



EGGS AND BREAK FAST

Egg Benedict

Two poached eggs - smoked ham - hollandaise - muffin - toast

Eggs Ranchero

Two poached eggs - avocado - tomato - jalapeno - toast

English Breakfast

Two eggs any styles - bacon - potatoes -sausages - baked beans
tomato

Maple – Nut Oatmeal

Hearty oatmeal - seeds - nuts - maple syrup

Cinnamon Waffle

Whipped cream - hazelnut - chocolate sauce - berries

LUNCH MENU 12:00 – 3:00 PM LARGE PLATTER

Grilled Mahi – Mahi

Celeriac & cauliflower puree - smoked 13 spiced
burnt butter - pommery crème

Corn Crumbed Crispy Chicken

Spiced lemon garlic aioli - cajun chips

Mixed Seafood Fricassee

Riesling cream - garlic rice - wilted greens

Ralu Chicken Club Sandwich

Sour dough bread – bacon - chicken - fried egg - avocado
- lettuce tomato - French fries

GOURMET AARAH

Angus Beef Burger

Caramelized onion - crispy pork bacon bits - gouda - fries

Char Grilled Lamb Chop

Creamy mash - garlic tossed vegetable - mint tamarind jus

Mediterranean Beef Skewers

Parsley & garlic mash - grilled pineapple - mixed greens -
tzatziki

Grilled Vegetable Wrap

Char grilled vegetable - tahini cream - chick peas -
tomato green salad

Potato & Sage Gnocchi

Blue cheese crème - roasted butternut - pumpkin seed -
arugula

Please Select 01 Large Plate
With Your Order



BIG BOWL SALADS

Fresh Garden Greens

Mixed green - cucumber - olives - cherry tomato

Cajun Prawn or Chicken Caesar

Cos lettuce - parmigiana - garlic bread

Sous Vide Beetroot & Citrus

Arugula - feta - candied walnut - passion vinaigrette

SMALL PLATES

Roasted Tomato Cappuccino

Pesto oil - vanilla foam

Carrot & Orange Velouté

Milk foam

Seafood Chowder

Fennel - dill - parsley

Roasted Butternut Squash Ravioli

Walnut - burnt vanilla butter - aged balsamic
amoretti crumble

Oregano Marinated Tuna

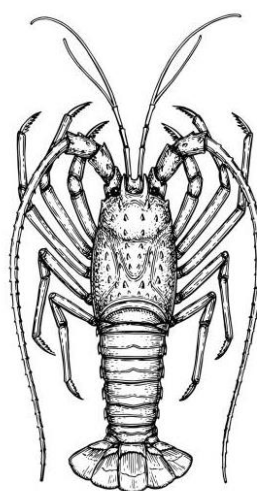
Chilled melon - tomato gazpacho - pomegranate

Seafood Fritto Misto

Lemon - pickled roots - anchovy tartar

Salmon Ceviche

Black caviar - avocado - lemon emulsion
lemon zest - arugula



Grilled Whole lobster

500G – 600G
Lobster - green salad

USD 120.00



Grilled Jumbo Prawn

Garlic rice - fennel - cherry tomato - lemon cream

USD 70.00

Prices are inclusive of 10% service charge & 17% goods &
service tax



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol

Gluten free options available!

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



DINNER MENU
7.00 PM - 10.00 PM

Grilled Salmon

Asparagus - sauté potatoes - chive cream - plum tomato - dill salsa

Seared Tuna

Coconut rice - fennel cherry tomato - sweet corn salad - crab coconut bisque

Char Grilled Chicken

Black eyed bean ragout - potato gnocchi - garlic broccoli - spinach

Soft Herb Crusted Rack of Lamb

Confit potatoes - grilled pesto vegetable - mint tamarind jus

Grilled Angus Beef Tenderloin

Bone marrow custard - garlic mash - sautéed vegetable - beef jus

Braised Beef Ossobuco

Cous cous - roasted pepper - bean ragout - own jus

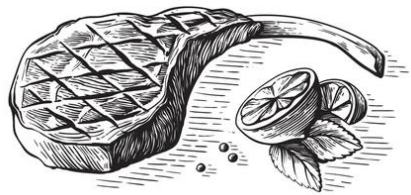
Slow Roasted Pork Belly

Truffle mash - wilted greens - rosemary merlot jus

Asparagus & Spinach Risotto

Roasted artichoke - caramelized pepper

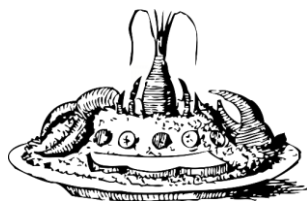
Please Select 01 Large Plate with Your Order



Angus Beef Tomahawk Steak For Two (Pre Order)

Truffle mushroom ragout - grilled asparagus - potato galette - pepper jus

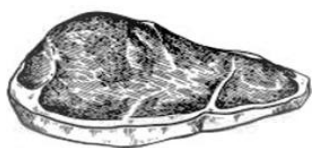
USD 225.00



Grilled Seafood Platter For Two (Pre Order)

Lobster - fish - calamari - prawn - octopus - mussels - green salad

USD 175.00



Wagyu Beef Sirloin

Truffle mash - garlic broccoli - beef jus

USD 120.00



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PASTAS

Spaghetti Aglio Olio

Garlic - chili - parsley

Penne Arrabbiata

Chili - tomato - basil - garlic

Pappardelle

Beef ragout - black pepper - parmesan

Spaghetti Carbonara

Guanciale - pecorino - black pepper

Seafood Cannelloni

Seafood bisque - tomato - lemon



SWEETS

Baked Yogurt Cheesecake

Compressed cinnamon pineapple - whipped coconut frosty

Coffee Chocolate Tart

Salted caramel banana Ice Cream - banana butter scotch

Hot Chocolate Pudding

Tahiti vanilla ice cream - salted chocolate soil - mix berry compote

SWEET BAR

Selection Changes Daily at Lunch & Dinner throughout the day

"Always sweet, sometimes extraordinary"

Prices are inclusive of 10% service charge & 17% goods & service tax