


APPETIZERS

  Chilled Gazpacho of red pimento with eggplant confit
USD 15.00

 Grilled asparagus salad, butternut squash and haloumi cheese
USD 15.00

Sashimi of yellow fin tuna, soy sauce, wasabi & pickled ginger
USD 20.00

Seared scallops, avocado puree, lime miso dressing
USD 20.00

Salad of smoked duck, rocket and nashi pear
USD 20.00

Prosciutto and sweet melon
USD 15.00

SIDE DISHES TO ACCOMPANY MAIN COURSES

Steamed rice, buttered vegetables, mixed salad, French fries, garlic roast potatoes

MAIN COURSES

Lobster, lemon & herb butter, green salad
USD 65.00

Yellow fin tuna, scallop, tiger prawn, sand lobster, 'Nam Jim' dressing
USD 50.00


Angus beef fillet and sand lobster
USD 45.00

Angus beef fillet, spring onion mash, green peppercorn sauce
USD 40.00

Angus rib –eye of beef, grilled vegetables, fondant potato
USD 35.00

Banana leaf baked reef fish fillet, Maldivian spices (2 persons portion)
USD 65.00

Chicken fillet with pineapple rice, mango barbecue sauce
USD 28.00

 Indian vegetarian 'thali' of vegetable curry, spiced brinjal, cumin rice
served with chapatti, mango chutney, lime pickle
USD 25.00

DESSERTS

USD 10.00

Banana treacle tart, vanilla ice cream

Chocolate mousse, caramelized pears

Lemon & mango crumble, coconut ice cream

Tiramisu

Vanilla pannacotta, lime and basil infused fruits

Selection of homemade ice creams and sorbets

Farmhouse cheeses, water biscuits and a selection of chutneys