



DINNER

APPETIZERS

Traditional French Onion Soup, Gruyère Cheese Crouton

Tom Yum Inspired Fish Broth with Crab Claw, Mussel & Prawns **S**

Chicken & Sweetcorn Egg-drop Soup with Fresh Coriander

Som Tam of Thai Green Papaya, Mango & Pomelo Salad, Chili & Roasted Peanuts **V N**

Cobb Salad with Lettuce, Tomato, Egg, Pork Bacon, Feta, Avocado, Chicken, Mustard Dressing

Maldivian Spiced Young Coconut & Pumpkin Salad, Chili Coriander Dressing

Big House Salad with Roast Beetroot, Walnuts, Blue Cheese, Balsamic Dressing **V N**

Seared Yellow Fin Tuna, Frisse Lettuce, Soya Caviar, Herb Aioli **S**

Sushi Sashimi Platter **S**

MAIN COURSES

Egg Fried Rice with Chicken Chop Suey, Ginger, Bok Choy and Mushrooms **S N**

Hyderabad Lamb Biryani with Condiments **N**

Gourmet Beef Burger, Crisp Pork Bacon, Foie Gras, Porcini Mushroom Butter, Truffle Fries **S P**

Butter Chicken Marsala with Steamed Jasmine Rice, Mango Chutney, Raita, Poppadum **N**

Kandu Kukulhu Riha, Local Spiced Tuna Curry Wrap with Coconut Leaf, Rice, Dahl, Pickle, Tuna Sambal, Poppadum **S**

Kadai Vegetable: Vegetables Cooked in Traditional Spicy Gravy, Capsicum and Onion **V**

Ghinga Marsala, King Prawns Cooked in Traditional Spicy Gravy **S**

Grilled Lamb Cutlets (3), Whipped Potato, Roast Pumpkin, Asparagus Tips, Red Wine Jus

Grilled Australian Beef Sirloin, Smoked Tomato Relish, Mushroom Wonton, Peppercorn Jus

Baked Cashew Nut Herb Crust John Dory, Wilted Green Vegetables, Mango Salsa **N S**

Yellow Fin Tuna Loin, Red Wine Syrup, Spiced Pumpkin Chutney **S A**

Panko Crumbed Reef Fish Fillet, Crunchy Salad, Lemon Herb Aioli, Chunky Fries **S**

SIDE DISHES

Mixed Salad Leaves

Fragrant Steamed Rice

Egg Fried Rice

Whipped Potato

Chunky Fries

V Vegetarian

P Pork

S Seafood

A Alcohol

N Nuts

G Gluten free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).



KIDS MENU

Kids Cobb Salad of Lettuce, Tomato, Egg, Cheese, Honey Mustard Dressing

Nutella & Peanut Butter Finger Sandwiches, Fruit Skewer **N**

Toasted Chicken & Cheese & Sandwich, Fruit Skewer

Creamy Pumpkin Soup, Garlic Toast **V**

Grilled Reef Fish Fillet, Whipped Potato & Crunchy Green Salad **S**

Junior Beef and Cheese Burger, Fries and Crunchy Green Salad

Egg Fried Rice loaded with Vegetables & Chicken

Bowl of Spaghetti, Beef Mince, Cooked Napolitano Tomato Sauce

Bowl of Spaghetti, Tomato Sauce, Grated Cheese **V**

DESSERT

Fresh Seasonal Fruit Platter

Balsamic & Black Pepper Marinated Strawberries with Oreo Cookie Ice Cream

Artisan Cheese Plate with 3 Cheeses, Honeycomb, Fresh Pear, Walnut Toast **N**

Chocolate Fudge Brownie, Peanut Butter Crunch Sauce, Candied Ginger **N**

Passion Fruit & White Chocolate Tart with Honeycomb

Tiramisu with Drunken Prunes

Fresh Churned Homemade Ice Creams Per Scoop

Dessert Creation of the Day