



/THE MENU/



*Gluten free options available!
Kindly let us know , we will be
pleased to prepare a suitable menu
to meet your needs.*

/SMALL PLATES/

SALMON RILLETTE

Brown toast  - soft boiled egg - greens

SEAFOOD TEMPURA

California maki - ginger - soy

SNAPPER CEVICHE

Tiger's milk - wasabi spume - arugula - herb oil

CAULIFLOWER FRITTERS

Cauliflower - sweet chili - micro greens

POACHED ASPARAGUS

Couscous - burnt butter - parmesan chips

/BIG BOWL SALADS/

SEARED TUNA NIÇOISE

Yellow fin tuna - olives - tomato - beans -
Soft boiled egg - tarragon dressing


DILL & PERNOD CURED SALMON

Fennel - tomato confit - assorted greens

CAJUN CHICKEN OR PRAWN CAESAR

Romaine - garlic croûtons  - anchovies -
Parmigiano reggiano 

SMOKED DUCK

Lychees - beetroot - citrus - greens - miso spume 

FRESH GARDEN BOWL

Assorted greens - confit tomato -
Tomato basil bruschetta

PANKO FISH FINGERS - GREENS

Malt vinegar tartar - beetroot - assorted greens



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol

/BIG BOWL SOUP/

SEAFOOD BISQUE

Scallops - prawns - cognac 

SEAFOOD LAKSA

Soft boiled egg - prawns - fish - scallops - tofu -
Coconut spume 

BANANA SHALLOT

Truffle oil - roasted onion

SPICY CHICKEN - LEMONGRASS BROTH

ROASTED ARTICHOKE VELOUTÉ



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/PASTAS/

TAGLIATELLE - CHICKEN RAGOUT

Peppers - parmesan

SPAGHETTI CARBONARA

Pancetta  parmesan

NAPOLITANO

Tomato compote - fried basil

ROASTED BUTTERNUT - ALMOND RAVIOLI

Butternut - vanilla - amoretti - balsamic  



Gluten



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/SANDWICHES/

WAGYU BEEF

Red cabbage - cranberry - egg - cheese 

PULLED CHICKEN

Labneh  - peppers - potato wedges

SMOKED SALMON

Avocado - horseradish - potato chips



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/BURGERS/

WAGYU BEEF

Chili mustard - potato - coleslaw -
Gouda  - egg

CHICKEN

Chicken bacon - gouda  - turkey - onion -
Greens - egg

SEAFOOD

Gouda  - avocado - egg -
Dill mustard - potato wedges



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/MAINS/

SOFT HERB CRUSTED SALMON

Risotto  - greens - creamy lemon chive 

GRILLED REEF FISH

Couscous  - green salad -
Lemon basil beurre blanc  

GRILLED BLACK ANGUS TENDERLOIN

Mashed potatoes  - sautéed mushrooms -
Steamed vegetables - rosemary beef jus 

GRILLED RACK OF LAMB

Fondant potatoes - sautéed vegetables -
Mint tamarind jus 

SEAFOOD RISOTTO

Mixed seafood - lobster umami - scallions



CAJUN CHICKEN

Mashed potatoes  - brie & leek ragout  -
Poultry jus 


VEGETABLE PIE

Creamy vegetable stew - mashed potatoes -
Parmigiano-reggiano cracker

MIXED SEAFOOD PLATTER

Lobster - prawn - scallops - mussels - snapper -
Greens - chunky chips -
Garlic butter  - lemon cream 

USD 90net

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/SWEETS/

EMOTION CHOCOLATE BANANA WITH RUM

Passion fruit gel - hazelnut streusel   

MANGO CHEESECAKE

Coconut malto - chocolate crumble   

FRESHLY CARVED SEASONAL FRUIT PLATTER



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