

STARTERS & SALADS

Peppered Yellow fin TUNA tataki with SOBA noodles, baby greens, lime and soy	\$18.00
Olive oil confit of baby OCTOPUS , Swiss CHARD , feta, vine ripened cherry tomato	\$18.00
Black Angus BEEF Carpaccio with arugula, PARMESAN crisp and extra virgin olive oil	\$22.00
Maldivian LOBSTER salad with local kopee leaf, green PAPAYA and tamarind glaze	\$22.00
Layered GOAT'S CHEESE and red BEETROOT , with caramelized walnut and balsamic reduction	\$22.00
Flame seared king SCALLOP on steamed ASPARAGUS with lime scented crème fraiche, Caspian salmon caviar	\$26.00
Vine ripened TOMATO , pesto marinated mozzarella, mizzuna and Ligurian olive paste	\$18.00
Charred baby CALAMARI on a sliced young FENNEL , roasted pimento and spring onion salad	\$18.00
Chilled rock OYSTERS with Vietnamese basil, kurumba pulp	\$20.00

SOUPS

Local JACKFISH & COCONUT broth with a hint of spice	\$14.00
Chilled TOMATO with feta quenelles	\$14.00
SHELLFISH bisque with Armagnac cream	\$16.00

Items and prices are subject to change without notice.

All prices are in US\$ and subject to 10% service charge.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.

FROM THE GRILL

Black ANGUS tenderloin with pan roasted trumpet MUSHROOM , dried pancetta and syrah jus	\$50.00
Red SNAPPER - Locally spiced, banana leaf wrapped fillet, roasted pumpkin and chickpea curry	\$32.00
GROUPER – Ginger & lemon steamed fillet with snow pea sprout, bean sprout and green mango salad	\$32.00
Yellow Fin TUNA – Celery salt rubbed, served on braised baby leek and roasted white radish	\$32.00
JOBFISH – Maldivian curry paste basted, served with Basmati RICE and banana blossom salad	\$32.00
PRAWN – Regional tiger prawns, grilled with garlic & thyme butter, BROCCOLINI & roasted tear drop tomato	\$40.00

FROM THE POND

LIVE LOBSTER 100gr	\$20.00
LIVE CRAB 100gr	\$15.00
LIVE FISH 100gr	\$12.00

Available grilled with tobiko hollandaise, steamed with ginger & shallot, or sashimi
Please choose a complimentary side dish

FROM THE TANDOORI

WHITE SNAPPER

\$30.00

CHICKEN

\$30.00

PRAWN

\$40.00

LOBSTER 100gr

\$20.00

Choice of Marinations – Indian spice, Garlic & Thyme, Ginger & Coriander
All served with fresh Naan & cucumber salad

PREMIUM CUTS

Tajima Wagyu **TENDERLOIN** 9+ Marble score

\$75.00

Tajima Wagyu **STRIPLOIN** 9+ Marble Score

\$65.00

Corn-fed Free Range **CHICKEN** breast

\$40.00

Please choose 2 complimentary side dishes from our selection to complement your choice

SOMETHING FOR TWO

FROM THE SEA

Maldivian lobster, tiger prawns, Hervey bay scallops, Yellow fin tuna, White snapper, Lagoon crab, calamari, baby octopus, rock oyster

\$170.00

FROM THE LAND

Beef tenderloin, chicken breast, lamb cutlets, foie gras, duck breast, pork and fennel sausage, beef brisket, peppered pork loin

\$160.00

Please choose 2 complimentary side dishes from our selection to complement your choice

VEGETARIAN OPTIONS

ASPARAGUS and Celeriac RISOTTO with crispy leek	\$24.00
MUSHROOM Linguini with roasted PUMPKIN , spinach and cream sauce	\$24.00
Baby SPINACH , oven dried tomato, white cucumber, FETA CHEESE , with seeded mustard dressing	\$22.00

SIDES

Roasted baby BEETROOT , toasted almonds	\$10.00
Local SPINACH with a touch of soy	\$10.00
Roasted KIPFLER POTATO	\$10.00
Herb MASHED POTATO	\$10.00
Hand cut, FRIED Pontiac POTATO	\$10.00
Garden salad	\$10.00

DESSERT

WARM CHOCOLATE NUTTY BROWNIE Chewy nutty brownie with bananas in a butterscotch sauce served with coconut ice cream	\$16.00
PINEAPPLE PARFAIT Refreshing semi frozen pineapple mousse with a warm mandarin and passion fruit compote	\$16.00
ESPRESSO CHOCOLATE Served with a warm sweet tea infused poached pear and orange marmalade ice cream	\$14.00
CHAR GRILLED FRUIT SKEWERS Grilled fruit skewers brushed with honey and green peppercorn syrup with yoghurt ice cream and rich dark chocolate sauce	\$14.00
IRU FUSHI ICE CREAMS AND SORBETS Homemade ice cream and sorbet served in a roasted sesame seed brandy snap basket	\$14.00

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