



## **SNACK MENU**

**Chinese Dim Sum Steamer Basket Selection \$ 15**

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**Sun Dried Tomato, Glass Noodle and Vegetable Julienne Spring  
Rolls,  
Chili Pepper Dipping Sauce \$ 13**

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**Vegetable Crudités with Three Dips \$ 11**

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**Lamb and Chicken Satay Skewers, Peanut Sauce \$ 15**

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**Steamed Seafood Rice Paper Rolls, Vietnamese Dipping Sauce \$ 16**

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**Mexican Style Red Kidney Bean and Vegetable Nachos \$ 12**



## **SOUP**

Today's Soup \$ 7

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Pumpkin, Papaya and Lime \$ 7

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Satsimajiru  
Miso with Tofu, Fine Vegetables and Spring Onions \$ 7

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Tom Ka Kai  
Thai Chicken Coconut and Galangal \$ 9

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Chilled Rock Mellon, Citrus and Pickled Ginger \$ 7



## **ENTRÉES & SALADS**

Tomato, Rocket, Bocconcini, Toasted Pine nut,  
Basil, Balsamic and Virgin Olive Oil \$ 14



Assorted Sushi and Sashimi \$ 19



Salad of Chilled Lobster, Mango and Fine Vegetables,  
Grapefruit Dressing \$ 19



Caramelized Ginger Soy Smoked Duck Salad \$ 15



Grilled Al Dente Green Asparagus & Mushrooms,  
Leek & Emmental Cheese Fondue, Poppy Seed Fleuron \$ 14



Coconut and Sesame Fried Tiger Prawns,  
Papaya & Sweet Chili Dipping Sauce \$ 18



## **ENTRÉES & SALADS**

Peanut Satay Calamari on Crispy Rice Noodles \$ 12



Thai Fish Cakes, Hot and Sour Glaze \$ 12



Caesar Salad \$ 12



Greek Salad \$ 12



Garden or Mixed Leaf or Green Salad \$ 11

Dressings:

Virgin Olive Oil and Balsamico,  
Grain Mustard Vinaigrette,  
Citrus & Passion Fruit,  
Roasted Tomato & Garlic,  
Thai Chili & Lemongrass



## **PASTA & NOODLES**

Spinach and Ricotta Ravioli,  
Roasted Tomato, Artichoke, Pine nut  
Parmesan Gratinated Aubergine \$ 15

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Penne Napolitano with Parma Ham and Kalamata Olives \$ 17

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Egg Fettuccini, Smoked Salmon, Caper, Spring Onion  
Dill & Chardonnay Cream \$ 18

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Tamarind Enhanced Vegetable, Prawn, Chicken and Peanut Pad  
Thai \$ 16

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Hokkien Noodle, Cashew, Tofu and  
Vegetable Stir Fry with Black Beans \$ 14

## **CURRY**

Northern Indian Vegetable Curry \$ 15

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Traditional Maldivian Tuna \$ 15

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Fragrant Thai Green Chicken \$ 18

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Sri Lankan Hot and Spicy Beef Curry \$ 18

all accompanied by crispy pappadums,  
steamed basmati rice and various condiments

Above prices are quoted in US Dollars and subject to 10% Service Charge.



## **BURGERS, SANDWICHES**

**Your Choice of Freshly Prepared Sandwich with Various Fillings  
and Breads \$ 13**

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**Toasted Panini of Grilled Mediterranean Vegetables and  
Mozzarella \$ 14**

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**Open Face of Coral Lettuce, Warm Teriyaki Glazed Tofu and  
Colorful Vegetables on Cashew and Onion Bread \$ 13**

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**Crabmeat Salad on Toasted Brioche with Lightly Dressed Leaves \$  
16**

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**Bacon, Lettuce, Tomato, Avocado and  
Roasted Chicken Salad Club Sandwich with Multi Grain Bread and  
Crispy French Fries \$ 15**

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**Grilled Beef Cheeseburger with Bacon,  
Salad Garnish and Crispy French Fries \$ 16**



## **PIZZA**

Margherita - Tomato, Basil, Mozzarella \$ 12

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Tandoori Chicken, Grilled Peppers and Cottage Cheese \$ 14

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Sun Dried Tomato, Rocket, Spinach and Goat Cheese \$ 14

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Spicy Maldivian Tuna with Onion and Mozzarella \$ 14

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Prosciutto, Kalamata Olives, Artichoke, Mushroom and Mozzarella  
\$ 15



## **MAINS**

**Seared Yellowfin Tuna Steak Presented on Warm Nicoise Salad,  
Roasted Garlic, Lime, Balsamic and Virgin Olive Oil Dressing \$ 20**

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**Grilled Freshly Caught Reef Fish Fillets,  
Warm Potato Grain Mustard and Spring Onion Salad,  
Tossed Cucumber, Tomato and Mint Salsa \$ 20**

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**Tempura Battered Wahoo Fillets, Golden New Potatoes,  
Japanese Salad Garnish, Fresh Citrus, Soy and Ginger Remoulade  
\$ 22**

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**Seafood Mix Grill of Tiger Prawns,  
BBQ Octopus, Reef Fish, Yellowfin Tuna,  
Grilled Vegetable Stack, Champagne Rose Beurre Blanc \$ 27**

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**Char Grilled Grass Fed Rib Eye of Beef Steak, Roasted Potatoes,  
Stir Fried Vegetables, Green Peppercorn and Shiraz Jus \$ 29**

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**Roasted Loin of Veal,  
Asparagus, Mushroom and Lemon Thyme Risotto,  
Spring Onion Sauce \$ 29**

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**Grilled Flattened Chili and Lemongrass Marinated Chicken Breast,  
Singapore Spiced Stir Fried Vegetable and Rice Noodles, Green  
Papaya and Mango Salsa \$ 26**

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**Oven Baked Spinach and Feta Filo Parcels,  
Roasted Tomato and Herb Coulis \$ 18**



## **DESSERTS**

Freshly Created Cakes From Our Patisserie \$ 9



Selection of Homemade Ice Creams and Sorbets \$ 9



Mango and Passion Fruit Mousse Cake \$ 9



Cappuccino Crème Brule \$ 8



Warm Sticky Date Pudding, Butterscotch Sauce,  
Roasted Banana Ice Cream \$ 7



Fresh Tropical Fruit Plate with Your Choice of Ice Creams and  
Sorbets \$ 11