



## **SNACK MENU**

Chinese Dim Sum Steamer Basket Selection \$ 15

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Sun Dried Tomato, Glass Noodle and Vegetable Julienne Spring Rolls,  
Chili Pepper Dipping Sauce \$ 13

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Vegetable Crudités with Three Dips \$ 11

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Lamb and Chicken Satay Skewers, Peanut Sauce \$ 15

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Steamed Seafood Rice Paper Rolls, Vietnamese Dipping Sauce \$ 16

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Mexican Style Red Kidney Bean and Vegetable Nachos \$ 12



## **SOUP**

Today's Soup \$ 7

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Pumpkin, Papaya and Lime \$ 7

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Satsimajiru

Miso with Tofu, Fine Vegetables and Spring Onions \$ 7

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Tom Ka Kai

Thai Chicken Coconut and Galangal \$ 9

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Chilled Rock Mellon, Citrus and Pickled Ginger \$ 7



## **ENTRÉES & SALADS**

Tomato, Rocket, Bocconcini, Toasted Pine nut,  
Basil, Balsamic and Virgin Olive Oil \$ 14

—

Assorted Sushi and Sashimi \$ 19

—

Salad of Chilled Lobster, Mango and Fine Vegetables,  
Grapefruit Dressing \$ 19

—

Caramelized Ginger Soy Smoked Duck Salad \$ 15

—

Grilled Al Dente Green Asparagus & Mushrooms,  
Leek & Emmental Cheese Fondue, Poppy Seed Fleuron \$ 14

—

Coconut and Sesame Fried Tiger Prawns,  
Papaya & Sweet Chili Dipping Sauce \$ 18



## **ENTRÉES & SALADS**

Peanut Satay Calamari on Crispy Rice Noodles \$ 12

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Thai Fish Cakes, Hot and Sour Glaze \$ 12

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Caesar Salad \$ 12

—

Greek Salad \$ 12

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Garden or Mixed Leaf or Green Salad \$ 11

### Dressings:

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



## **PASTA & NOODLES**

Spinach and Ricotta Ravioli,  
Roasted Tomato, Artichoke, Pine nut  
Parmesan Gratinated Aubergine \$ 15

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Penne Napolitano with Parma Ham and Kalamata Olives \$ 17

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Egg Fettuccini, Smoked Salmon, Caper, Spring Onion  
Dill & Chardonnay Cream \$ 18

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Tamarind Enhanced Vegetable, Prawn, Chicken, Peanut Pad Thai \$ 16

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Hokkien Noodle, Cashew, Tofu and  
Vegetable Stir Fry with Black Beans \$ 14

## **CURRY**

Northern Indian Vegetable Curry \$ 15

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Traditional Maldivian Tuna \$ 15

—

Fragrant Thai Green Chicken \$ 18

—

Sri Lankan Hot and Spicy Beef Curry \$ 18

all accompanied by crispy pappadums,  
steamed basmati rice and various condiments



## **BURGERS, SANDWICHES**

Your Choice of Freshly Prepared Sandwich with Various Fillings and Breads \$ 13

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Toasted Panini of Grilled Mediterranean Vegetables and Mozzarella \$ 14

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Open Face of Coral Lettuce, Warm Teriyaki Glazed Tofu and Colorful Vegetables on Cashew and Onion Bread \$ 13

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Crabmeat Salad on Toasted Brioche with Lightly Dressed Leaves \$ 16

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Bacon, Lettuce, Tomato, Avocado and  
Roasted Chicken Salad Club Sandwich with Multi Grain Bread and  
Crispy French Fries \$ 15

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Grilled Beef Cheeseburger with Bacon,  
Salad Garnish and Crispy French Fries \$ 16



## **PIZZA**

Margherita - Tomato, Basil, Mozzarella \$ 12

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Tandoori Chicken, Grilled Peppers and Cottage Cheese \$ 14

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Sun Dried Tomato, Rocket, Spinach and Goat Cheese \$ 14

—

Spicy Maldivian Tuna with Onion and Mozzarella \$ 14

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Prosciutto, Kalamata Olives, Artichoke, Mushroom and Mozzarella \$ 15



## MAINS

Seared Yellowfin Tuna Steak Presented on Warm Nicoise Salad,  
Roasted Garlic, Lime, Balsamic and Virgin Olive Oil Dressing \$ 20

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Grilled Freshly Caught Reef Fish Fillets,  
Warm Potato Grain Mustard and Spring Onion Salad,  
Tossed Cucumber, Tomato and Mint Salsa \$ 20

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Tempura Battered Wahoo Fillets, Golden New Potatoes,  
Japanese Salad Garnish, Fresh Citrus, Soy and Ginger Remoulade \$ 22

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Seafood Mix Grill of Tiger Prawns,  
BBQ Octopus, Reef Fish, Yellowfin Tuna,  
Grilled Vegetable Stack, Champagne Rose Beurre Blanc \$ 27

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Char Grilled Grass Fed Rib Eye of Beef Steak, Roasted Potatoes,  
Stir Fried Vegetables, Green Peppercorn and Shiraz Jus \$ 29

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Roasted Loin of Veal,  
Asparagus, Mushroom and Lemon Thyme Risotto,  
Spring Onion Sauce \$ 29

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Grilled Flattened Chili and Lemongrass Marinated Chicken Breast,  
Singapore Spiced Stir Fried Vegetable and Rice Noodles, Green Papaya  
and Mango Salsa \$ 26

—

Oven Baked Spinach and Feta Filo Parcels,  
Roasted Tomato and Herb Coulis \$ 18



## DESSERTS

Freshly Created Cakes From Our Patisserie \$ 9

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Selection of Homemade Ice Creams and Sorbets \$ 9

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Mango and Passion Fruit Mousse Cake \$ 9

—

Cappuccino Crème Brule \$ 8

—

Warm Sticky Date Pudding, Butterscotch Sauce,  
Roasted Banana Ice Cream \$ 7

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Fresh Tropical Fruit Plate with Your Choice of Ice Cream & Sorbets \$ 11