

lime ■ a la carte

salads

Tomato, Rocket, Bocconcini, Toasted Pine Nut
Basil, Balsamic and Virgin Olive Oil \$16

Chilled Lobster, Mango and Fine Vegetables,
Grapefruit Dressing \$24

Thai Seafood Salad,
Green Papaya, Cherry Tomatoes and Vegetable Julienne \$21

Caesar Salad \$16
With Roasted Shredded Chicken Breast \$19
With Spicy Shrimps \$21

Greek Salad \$16
With Grilled Marinated Lemon, Rosemary and Garlic Lamb Loin \$24

Mixed Leaf and Garden Vegetable Salad
presented with dressings \$14

Warm Potato Grain Mustard and Spring Onion Salad,
Grilled Freshly Caught Reef Fish Fillets,
Tossed Cucumber, Tomato and Mint Salsa \$16

Smoked Duck Breast, Avocado, Mixed Leaves and
Roasted Macadamia Nuts, Honey Mustard Vinaigrette \$24

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soups

Today's Vegetarian Soup \$9

Satsimajiru
Miso with Tofu, Fine Vegetables and Spring Onions \$9

Traditional Spicy Maldivian Fish and Vegetable \$11

Tom Ka Kai
Thai Chicken Coconut and Galangal \$11

Chilled Balinese Influenced Gazpacho \$8

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starters & entrees

Assorted Sushi and Sashimi Box \$19

Tasmanian Smoked Salmon with
Horseradish Crème Fraiche,
Garnishes and Toasted Brioche \$19

“Tapas” Selection of
King Prawns, Smoked Salmon, Shaved Prosciutto, and
Various Antipasti Accompaniments \$37

Chilled Lobster, Avocado and
Vegetable Julienne Rice Paper Rolls,
Sweet Asian Dipping Sauce \$19

Ciabatta Bruschetta,
Tomato and Basil Salsa \$12

Mexican Style Red Kidney Bean and
Vegetable Nachos \$16

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starters & entrees

Lamb Samosas, Tomato,
Cucumber and Mint Yogurt \$14

Chicken Satay Skewers, Peanut Sauce,
Vegetable Rice \$15

Chinese Dim Sum Steamer
Basket Selection \$17

Fried Prawn Wontons,
Chilli Plum Sauce \$18

Spinach and Ricotta Ravioli,
Roasted Tomato, Artichoke, Pine Nut
Parmesan Gratinated Aubergine \$15

Sun Dried Tomato, Glass Noodle and
Vegetable Julienne Spring Rolls,
Chilli Pepper Dipping Sauce \$15

Roasted Vegetable and Parmesan Risotto,
Pesto Dressing, Tomato Coulis \$14

Steamed Vegetable Plate \$12

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from the east

Tempura Battered Wahoo Fillets, Golden New Potatoes,
Japanese Salad Garnish, Fresh Citrus,
Soy and Ginger Remoulade \$25

Peanut Satay Calamari and Vegetables
on Crispy Rice Noodles \$25

Tamarind Enhanced Vegetable, Prawn,
Chicken and Peanut Pad Thai \$21

Hokkien Noodle, Cashew, Tofu and
Vegetable Stir Fry with Black Beans \$19

Traditional Indian Spiced Lamb Biryani
with Crispy Pappadums \$19

Nasi Goreng with Beef Satays,
Fried Egg and Prawn Crackers \$21

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curries

Sri Lankan Spiced Tiger Prawn \$32

Northern Indian Vegetable \$19

Traditional Maldivian Tuna \$21

Fragrant Thai Green Chicken \$24

Madras Influenced Spicy Beef \$24

*all accompanied by crispy Pappadums,
steamed Basmati rice and various condiments*

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burgers & sandwiches

Your Choice of Freshly Prepared Sandwiches with
Various Fillings and Breads \$15

BBQ Marinated Grilled Sirloin Steak and
Basil Tomato Ciabatta with
Caramelised Onions, and Crispy French Fries \$21

Bacon, Lettuce, Tomato, Avocado and
Roasted Chicken Salad Club Sandwich with
Multi Grain Bread and Crispy French Fries \$19

Grilled Beef Cheeseburger with Bacon,
Salad Garnish and Crispy French Fries \$21

Grilled Creole Spiced Reef Fish Fillet Burger,
Dill, Lime and Grain Mustard Mayonnaise,
Tomato Salsa, Salad Leaves and Crispy French Fries \$18

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grilled panini

Grilled Mediterranean Vegetables and Mozzarella \$19
with Shaved Prosciutto \$22

Lobster, Brie Cheese and Sun Dried Tomato Salsa \$24

Leg Ham, Tomato, Onion and Swiss Cheese \$19

main courses

Seared Yellowfin Tuna Steak Presented on
Herb and Garlic Mash Potato,
Tomato Coulis, Salsa Verde \$25

Grilled Freshly Caught Reef Fish Fillets,
Garden Salad or Steamed Vegetables,
Steamed New Potatoes, Fresh Lime
presented with dressings \$25

Seafood Mixed Grill of Tiger Prawns,
BBQ Octopus, Reef Fish, Yellowfin Tuna,
Grilled Vegetable Stack, Champagne Rosé Beurre Blanc \$35

Fried Seafood Basket of Calamari, Prawns, Scallops,
and Fresh Fish with French Fries,
Tartare & Sweet Chilli Sauces and Fresh Lime \$31

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Grilled Beef Fillet Steak, Roast Potatoes,
Stir Fried Vegetables, Peppercorn and Shiraz Jus \$33

Grilled Pesto Marinated Chicken Breast,
Asparagus, Mushroom and Lemon Thyme Risotto,
Spring Onion Sauce \$26

Penne Pasta Napolitano with Kalamata Olives \$18

Egg Fettuccini, Sautéed Seafood,
Spring Onion Dill & Chardonnay Cream \$25

Spaghetti Bolognese \$18

Puff Pastry Mille Feuille of Sautéed Leek, Mushroom and Asparagus
Herb Cream Sauce \$18