



## Appetizers

<b>Tartar (GF)</b> 🍷	27
Feta cheese, smoked salmon, tuna, crab meat tartar, citrus vinaigrette	
<b>Satays (N)</b> 🍷	27
Marinated chicken, beef, seafood satays, som tam salad, peanut sauce	
<b>Crab Cakes</b> 🍷	30
Hints of Thai chili, galangal, kaffir lime, lemon grass, garlic, aioli sauce	
<b>Asian Ravioli</b> 🍷	27
Wonton skin, seafood, onion jam, ginger, coriander, wild salmon egg, tomato emulsion	

## Soups

<b>Cioppino (A)</b> 🍷	35
Mud crab claw, clams, reef fish, mussels, scallops, prawns, red wine, tomato broth	
<b>Tom Yam Goong</b> 🍷	30
Hot sour salted spicy Thai prawn soup, galangal, kaffir lime, lemongrass	
Vegetarian Option Available (V)	20

## Salads

<b>Yum Som O</b>	35
Thai style Pomelo salad, chicken, shrimps, crispy bean curd	
<b>Seafood Salad (N)</b> 🍷	35
Assorted seafood, mango, cashew nuts, lime, chili, fish sauce, coriander	
<b>Tuna Salad</b>	30
Vegetable stew, gazpacho shooter, Asian pistou	

US\$ 70 Lunch Food Credit for FB Guest  
US\$ 95 Dinner Food Credit for HB/FB Guest


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(V) Vegetarian Options, (A) Contains Alcohol, (GF) Gluten Free

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## Vegetarian

<b>Mixed Mushrooms Tian (V)</b> 	25
Button, enoki, Japanese mushroom, spinach, vine tomatoes, soya, sesame oil, wasabi dressing	
<b>Gado Gado (V)</b>	25
Bean curd, beans sprouts, vegetable salad, peanut dressing	
<b>Greens (V)(GF)</b>	20
Seasonal salad, cherry tomatoes, avocado, cucumber, Asian herbs, aged balsamic dressing	
<b>Pan Seared Bean Curd (V)</b>	30
Leeks, steamed artichokes, ginger broth	
<b>Spaghetti with Eggplant (V)</b>	30
Eggplant, spaghetti, broccoli, vine tomatoes	
<b>Black Pepper Pumpkin Ravioli (V)</b>	30
Asparagus, tomato blend sauce	

## Mains

<b>Lobster Noodles</b> 	40
Stir fried lobster tail, oyster sauce, noodles, bok choy, chili oil	
<b>Seafood Fried Rice</b> 	35
Seafood & vegetable fried rice, oat crusted soft shell crab	
Vegetarian Option Available (V)	30
<b>Szechuan Crab</b> 	45
Mud crab, spicy Szechuan pepper sauce, sesame flavors	
<b>Salmon Fillet (GF)</b>  	40
Pan seared salmon, peri peri sauce, Thai risotto, shaved broccoli, coriander, berry coulis	
<b>Black Pepper Beef</b>	40
Stir fried Australian beef, black pepper sauce, chili tomato jam	

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## Seafood

<b>Grilled Seafood</b> 🍤	180/90
Lobster, sea crab, tiger prawns, yellow fin tuna, reef fish, ocean scallops	
<b>Reef Fish</b>	35
Whole reef fish	
<b>Yellow Fin Tuna</b>	35
Yellow fin tuna sashimi grade	
<b>Salmon</b>	40
Wild catch Tasmanian salmon	
<b>Tiger Prawn (400 gm)</b> 🍤	45
Tiger prawns	
<b>Lobster (400 gm)</b> 🍤	70
Maldivian lobster	

All Market dishes served with a choice of rub, one side dish and sauce

### Sauces

Beurre monte  
Maldivian spicy  
Thai spicy  
Indian mint sauce  
Hollandaise  
Dill aioli

### Side Dishes

- Market vegetables, ratatouille, wok sautéed vegetable or Thai morning glory with oyster sauce 🍤
- Soft mashed potatoes with gratin
- French fries
- Roasted new potato or steamed jasmine rice

### Seafood Rubs

**Maldivian:** Garlic, chili, onion, curry leaves, lime, white pepper, salt  
**Asian:** Garlic, lemongrass, coriander, cumin, curry leaves, black pepper, salt  
**Indian:** Ginger, garlic, turmeric, red chili powder  
**Classic:** Olive oil, lemon pesto  
**Cajun:** Paprika, garlic powder, pepper flakes, herbs, ground onion

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## Meat & Poultry


<b>T - Bone Steak (400 gm)</b> Grilled US T - bone steak	65
<b>Roasted Baby Chicken</b> Five spice marinated baby chicken	45
<b>Tenderloin (250gm)</b> Grilled Australian beef	40
<b>Sirloin (250 gm)</b>  Grilled Australian Black Angus beef	50
<b>Lamb Chops (300 gm)</b> Australian lamb chops	45

All Meat & poultry dishes are served with a choice of rub, one side dish, one potato dish

### Sauces

Béarnaise  
Pepper corn jus  
Mushroom sauce  
Red wine jus (A)

### Side Dishes

- Market vegetables, ratatouille, wok sautéed vegetable or Thai morning glory with oyster sauce 
- Soft mashed potatoes with gratin,
- French fries
- Roasted new potato or steamed jasmine rice

### Meat & Poultry Rubs

**Asian:** Garlic, lemongrass, coriander, cumin, curry leaves, black pepper, salt

**Spicy:** Paprika, salt, sugar, mustard, chili, cumin, black pepper, garlic, cayenne, vegetable oil

**Island:** Rosemary, thyme, sage, garlic, black pepper, salt, vegetable oil

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Chef's Recommendation,



Hot,



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## Desserts

<b>Mango Sticky Rice (GF)</b> 	25
Sticky rice, coconut milk, mango, coconut ice cream, sesame seeds	
<b>Double Chocolate Brownie (N)</b>	25
Warm chocolate sauce, vanilla ice cream	
<b>Exotic Pineapple Crumble</b>	20
Vanilla beans ice cream	
<b>Poached Seasonal Fruits (A)</b> 	20
Star anise, cinnamon, vanilla pod, white wine, ice cream of the day	
<b>Brûlée</b>	20
Caramelized baked egg cream	
<b>Seasonal Fruit Platter</b>	20
Passion fruit syrup, berries	
<b>Selection of Ice Cream &amp; Sorbet (3 scoops)</b>	20
<b>Ice Cream:</b>	Dark chocolate, coconut, yoghurt, cardamom, pistachio
<b>Sorbet:</b>	Lemon, mango, blackberry
Served with sable cookies, crumbled nuts, double whipped cream	

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