



***/THE MENU/
/Meatless Monday/***

/SMALL PLATES/

SALMON RILLETTE

Brown toast  - soft boil egg - greens

SEAFOOD TEMPURA

Californian maki - ginger - soy

SNAPPER CEVICHE

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

CAULIFLOWER FRITTERS

Cauliflower - sweet chili - micro green

POACHED ASPARAGUS

Couscous  - burn 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 green

CAJUN PRAWN CAESAR

Romaine - garlic croutons  - anchovies -
Parmigiano reggiano 

FRESH GARDEN BOWL

Assorted greens - confit tomato -
Tomato basil bruschetta 

PANKO FISH FINGERS - GREENS

Malt vinegar tartar - beetroot - assorted green



Gluten free options available!

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



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol

/BIG BOWL SOUP/

SEAFOOD BISQUE 
Scallops - prawn - cognac 

FENNEL & SEAFOOD CHOWDER 

BANANA SHALLOT  
Truffle oil - roasted onion

ROASTED ARTICHOKE VELOUTÉ  

/PASTAS/

TAGLIATELLE & SEAFOOD RAGOUT 
Peppers - parmesan

NAPOLITANO  
Tomato compote - fried basil

ROASTED BUTTERNUT & ALMOND RAVIOLI
Butternut - vanilla - amoretti - balsamic  



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/LIGHT SNACKS/

SEAFOOD BURGERS

Avocado - egg - dill mustard - potato wedges

FISH & CHIPS

Malt vinegar - green peas - assorted greens

SMOKED SALMON SANDWICH

Avocado - horseradish - potato chips

/MAINS/

SOFT HERB CRUSTED SALMON

Risotto - greens - lemon chive cream

GRILLED REEF FISH

Couscous - green salad -
Lemon basil beurre blanc

SEAFOOD RISOTTO

Mixed seafood - lobster umami - scallion

GRILLED DILL INFUSED PRAWN

Roasted garlic rice - green oil - chive cream

VEGETABLE PIE

Creamy vegetable stew - mashed potatoes -
Parmagiano cracker

MIXED SEAFOOD PLATTER

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

USD 90net



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/SWEETS/






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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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