






Starters

Spicy Duck Liver Terrine   sp   a   d   g	foie gras, mojito gelee, toasted brioche, berries, balsamic jam and peri peri	\$ 38
Roasted Beetroot Carpaccio   n   d   v	pickled mushrooms, green apple, celery leaves, candied walnuts, honey mustard dressing with beetroot mascarpone cream cheese	\$ 31
Peruvian Tuna Tiradito   sp   sf   	yellowfin tuna, aji amarillo, mango, orange, lime juice, roasted corn, coriander, sweet potato and avocado	\$ 35
Mixed Micro Greens Salad  	pomegranate, roma tomatoes, cucumber and lemon dressing	\$ 26
Shrimp & Rocket Salad   sf   d   g	shrimp, rocket leaves, grilled zucchini, roast eggplant, peppers, onions, buttermilk dressing and chilli rock salt grissini	\$ 37
Spicy Pumpkin Soup   v   d   sp   g	gruyere, garlic brioche and nutmeg	\$ 37
Spinach Bisque  	coconut cream broth, crispy asparagus spear and basil oil	\$ 35

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
 – vegan |  – sustainable

Prices are in US dollars and do not include 16% Government Tax and 10% Service Charge.

These items are included in the gourmet plan

Vegetarian




Beluga Lentil   v   n   d   artichoke, hazelnut, arugula, black lentil and rocket leaves	\$ 37
Creamy Risotto   v   d   a   arborio rice, organic asparagus, organic mushroom, pumpkin and rocket leaves	\$ 45
Potato Terrine   v   d   asparagus, shitake, poached quail egg, hollandaise sauce and crispy kale	\$ 45
Bok Choy   g     hong kong style bok choy, asparagus, baby corn, shitake, carrots, fried onion and garlic rice	\$ 33
Loaded Hand Cut Fries   v   sp   d   g   jalapeno, cheese sauce, plant base chicken, spinach and sautéed scallions	\$ 33
Textures of Corn   v   d   creamed corn, crispy corn tortilla, grilled baby corn, polenta, kale and mushroom ragout	\$ 38
Burnt Leek and Romesco   n   sp    plant based steak. romesco sauce, apple and chili salsa, avocado and sun-dried tomatoes	\$ 45
Fennel and Burrata   d   v   roasted fennel, blood orange, burrata cream and basil salsa	\$ 48

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
 – vegan |  – sustainable

Prices are in US dollars and do not include 16% Government Tax and 10% Service Charge.

These items are included in the gourmet plan

Pair Side Dishes With Meat Or Seafood

Char-grilled Vegetable Stack 	\$ 12
bell pepper, onion and eggplant	
Roast Cauliflower Steak   v   d	\$ 12
caper butter, parsley and herbs	
Creamy Mushrooms 	\$ 12
spinach, button mushroom, shimeji and coconut cream	
Caramelized Roasted Shallots   v   a   d	\$ 12
banana shallots, brie, thyme and niepoort ruby	
Elote, Grilled Corn   sp   v   a   d	\$ 12
feta, parmesan, aji amarillo and lime	
Pommes Purée   v   d	\$ 12
idaho, truffle and scallion	
Garlic Coconut Rice 	\$ 12
nishiki, desiccated coconut and parsley	

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
 – vegan |  – sustainable

Prices are in US dollars and do not include 16% Government Tax and 10% Service Charge.

These items are included in the gourmet plan

Meat

Prime Cut Meats:

Grain-fed Beef Tenderloin exceptionally rich and juicy flavours	\$ 91
Angus Cube roll a craft, skill and style of a well-aged beef cut	\$ 78
Striploin grass-fed in the hunter's valley	\$ 90
Grilled "Karoo" lamb rack black pepper, nutmeg, cloves and all spice	\$ 86
Wagyu Beef Fillet marble score MB8	\$ 90

Slow Cooked Meats:

Kalbi Beef Short Rib   g   smoky caramelised beef marinated in soy sauce, sesame, garlic, ginger and nashi pear	\$ 65
Flame Grilled Peri Peri Chicken   sp   within our naturally reared chicken, smeared with orange, habaneros, cilantro and honey	\$ 61
Sticky BBQ Pork Belly   p   g   char-grilled ribs glazed with miso, garlic, mirin, ginger, fish sauce, honey and soy sauce	\$ 60

Add Your Sauces:



- lemon butter sauce
- beef jus | a |
- Chimichurri | sp |
- béarnaise
- maldivian hot sauce | sp |
- pico de gallo | sp |
- jack daniels bbq sauce | a |

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
🌱 – vegan | ♻️ – sustainable

Prices are in US dollars and do not include 16% Government Tax and 10% Service Charge.

These items are included in the gourmet plan

Seafood

Grilled Reef Octopus   sf   	\$ 57
an island specialty	
Giant Estuary Prawn   sf   sp	\$ 83
sautéed garlic, chilli flakes and extra virgin olive oil	
Sea bass   sf	\$ 69
topped with homemade cilantro chimichurri chilli crust	
Tuna   sf   	\$ 60
freshly caught yellowfin tuna served with mango pico de gallo	
Seafood Topado   sf   sp   a	\$ 80
a rich honduran spicy version bouillabaisse, coconut milk, black mussel, seabass, scallop, scampi and crispy corn tortilla	
Miso Glazed Black Cod   sf   g	\$ 75
baked black cod glazed with white miso ,mirin, soy sauce, rice vinegar, sesame oil, fresh ginger and scallions	

Add Your Sauces:

- lemon butter sauce
- beef jus | a |
- chimichurri | sp |
- bearnaise sauce
- maldivian hot sauce | sp |
- pico de gallo | sp |
- jack daniels bbq sauce | a |

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
 – vegan |  – sustainable

Prices are in US dollars and do not include 16% Government Tax and 10% Service Charge.


These items are included in the gourmet plan

## Signature Dry Aged Cuts And Seafood

### Dry-Aged Cuts:

*Wagyu beef Tenderloin experience incredibly flavorful meat with A5 japanese wagyu beef	\$ 98
*Angus rib-eye steak a craft, skill and style of a well-aged beef cut	\$ 98
*Sharing Tomahawk Steak 900 g maturely aged with loaded fries, asparagus, vine tomatoes, mesclun salad, chef's choice of sauces and salts	\$ 280
*Black Angus Rib eye   a   infused in kentucky bourbon with truffle and fennel	\$ 98
*Grass fed Striploin   a   infused in chardonnay, cinnamon and thyme	\$ 98
*Wagyu Tenderloin   a   infused with jack daniels whisky, capers and cajun spices	\$ 98
*Wagyu Rib Eye   a   infused in a pinot noir, coriander and black pepper	\$ 98

### Seafood:

*Natural Oysters Chilled on Ice   sf   or with your choice of sauce: wasabi mayonnaise lemon, tabasco & shallot mignonette	
• ½ dozen	\$ 61
• 1 dozen	\$ 106
*Shoreline Platter for Two   sf   grilled lobster, prawn, octopus, mussel, scallops, squid and fish fillet loaded fries, asparagus, vine tomatoes and mesclun salad chef's choice of sauces	\$ 285
*Lobster How You Like It   sf   d    100G shoreline delicacy prepared three of our favorites are:	\$ 30
• Roasted with cheese	
• grilled	

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
 – vegan |  – sustainable

Prices are in US dollars and do not include 16% Government Tax and 10% Service Charge.

These items are not included in the gourmet plan