



SOUP

Today's Soup

—

Pumpkin, Papaya and Lime

—

Oven Roasted Tomato, Aubergine and Basil

—

Tom Ka Kai

Thai Chicken Coconut and Galangal

ENTREES & SALADS

Tomato, Rocket, Boconcinni, Toasted Pinenut,
Basil, Balsamic and Virgin Olive Oil

—

Caramelized Ginger Soy Smoked Duck Breast
with Crispy Vegetables

—

Grilled Al Dente Green Asparagus & Mushrooms,
Leek & Emmental Fondue, Poppy Seed Fleuron

—

Sun Dried Tomato, Glass Noodle and Vegetable Julienne Spring Rolls,
Chili Pepper Dipping Sauce

—

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



ENTREES & SALADS

Peanut Satay Calamari on Crispy Rice Noodles

—

Thai Fish Cakes, Hot and Sour Glaze

—

Caesar Salad

—

Greek Salad

—

Garden or Mixed Leaf or Green Salad

Dressings:

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



MAINS

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

—

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

—

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

—

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

—

Grilled Grass Fed Rib Eye of Beef Steak, Roasted Potatoes,
Stir Fried Vegetables, Green Peppercorn and Shiraz Jus

—

Grilled Beef Cheeseburger with Bacon,
Salad Garnish and Crispy Fries

—

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

—

Roasted Loin of Veal,
Asparagus, Mushroom and Lemon Thyme Risotto,
Spring Onion Sauce

—



Penne Pasta Napolitano with Parma Ham and Kalamata Olives



Tamarind Enhanced Vegetable, Prawn, Chicken and Peanut Pad Thai

all main course items are alternatively available with steamed vegetables and potatoes

VEGETARIAN OPTIONS

Toasted Panini of Grilled Mediterranean Vegetables and Mozzarella



Northern Indian Vegetable Curry
accompanied by crispy pappadums, steamed basmati rice and various
condiments



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



Oven Baked Spinach and Feta Filo Parcels,
Roasted Tomato and Herb Coulis



DESSERTS

Freshly Created Cakes From Our Patisserie

—

Selection of Homemade Ice Creams and Sorbets

—

Mango and Passion Fruit Mousse Cake

—

Cappuccino Crème Brule

—

Warm Sticky Date Pudding, Butterscotch Sauce,
Roasted Banana Ice Cream

—

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