD: FRENCH FRIES, MASHED POTATO, RICE OR STEAMED VEGETABLES

BEEF TENDERLOIN

\$24

CUTLET

Beef, chicken or veal

\$24

CHICKEN NUGGETS

\$15

CHICKEN BREAST

\$18

STROGANOFF

Beef or chicken

\$24/\$18

DESSERT

CHOCOLATE BEAR & NUTELLA

\$14



SEASONAL FRUIT SALAD

\$12



ICE CREAM

Chocolate, strawberry or vanilla
\$4 per scoop

BABY PURÉE

AVAILABLE FOR AGES 0-3 WITH OUR COMPLIMENTS

PLEASE SELECT A COMBINATION FROM BELOW INGREDIENTS

VEGETABLES

Broccoli, carrot, cauliflower, pumpkin, zucchini

CARBS & STARCH

Couscous, quinoa, pasta, potato, white rice

HERBS & DRESSING

Basil, chicken stock, spinach, tomato sauce, unsalted butter

FISH & MEAT

Beef, chicken, lamb, tuna, white fish

LEGEND



VEGETARIAN



CONTAINS PORK



CONTAINS NUTS

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

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OVERNIGHT MENU

Available from 10.30pm to 6am

SOUP

CHICKEN

Chicken consommé, chicken breast, quail egg, vegetables, vermicelli pasta, young potato

33

TOMATO

Tomato velouté, coconut milk, fresh basil, ginger, shallots, tomato confit, turmeric

V 31

SALAD

CAESAR

Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, Parmesan, poached egg, romaine lettuce, Caesar dressing

GRILLED CHICKEN

P 36

POACHED PRAWNS

P 39

CAPRESE

Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

V 36

MAIN

CHICKEN WRAP

Cucumber raita, coriander, mozzarella cheese, tamarind-mango chutney, tomato, potato wedge

S 34

CLUB SANDWICH

Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise, French fries, seasonal salad

P 37

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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OVERNIGHT MENU

Available from 10.30pm to 6am

MAIN

THE BURGER

Belgium beef tenderloin (Blanc Bleu Belge – B.B.B.), beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, seasonal salad

P 47

PIZZA MARGHERITA

Tomato sauce, mozzarella, basil leaves

V 29

PIZZA TANDOORI

Tomato sauce, mozzarella, chicken marinated with Tandoor spices, red onion

34

SPAGHETTI BOLOGNAISE

Spaghetti, beef ragù

A 33

PAD THAI

Rice noodles, prawns, dried shrimps, chives, lime wedge, peanuts, sprouts, tamarind

N S 41

NASI GORENG

Chicken and shrimp fried rice tossed in spicy sauce, prawn crackers, fried egg, chicken and beef satay, pickled cucumber, sambal sauce, peanut sauce and chili soya sauce on the side

S 37

CATCH OF THE DAY

Served with grilled vegetables, lemon butter sauce

53

RIB-EYE *Grade 5 Australia – Wagyu*

Served with French fries, shallot sauce

350g **118**

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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OVERNIGHT MENU

Available from 10.30pm to 6am

DESSERT

CHEESE CAKE

Vanilla-baked cheese cake, berry compote, meringue, strawberry biscuit, vanilla ice cream

25

CHOCOLATE MOUSSE

Organic dark chocolate, organic eggs
(Valrhona Acaoba 60% – a blend from Peru and the Dominican Republic)

24

TIRAMISÙ

Cream mascarpone, biscuit, cacao, espresso

23

FRUITS

Seasonal tropical fruit platter

V 18

ICE CREAM & SORBET

Served per scoop

HOMEMADE ICE CREAM

Caramel, chocolate, coffee, mascarpone, Oreo cookie, pistachio nut, strawberry or vanilla

4

HOMEMADE SORBET

Apricot, banana, blackberry, coconut, Granny Smith apple, lemon mint, mango or passion fruit

4

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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