



ROCK DINNER

Perched on a rock island suspended out to sea, twinkly lights scatter the trees and cocoon your romantic domain. The night's horizon casts the backdrop, stars scattered in the midnight-blue sky. A lavish feast is cooked before you by your private chef.

Quinoa and Scallops (S)

Grilled scallops à la fleur de sel, lemon myrtle quinoa, grapefruit reduction

Seafood Soup (S) (D)

Prawn and salmon with mixed garden vegetables, fresh cherry tomato and parmesan cheese

Grill (S) (V) (D)

Grilled local lobster, tuna à la plancha, garlic marinated tiger prawns

Chimichurri lamb chops

Rosemary garlic potato, grilled vegetables skewer 🌿

Light cream curry, lemon butter, thyme jus 🍷

Dessert

Dark Chocolate and Kahlua Mousse (A) (D)

White chocolate, mint, and milk chocolate soil

250++ Per Person

A
Contains
Alcohol

D
Dairy
Products

GF
Gluten
Free


N
Contains
Nuts

P
Contains
Pork

RP
Raw
Protein

SF
Contain
Sea Food

V
Vegetarian

 Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience. Prices are quoted in USD and subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.