

STARTERS

Bruschetta (N) (V)	18
Herb pistou, Greek feta and cherry tomatoes	
Som Tom (S)	36
Thai green papaya salad, crushed peanuts, king prawns and shrimps	
Selection Of Sushi And Sashimi (RP) (S)	38
Wasabi, pink ginger, wakame and soy	
Full board supplement:	6
Yellow Fin Tuna Ceviche (RP)	36
Red onion, citrus fruit, coconut milk and tortilla chips	
Fish Cakes With Vietnamese Flavours (S)	28
Chilled Seafood Platter (RP) (S)	85/155
King prawns, marinated mussels, half Maldivian lobster, sea crab and condiments	
Full board supplement:	40/65
Chicken Jiaozi Dumplings	28
Toasted sesame, spring onions and dipping sauce	
Jamón Ibérico (P)	35
Served with grilled bread and salsa Andalouse	
Selection of Cured Meats And Cheese (P)	32/48
Cornichons, fig, olive relish charred toasts	
Thai Tiger Prawn Salad (S)	36
Pomelo, coconut and palm sugar dressing	
Pumpkin And Feta Salad (V)	28
Roquette, organic quinoa, honey-mustard vinaigrette	
Citrus Cured Salmon	38
Mesclun, chat potato, dried tomato, olives, lemon, olive oil with blood orange miso	
Full board supplement:	6
Caesar Salad	
Baguette croûtons, soft boiled egg, parmesan, classic dressing (V)	30
Pickled White Anchovies	32
Chicken Breast	34
Harrisa Marinated Grilled Tiger Prawns (S)	36

SOUP

Balinese Prawn And Fish Soup (S)	
Pineapple, tomato and kaffir lime	
Chicken Wonton	
Shiitake mushrooms, Asian green and scallions	

SANDWICHES AND BURGER

Accompanied by French fries and home-made spicy ketchup	
Falafel (V)	
Amaranth, Lebanese mountain bread, sumac tzatziki, jalapeño chillies	
Maldivian Lobster Roll (S)	48
Gem lettuce, mango, yuzu and poppy seed mayo and tobiko	
Full board supplement:	8
The Club (P)	38
Multi-seed bread, chicken, cheddar cheese, fried egg, bacon, lettuce, tomato	
Reuben	35
Toasted bagel, corned beef silverside, Gruyere, sauerkraut and pickled cucumbers	
Angus Ground Beef Burger	36
Lettuce, tomato, red onion, dill pickle and toasted sesame seed bun	
Additional toppings: Monterey Jack cheese, bacon and fried egg	2 each
The Works Beef Burger (P)	42
Wagyu beef rump served with fried egg, bacon and cheese	
Full board supplement:	6

DESSERT

Triple Belgian Chocolate Brownie	24
With salted caramel ice cream	
Macaroon Sandwich (N)	25
Berries and passion fruit curd	
Cappamisu (N)	22
Crumble of dark & milk chocolate with espresso, citrus flavoured mascarpone and biscottini	
Sliced Tropical Fruits	22
With your preference of refreshing sorbet	

PIZZA

Our pizza dough is made with Italian 00 flour, each kilo of dough only contains 5 gram of yeast and 80% water which help us to creating a light, digestible crust. All pizzas are served from the traditional wood fired oven.	
Margherita (V)	32
Buffalo milk mozzarella, Parmigiano, cherry tomato, oregano and basil	
Butternut Squash (N) (V)	34
Goats cheese, tomato, rocca pesto and pine nuts	
Chicken Tikka	36
Red onion, mango, coriander, mint chutney and cucumber raita	
Butterflied Prawns (S)	40
Mozzarella, bell peppers, chilli flakes, and garlic infused olive oil	
Full board supplement:	3
Seafood (S)	42
Mozzarella, tomato, pickled green chilli, capers, flat parsley and lemon zest	
Full board supplement:	5
Cured Italian Ham (S)	38
Boconcini mozzarella, tomato, Parmigiano, arugula and balsamic	
Or Topped With Thinly Sliced Jamón Ibérico (P)	60
Full board supplement:	10
Additional toppings: mushrooms, pork ham, black truffle slices, pineapple, tuna, and salami	5 each
With sufficient notice, any pizza can be prepared with gluten free crust	

FROM THE KITCHEN

Eggplant Parmigiano (V)	28
Eggplant roasted with tomato, mozzarella, pecorino, basil and lemon dressing	
Reef Fish Fillet	46
Coconut oil, watermelon and cucumber, steamed white rice and nước chấm	
Yellow Fin Tuna Steak	46
Grilled asparagus, Nicoise dressing, charred barbecue lemon	
Lamb Kofta	42
Tomato and cumin braise, potato skordalia and citrus gremolata	
Angus Sirloin Steak	52
Hand-cut chips, miso mustard and lime	
Full board supplement:	10

PASTA, NOODLES AND RICE

Linguine (N) (V)	32
Broccolini, arugula pesto, mozzarella, pea tendrils, pangritata	
Spaghetti (A) (S)	36
Tiger prawns, white wine, garlic, chilli, tomato and lemon	
Rigatoni (A)	36
Ragù bolognese prepared with Angus beef, red wine and parmigiana	
Egg Noodles (A) (P)	38
Wok-fried char siu pork, ginger, green onions, oyster sauce	
King Prawns (S)	54
Black pepper stir-fried, soya sauce and steamed white rice	
Full board supplement:	10
Nasi Goreng (N) (S)	42
Indonesian stir-fried rice with shrimps, sunny side egg, chicken satay and kecap manis soy	

Home - Made Ice Creams And Sorbet	
Served with a glass biscuits	
1 scoop	6
2 scoops	10
3 scoops	14
Ice Cream	
Vanilla, chocolate, strawberry, salted caramel, cardamom or hazelnut praline (n)	
Sorbet	
Lime, mango, passion fruit, papaya, pineapple, coconut or raspberry	

A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V - Vegetarian

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to the our restaurant team for assistance creating your bespoke culinary experience. Prices are quoted in US dollars and subject to 10% service charge and 12% government taxes. Prices are subject to change without notice