

GRAZE

ASIAN STYLE TUNA TARTARE | GF | 35

Coriander, chili, bell pepper soya sauce, lime and avocado

SASHIMI & NORI ROLLS

- ϖ daily chef's special sushi | 39
- ϖ fresh daily sashimi | 34
- σ combination | 48

Soy sauce, pickled ginger and wasabi

DRY AGED ANGUS BEEF CARPACCIO |GF|

Mustard cress, aged parmesan, truffle paste and aioli

MILAIDHOO SALAD | GF | Y | 🐠 | 🥯 | 34

Organic hydro leaves, watercress, avocado, mango, mangosteen, peppers, hazelnut emulsion

CAESAR SALAD | Y | 🖚

Baby cos lettuce, crisp pancetta, parmesan crumbs, soft boiled egg and Spanish white anchovies

- ϖ plain | 34
- σ grilled free range chicken breast | 38
- σ spicy prawns | 42

CAPRESE | GF | Y | 9 | 38

Mixed fine tomato, buffalo mozzarella, basil, pine nuts, balsamic reduction

THE GREEK | GF | V | 34

Persian feta, Greek olives, mixed lettuce & lemon vinaigrette

GAMBAS AL AJILLO | Septimber | 42

Garlic, dried chili and olive oil, sautéed tiger prawns with sundried tomatoes, grilled sour dough

BOWLS

ROASTED VINE TOMATO SOUP | GF | Y | 28

Roasted pepper ragout, poached baby tomato, crème fraiche

CREAM OF MUSHROOM SOUP | Y | 28

Blue cheese dumpling, chive crème

CRAB & LEMON GRASS SOUP | 34

Aromatic shellfish broth, mangrove crab meat dumpling, Japanese mushrooms, green shallots

SEAFOOD CHOWDER | ≈ | 42

Rich creamy seafood soup of prawns, fish, clams, mussels & octopus

TOM YAM GOONG OR GAI | GF | 33 | 38

Thai hot & sour prawns or chicken soup, kaffir lime, straw mushrooms, coriander leaves and lime

LARGE PLATES

SPINACH & RICCOTA CHEESE RAVIOLI

Fresh tomato sauce, basil and basil oil

PAPPARDELLE | \$\) 55

Prawns, garlic, chili, basil and Extra virgin olive oil

PENNE ZUCCHINI | 48

Grilled chicken breast, zucchini, cherry tomato, pink sauce

PASTA CREATION | 42

Spaghetti, pappardelle or penne Choice of sauce: arrabiata, bolognaise, salmon cream, carbonara, basil pesto, seafood marinara, aglio e olio

SPINACH & ASPARAGUS RISOTTO | 1/ 42

Asparagus spears, arugula and shaved parmesan

HAND CUT WAGYU BEEF BURGER | 46

Brioche bun, provolone cheese, braised onion, gherkin, fried egg, triple cook chunky chips with rosemary salt

CHICKEN BURGER | 44

Provolone cheese, onion relish, gherkin, fried egg, salad and fries

VEGGIE BURGER | v | 42

Potato & vegetable patties, guacamole, onion relish, gherkin, salad and fries

DELIGHT SANDWICHES & FRIES

With French baguette or focaccia

- σ semi dried tomato, avocado, cucumber, young rocket, olive tapenade | γ | 42
- grilled chicken, plum tomato, shaved parmesan, arugula | 44

ANGUS BEEF TENDERLOIN | 78

Served with potato terrine, braised vegetables, herb infused veal jus

DOUBLE LAMB CUTLET | > | A | 76

Pesto gnocchi with broiled vegetables with shallot & red wine jus reduction

ROASTED CORNISH HEN | 58

Deboned baby chicken with butter vegetables, chive mashed potato, thyme jus & garlic foam

ASIAN HERITAGE

Thai style stir fried rice noodles with prawns or chicken, tamarind, chili and crusted peanut

NASI OR BAKMIE GORENG | 1 | 🐠 |

S | 48

Indonesian fried rice or noodles, prawns & chicken, beef satay, fried egg, sambal, peanut sauce

DEVILLED PRAWNS | 1 | 72

Sri Lankan hot & sour prawns, mixed pepper, tomato and crusted chili

HONGKONG SWEET & SOUR FISH |GF| 52

Sweet & sour wok fried reef fish fillet with pineapple, capsicum, onion and Asian greens

VEGETABLE MAPO TOFU | 44

Wok fried tofu with mild chili sauce and fine vegetables

OCEAN PLATES

MIXED REEF GRILL | \approx | 72

Tuna loin, local reef fish, baby calamari, cepe fish crème, young Dutch carrots and lemon wedges

YELLOW FIN TUNA FILLET | 55

Cooking suggestion of medium rare with caponata vegetables and a light tomato, basil & olive vinaigrette

CATCH OF THE DAY | > | 52

Chef's salad, tomato-onion salsa, and garlic cappuccino

SEAFOOD TEMPURA | 65

Fresh batter fried seafood prawn, fish, calamari, mussels with vegetables, tempura dipping sauce, Japanese pickles

CHEF'S SPECIALITY

SRI LANKAN PRAWNS CURRY | 11 | 69

Served with basmati rice, coconut sambal and papadum

THAI GREEN CHICKEN CURRY | \$ 57

Served with Jasmine rice and traditional Thai condiments

LAMB OR CHICKEN BIRYANI | 🍑 | 🧻 72

Tender lamb or chicken thigh with fragrant saffron rice, fried egg, cashew nuts yoghurt raita, kachumbar salad and papadum

| Y | Vegetarian/can be made vegetarian | YY | Vegan | ● | Contains nuts | ↑ | Spicy | GF | Gluten free | ♠ | Contains Pork | A | Contains Alcohol ⊕ Chef Recommends

For those with special dietary requirements or allergies who wish to know more about food ingredients used, kindly notify one of our team members