

EGGS AND BREAK FAST

**Egg Benedict** 

Two poached eggs - smoked ham - hollandaise - muffin - toast

**Eggs Ranchero** 

Two poached eggs - avocado - tomato - jalapeno - toast

**English Breakfast** 

Two eggs any styles - bacon - potatoes -sausages - baked beans tomato

**Maple - Nut Oatmeal**  

Hearty oatmeal - seeds - nuts - maple syrup

**Cinnamon Waffle**   

Whipped cream - hazelnut - chocolate sauce - berries

LUNCH MENU  
12:00 - 3:00 PM  
LARGE PLATTER

**Grilled Mahi - Mahi**  

Celeriac & cauliflower puree - smoked 13 spiced burnt butter - pommery crème

**Corn Crumbed Crispy Chicken** 

Spiced lemon garlic aioli - cajun chips

**Mixed Seafood Fricassee**  

Riesling cream - garlic rice - wilted greens

**Ralu Chicken Club Sandwich**  

Sour dough bread - parma ham - avocado - lettuce - tomato French fries

GOURMET AARAH

**Angus Beef Burger**  

Caramelized onion - crispy pork bacon bits - gouda - fries

**Char Grilled Lamb Chop**  

Creamy mash - garlic tossed vegetable - mint tamarind jus

**Mediterranean Beef Skewers** 

Parsley & garlic mash - grilled pineapple - mixed greens - tzatziki

**Grilled Vegetable Wrap** 

Char grilled vegetable - tahini cream - chick peas - tomato green salad

**Potato & Sage Gnocchi**  

Blue cheese crème - roasted butternut - pumpkin seed - arugula

**Please Select 01 Large Plate With Your Order**



BIG BOWL SALADS

**Fresh Garden Greens** 

Mixed green - cucumber - olives - cherry tomato

**Cajun Prawn or Chicken Caesar**  

Cos lettuce - parmigiana - garlic bread

**Sous Vide Beetroot & Citrus**   

Arugula - feta - candied walnut - passion vinaigrette

SMALL PLATES

**Roasted Tomato Cappuccino**   

Pesto oil - vanilla foam

**Carrot & Orange Velouté**  

Milk foam

**Seafood Chowder** 

Fennel - dill - parsley

**Roasted Butternut Squash Ravioli**  

Walnut - burnt vanilla butter - aged balsamic amoretti crumble

**Oregano Marinated Tuna** 

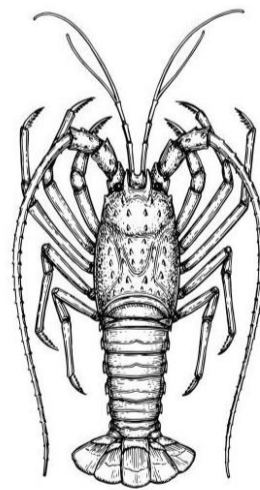
Chilled melon - tomato gazpacho - pomegranate

**Seafood Fritto Misto** 

Lemon - pickled roots - anchovy tartar

**Salmon Ceviche**

Black caviar - avocado - lemon emulsion lemon zest - arugula



**Grilled Whole lobster**  

500G - 600G  
Lobster - green salad

**USD 95.00**



**Grilled Jumbo Prawn**  

Garlic rice - fennel - cherry tomato - lemon cream

**USD 75.00**

Prices are inclusive of 10% service charge & 16% goods & service tax



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol

Gluten free options available!

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs.



DINNER MENU  
7.00 PM - 10.00 PM

**Grilled Salmon** 🍷🍷

Asparagus - sauté potatoes - chive cream - plum tomato - dill salsa

**Seared Tuna** 🍷

Coconut rice - fennel cherry tomato - sweet corn salad - crab coconut bisque

**Char Grilled Chicken** 🌿

Black eyed bean ragout - potato gnocchi - garlic broccoli - spinach

**Soft Herb Crusted Rack of Lamb** 🌿🍷🍷

Confit potatoes - grilled pesto vegetable - mint tamarind jus

**Grilled Angus Beef Tenderloin** 🍷🍷

Bone marrow custard - garlic mash - sautéed vegetable - beef jus

**Braised Beef Ossobuco** 🍷🌿

Cous cous - roasted pepper - bean ragout - own jus

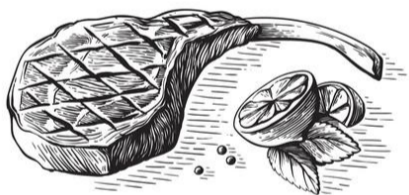
**Slow Roasted Pork Belly** 🍷🍷🍷

Truffle mash - wilted greens - rosemary merlot jus

**Asparagus & Spinach Risotto** 🍷🌿🍷

Roasted artichoke - caramelized pepper

Please Select 01 Large Plate with Your Order



**Angus Beef Tomahawk Steak For Two** (Pre Order) 🍷🍷

Truffle mushroom ragout - grilled asparagus - potato galette - pepper jus

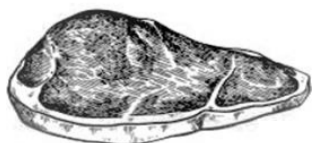
**USD 190.00**



**Grilled Seafood Platter For Two** (Pre Order) 🍷🍷

Lobster - fish - calamari - prawn - octopus - mussels - green salad

**USD 150.00**



**Wagyu Beef Sirloin** 🍷🍷

Truffle mash - garlic broccoli - beef jus

**USD 99.00**



PASTAS

**Spaghetti Aglio Olio** 🌿🌿🌿

Garlic - chili - parsley

**Penne Arabiata** 🌿🌿🌿

Chili - tomato - basil - garlic

**Pappardelle** 🌿🍷

Beef ragout - black pepper - parmesan

**Spaghetti Carbonara** 🍷🌿

Guanciale - pecorino - black pepper

**Seafood Cannelloni** 🍷🍷🍷

Seafood bisque - tomato - lemon



SWEETS

**Baked Yogurt Cheesecake** 🍷🌿

Compressed cinnamon pineapple - whipped coconut frosty

**Coffee Chocolate Tart** 🍷🍷🌿

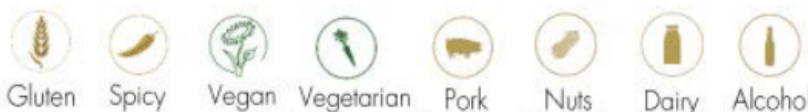
Salted caramel banana Ice Cream - banana butter scotch

**Warm Chocolate Fondant** 🍷🍷🌿

Madagascar vanilla ice cream - raspberry gel

SWEET BAR

Selection Changes Daily at Lunch & Dinner throughout the day  
"always sweet, sometimes extraordinary"



Gluten free options available!

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