






Ocean

STARTERS

Dry Aged Beet Tartare n v 	32
avocado, mango, asparagus mâché greens edamame, pickled shimeji mushrooms and almond cheese	
Togarashi Seared Tuna sf sp n	32
with tangy peanut dressing, bean sprouts, avocado wasabi and black quinoa	
Milaidhoo Salad n cr v 	32
organic hydro leaves, watercress, avocado, mango, mangosteen, peppers and hazelnut emulsion	
Som Tum n sp sf	32
green papaya, carrot, long bean, cherry tomato, shrimps, peanuts and namjim dressing	
Heirloom Tomato and Buratta Cheese Salad n d	36
basil pesto, pine nuts, balsamic reduction	
Peking Duck Salad n	33
tangerine, toasted almond and truffle peanut dressing	
Gambas Al Ajillo sf sp g	37
garlic, dried chilli, and olive oil, sautéed tiger prawns with sundried tomatoes and grilled sourdough	
Caesar Salad p d sf g	
baby cos lettuce, crisp pancetta, parmesan crumbs, porched egg and spanish white anchovies	
plain	32
grilled breast of free-range chicken	34
spicy prawns	38
lemongrass permeated lobster skewer	41
Sashimi and Nori Rolls sf d 	
accompanied with soy sauce, pickled ginger and wasabi	
chef's daily special sushi	37
daily fresh sashimi	32
combination of sushi and sashimi	41

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 – vegan |  – sustainable | cr – chef recommendation

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SOUPS

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Roasted Vine Tomato Soup g v d roasted pepper ragout, poached baby tomato and crème fraîche	26
Cream of Mushroom Soup v d blue cheese dumpling and chive crème	26
Lobster and Clam Chowder sf p d a g lobster, clam, pancetta, chardonnay and fresh herbs	34
Soup of the Day cr chef's daily special creation	26

MAINS

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Your favourite pasta creation spaghetti, pappardelle or penne - gluten-free option available on upon request	39
choice of sauce:	
arrabbiata sp g	
salmon cream sf d g	
carbonara p d g	
basil pesto n d g	
seafood marinara sf d g	
aglio e olio sp g	
bolognese d g	

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MAINS

Prawn Funghi sf a d g	37
fettucine, mushroom, water chestnut, baby spinach and white wine	
Coral Trout Risotto sf a d	49
maldivian grouper, arborio rice, white shimeji, bay scallops, fennel, white wine and parmesan cheese	
Nasi or Bakmi Goreng n sp sf	44
indonesian fried rice or noodles, prawns and chicken, beef satay, fried egg, and peanut sauce	
Pad Kaprao p sf sp g	34
minced pork/chicken, jasmine rice, fried egg, crispy pork belly, nam jin, holy basil, long beans and thai hot chilli	
Tom Kha Gai or Goong sp sf	40
classic thai soup, lemongrass, kaffir lime leaves, red chilli, chicken/prawns, straw mushroom, thai parsley, coriander, galangal and coconut milk served with jasmine rice	
Beef Pho sp sf	48
authentic south vietnamese style, richly seasoned beef broth, shimeji mushroom rice noodles and thinly sliced beef, cilantro, basil, lime juice and bean sprouts	
Sea Bass d sf	34
pumpkin crusted, broccolini, potato purée, mixed capsicum and vegetable medley and tomato beurre blanc sauce	
Sri Lankan Prawn Curry sf sp	53
served with basmati rice, sri lankan salad and papadum	
Herbed Gnocchi v d	32
celeriac sauce, wild rocket, mixed mushrooms, smoked grana padano and fine herbs	
Lamb Shank Tagine	45
dried apricots, preserved lemon wedges, moghrabi and vegetable caponata	
Butter Chicken d sp	37
inspired by the northern states of india	



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Butter-Basted Angus Tenderloin d sp herbs, ground pepper, onion and salted baked potatoes	60
Za'atar-Roasted Rack of Lamb d japanese eggplant and juniper yoghurt	60
Roasted Cornish Hen d de-boned baby chicken with butter vegetables, chive mashed potato, thyme jus and garlic foam	53
Yellowfin Tuna Steak sf d  cooking suggestion of medium rare served with green salad with potato, onion, edamame and a light tomato, basil and olive vinaigrette	49
Salmon Saikyo Miso Yaki sf marinated and blackened in the salamander with a special miso sauce and vegetable yakitori	45
From Ocean To Table sf d  chef's daily fish preparation of the day	47
Yellow Lentil Risotto d v sp yellow lentil risotto with cauliflower manchurian, eggplant and chilli vinegar	41
Hummus v  served with basmati rice, srilankan salad and papadum	32
Harissa "Meatball" sp plant based meatballs, harissa lemon potatoes, warm quinoa & artichoke tabbouleh and coconut yoghurt	45
Celeriac Schnitzel  roast pepper sauce, pumpkin puree, mango and caper salsa, roast truffled mushroom, potato lardons, black lentil caviar	45

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MAIN / CHEF SPECIALTY

Please note that these items have to be ordered one day in advance.

Sri Lankan Savouring sp sf dhal white curry / potato tempered / tempered cuttlefish / chicken curry / long beans curry / mustard fish curry / coconut sambal / mango chutney / papadum / served with white and brown rice	221
Indian Essence n sp sf d vegetable or chicken biriyani / buttered chicken / aloo gobi / chana masala / rogan josh / kerala fish curry / goan prawn curry with coconut / paratha / naan bread / yogurt mint raita / lime pickle / papadum	221
Taste of Thai sp sf g labh gai (warm salad with minced chicken), / gaengphet gai (chicken or vegetable)/ chucheepla (fish or vegetable green curry)/tom kha kai (chicken coconut soup)/geang mas-sa-man (beef cheek curry)/ khao-neow ma-moung (mango sticky rice)	221

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US\$ 65 credit is applicable to the items on this page.

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