Ocean

STARTERS

Dry-Aged Beetroot Tartare |n|v|g| 42
avocado, mango, asparagus mâché greens, edamame, pickled shimeji mushrooms, almond cheese and pumpkin crackers

Togarashi Seared Tuna |f|sp|pe|se| 42
tangy peanut dressings, wakame, bean sprouts, avocado, cucumber, wasabi and black quinoa

Milaidhoo Salad |n|v| 42
organic hydroponic leaves, watercress, avocado, tomato, mango, mangosteen, peppers and hazelnut emulsion

Heirloom Tomato and Burrata Cheese Salad |n|d| 48
basil pesto, pine nuts and balsamic reduction and basil seeds

Peking Duck Salad |pe|n| 44
tangerine, bean sprouts, grapefruit, toasted almonds and truffle-peanut dressing

Gambas Al Ajillo |cr|sp|g| 48
garlic, dried chilli, olive oil, sautéed prawns with sun-dried tomatoes and grilled sourdough

Greek Octopus Carpaccio |mc|ce|e| 44
mix lettuce, celery, radish, cherry tomatoes, caper berries, parsley, garlic, and quail egg

Tabouleh |n|g| 40
pine nuts, parsley, mango, pomegranate, fine bulgur, olives, baby romaine, tomato and avocado tartare with pita bread

Caesar Salad |p|d|cr|g|e|f|
baby cos lettuce, crisp pancetta, parmesan crumbs, poached egg and Spanish white anchovies

- plain 42
- grilled breast of free-range chicken 44
- spicy prawns 50
- lemongrass-infused lobster skewer 54

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– vegan | – sustainable | pe – peanut | mc – molluscs

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STARTERS / SOUPS

Sashimi and Nori Rolls |f|d|g|sy|cr|e|se|sp|
accompanied by soy sauce, wakame, sesame seeds, pickled ginger and wasabi

- chef's daily special sushi 42
- daily fresh sashimi 48
- combination of sushi and sashimi 52

Roasted Vine Tomato Soup |g|v|d|ce| 34
roasted pepper ragout, poached baby tomato and crème fraîche

Cream of Mushroom Soup |v|d|g| 34
blue cheese dumpling and chive crème

Lobster and Clam Chowder |cr|p|d|a|g|f|mc| 44
lobster, clam, pancetta, Chardonnay and fresh herbs

Soup of the Day 34
chef's daily special creation

Fish Miso Soup |f|g|sy| 36
classic miso soup with Maldivian grouper, tofu, carrot ribbons and wakame

MAINS

Your favourite pasta creation 52
spaghetti, pappardelle or penne - gluten-free option available upon request

choice of sauce:

- arrabbiata |sp|g|d|ce|
- salmon cream |f|d|g|
- carbonara |p|d|g|e|
- basil pesto |n|d|g|v|
- seafood marinara |f|d|g|cr|mc|
- aglio e olio |sp|g|d|
- bolognese |g|d|ce|

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MAINS

Beef Kway Teow with Prawns |f|g|sp|sy|cr| 52
thick noodles with prawns, dry-aged beef, bean sprouts, spring onion and tofu

Coral Trout Risotto |f|a|d| 64
Maldivian grouper, Arborio rice, white shimeji, bay scallops, fennel, white wine and parmesan cheese

Nasi or Bakmi Goreng |pe|sp|f|g|cr|e|se| 58
Indonesian fried rice or noodles, prawns and chicken, beef satay, fried egg and peanut sauce

Pad Krapow |p|f|sp|g|e|sy| 44
minced pork or chicken, jasmine rice, fried egg, crispy pork belly, nam jim, holy basil, long beans and Thai bird's eye chilli

Tom Kha Gai or Goong |sp|cr|f| 52
classic thai soup, lemongrass, kaffir lime leaves, red chilli, chicken or prawns, mushroom, Thai parsley, coriander, galangal and coconut milk served with jasmine rice

Beef Pho |sp|f|g|sy| 58
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|f|a|g| 44
pumpkin-crusted, broccolini, potato purée, mixed capsicum and vegetable medley and tomato beurre blanc sauce

Sri Lankan Prawn Curry |cr|sp| 69
served with basmati rice, Sri Lankan salad and papadum

Ravioli |v|n|d|g|ce| 44
goat cheese, zucchini, mint and almond ravioli, lemon zest and parmesan cheese flakes and fresh tomato sauce

Lamb Shank Tagine |g| 58
dried apricots, preserved lemon wedges, moghrabi and vegetable caponata

Butter Chicken |d|sp|g|n| 48
served with basmati rice, naan and papadum

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MAINS

Angus Beef Tenderloin |d|a| baked kipfler potatoes, parsley and chive mayonnaise, caramelised red onion cherry tomatoes, shiitake jus and chimichurri sauce	78
Herb-Crusted Lamb Rack |a|d|g| with glazed sweet potato tarte tatin, smoked grilled vegetables and thyme jus	78
Roasted Cornish Hen |d|a| baby chicken with buttered vegetables, chive mashed potato, thyme jus and garlic foam	72
Yellowfin Tuna Steak |f|d| cooking suggestion: medium-rare served with green salad with potato, onion, edamame and a light tomato, basil and olive vinaigrette	64
Salmon Saikyo Miso Yaki |f|g|sy|se| marinated and blackened in the salamander with a special miso sauce, vegetable yakitori and jasmine rice	58
From Ocean To Table |f| chef's daily fish preparation of the day	62
Spice Crusted Jobfish |f|sp|a|d| mushrooms, five spices, asparagus, celeriac mousseline and port wine reduction	52
Yellow Lentil Risotto |d|v|sp|g| yellow lentil risotto with cauliflower Manchurian, eggplant and chilli vinegar	52
Hummus |v|g|se| house-made trio of hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels and herbed kofta	42
Harissa "Meatball" |sp|ce| plant-based meatballs, harissa lemon potatoes, warm quinoa, artichoke tabbouleh and coconut yoghurt	62
Seafood Paella |f|a|cr|ce|mc| prawns, mussels, clams, scallops, baby squids, saffron and vegetables	64

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MAINS / CHEF'S SPECIALITIES

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

The items below are designed to be shared by two people.

Sri Lankan Savouring |sp|f|g|cr|mc| 286
dhal white curry / potato tempered / tempered cuttlefish / chicken curry / long bean curry / mustard fish curry / coconut sambal / mango chutney / papadum / served with white and brown rice and ross paan

Indian Essence |n|sp|f|d|g|cr| 286
vegetable or chicken biriyani / buttered chicken / aloo gobi / chana masala / rogan josh / kerala fish curry / goan prawn curry with coconut / paratha / naan bread / yoghurt mint raita / lime pickle / papadum

Taste of Thai |sp|f|g|pe|mc| 286
larb gai (warm salad with minced chicken), / gaengphet gai (chicken or vegetable) / chucheepla (fish or vegetable green curry) / tom kha gai (chicken coconut soup) / geang mas-sa-man (beef cheek curry) / khao-neow ma-moung (mango sticky rice)

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

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