



À LA CARTE

11 AM to 3 PM & 7 PM to 9:30 PM

APPETISERS

Tuna Tartar

Local Yellow Fin tuna, avocado, capers, balsamic reduction

Crispy Coconut Shrimp

Breaded coconut shrimp with jalapeño mango salsa and mixed leaf citrus aioli

Salt and Pepper Squid

Fried squid with lime aioli mixed green

Fresh Tomato and Basil leaves Caprese

Italian mozzarella and tomato salad with fresh basil, pesto basil, drizzled with aged balsamic dressing

Beef Mignon Carpaccio

Beef carpaccio with truffle and peanuts, capers, Parmesan shaved, orange segments and mixed leaves

Chicken Caesar Salad

Crisp Romaine lettuce leaves, Caesar dressing, shaved Reggiano parmesan, boiled egg, garlic croutons and crispy bacon

Osaka Sashimi Platter

Premium selection of salmon, tuna, reef fish with wasabi, ginger pickle and soy sauce

Soup of the day

Fresh daily homemade Soup with bread basket and butter

MAIN COURSE

Best End of Lamb

Chermoula spice of lamb rack with Polenta, seasonal vegetables in mint jus

Shallow Grill Salmon

Grilled Salmon with asparagus, potato puree and medley of vegetables, dill leaf and lemon butter sauce

Grilled Reef Fish

Indian Ocean reef fish fillet with wilted greens, potato puree and white balsamic reduction

Grilled Escalope of Chicken

Escalope of chicken, spring onion potato, grilled vegetable, tomato Coulis and chicken jus

Surf n Turf

Beef tenderloin and Lobster with Mediterranean vegetables, mashed potato and citrus garlic sauce

Fillet of Chateaubriand Steak

Beef fillet, mushrooms, mashed potato, asparagus, greens, shaved Parmesan cooked in red wine jus

Seafood Extravaganza

A combination of grilled reef fish, King Prawns and Squids, served with mixed greens, sautéed vegetables, French fries and garlic butter sauce

Grilled Prawns

Grilled prawns with mixed greens, sauté vegetables, French fries and garlic butter sauce

Mushroom Truffle Risotto (V)

Arborio rice with mushroom, truffle, Parmesan cheese and white wine

Vegetable Lasagne (V)

Seasoned mixed vegetables, layered with fresh tomato basil, béchamel sauce and Parmesan regiono

DESSERTS & CHEESE

Red Velvet with Mango Ice Cream

Lime scented Crème Brulee with mixed fruit Sorbet

Chocolate Fudge Brownies with Vanilla Ice Cream

Vanilla Cheese cake with Mango Coulis

Fresh Tropical Fruit Platter

Selection of Cheeses with grapes, dried fruits & crackers