



Welcome to The Trio restaurant, where the cuisine is inspired by the flavours of the Mediterranean. With a strong focus on both local and imported ocean products, it becomes the perfect place to relax and enjoy great seafood. Each dish has been meticulously selected, ensuring that the cuisine matches the serene beauty of the setting. After dinner, why not try our selection of cheese, featuring some of the finest cheeses around the world.

TAPAS OF SALMON \$ 18.00
Smoked salmon, tartar, crispy cake, caviar, steak

TAPAS OF SEAFOOD \$ 20.00
Smoked salmon, calamari prawn, oyster, tuna

SOUPS

BOUILLABAISSÉ \$ 14.00
The soupe d'or, with saffron, fennel seeds, orange zest and rouille

CHILLED TOMATO AND FENNEL \$ 12.00
Tomato, bell pepper and fennel with tomato sorbet

LOBSTER CAPPUCINO \$ 14.00
Lobster bisque style with milk froth

STARTERS

SEARED SCALLOPS WITH GARLIC PUREE \$ 20.00
Parma ham, chives, rocket leaves and balsamic

LOBSTER & SEA BASS CARPACCIO \$ 22.00
Seared lobster with sea bass tian and tomato confit

BAKED GOAT CHEESE \$ 16.00
Vine ripened tomato sauce, goat cheese and croutons

CRISPY BATTERED SARDINES \$ 18.00
Mild flavoured, farmed Australian sardines, batter fried and served with our house special mayonnaise

IBERICO JAMON \$ 22.00
Sliced fennel, garlic croute and onion pickle

CHARRED TUSCAN VEGETABLE SALAD \$ 16.00
Artichoke, bell peppers and olives

CRAB SALAD WITH SALMON CAVIAR \$ 18.00
Steamed crab meat with avocado, sour cream and dill leaves

CHILLED OYSTER ON THE HALF SHELL \$ 20.00
Six oysters on ice with mango gazpacho

WHOLE CRAB PROVENCAL \$ 20.00
Tomato, cognac and thyme

All prices are in USD, subject to 10% service charge and any applicable taxes. Items and prices are subject to change without notice. For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.



MAINS

FRITO MISTO Prawn, reef fish, squid with chilli, garlic and spicy tomato sauce	\$ 30.00
CRAB MEAT CANNELLONI Homemade Cannelloni with stuffing of crab, brandy, asparagus and fennel sauce	\$ 28.00
FRESH LOBSTER & PRAWN LASAGNE Lasagne filled with lobster cream sauce	\$ 32.00
CHICKEN AND THYME RAVIOLI With mushroom ragout & marinated tomato sauce	\$ 28.00
SEAFOOD LINGUINE WITH SAFFRON SAUCE With prawns, reef fish, squid and golden creamy saffron sauce	\$ 26.00
OSSO BUCCO Slow braised beef shank with olives, tomato and potato	\$ 30.00
CUTTLE FISH RISOTTO Pan seared risotto with squid & chives	\$ 26.00
FETTUCCHINE NERO WITH SALMON Squid ink fettuccine with Atlantic salmon, mild cream sauce	\$ 30.00
BAKED SEA BASS Potato wrapped baked sea bass with truffled asparagus and romesco sauce	\$ 28.00
VEAL SALTIMBOCCA Veal fillet with potato gnocchi, foie gras, fresh sage and Parma ham	\$ 32.00

FOR TWO

PAELLA DE MARISCO Selection of fresh seafood, vegetables and rice	\$ 65.00
CHILLED SEAFOOD PLATTER Chilled selection including lobster, prawn, octopus, reef fish ceviche, scallops and oysters	Small \$ 120.00 Large \$ 160.00

SIDE DISHES

Grilled pumpkin & fennel	\$ 10.00
Parmesan crushed potato	\$ 10.00
House salad	\$ 10.00



DESSERTS

THE TRIO TARTE TATIN Caramelized apples, crisp pastry, with mascarpone and cinnamon ice cream	\$ 12.00
CITRUS CRÈME CATALAN Orange sorbet and warm kumquat confit	\$ 12.00
ROASTED COCONUT PARFAIT With mango risotto filled chocolate pasta and basil leaf sorbet	\$ 12.00
AMARETTO SEMI-FREDDO Warm Bailey's toffee with roasted coffee bean ice cream	\$ 12.00
IRU FUSHI SELECTION Home made ice creams and sorbets	\$ 12.00
JOURNEY OF FRUITS Splashed with Midori syrup	\$ 12.00



VEGETARIAN

STARTER

Chilled green asparagus	\$ 16.00
Mushroom Cappuccino	\$ 14.00
Charred roasted vegetables	\$ 16.00

MAIN COURSE

Kiffler Potato gnocchi	\$ 22.00
Torta of zucchini and pepper	\$ 22.00
Open faced vegetable lasagne	\$ 22.00

DESSERTS

Roasted coconut parfait with mango risotto filled chocolate pasta and basil sorbet	\$ 12.00
Selection of home made ice cream and sorbet	\$ 12.00
Journey of fresh fruit with Midori syrup	\$ 12.00