



	Price	VI
Starters		
Jerusalem Artichoke Veloutée V Roasted Purple Sweet Potato, Black Quinoa, Parmesan Cheese and Truffle Oil	17	-
Yellow Fin Tuna Carpaccio and Fried Oysters S Enoki Mushroom, Capers, Olive Oil, Garlic Mayonnaise, Slice Radish	26	-
Tartar of Tuna and Salmon Gravlax S Capers, Onion, Dill, Dijon, Mirin Mayonnaise, Olive Oil, Worcester, Finish with Tobico and Fresh Lemon Diced Avocado (Served as Gluten Free Option)	22	-
Oven Baked Crusted Mussels S Béchal Mix Seafood Stuffing, Lemon Vinaigrette Drizzle and Pickle Radish	22	-
Seared Diver Scallops S G Asparagus Flan, Cream Coriander Sauce, Purple Cauliflower, White and Green Asparagus	31	7
Poached Prawns S G Basil Purée, Olive Oil, Smoked Roasted Tomato Sauce with Tomato-Citrus	23	-
Seared Foie Gras Sweet Vanilla Cream Sauce, Thick Brioche, Roasted Peaches, Dress Watercress and lavender Honey	24	7
Roasted Mixed Baby Carrots Blood and Valencia Orange Slices, Carrot Purée, Toasted Pistachios, N V Fried Onion, Garlic Chips with Feta Cheese	18	-

V Vegetarian **S** Seafood **A** Alcohol **N** Nuts **G** Gluten free

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Mains		
Pan Fried Wahoo S N Crispy Arborio Rice Cake, Romesco Sauce, Ribbons of Vegetables, Lightly Wilted Watercress and Basil Oil	35	-
Roasted Fillet of Reef Fish S Coconut and Saffron Sauce, Couscous with Asparagus Tips, Micro Greens	31	-
Oven Roasted Lobster and King Prawns S A Green Goddess Gnocchi, Wild Mushroom, Micro Greens and Champagne Cream Sauce	65	17
Grilled Salmon S Mustard Perfume Cream Sauce, Clams, Roasted Succotash of Soy Bean with Charred Corn and Tomato	36	-
Tenderloin of Black Angus Beef A Blue Cheese Crusted Beef, Roasted Blue Potato, Mix Roasted Vegetables and Red Wine Jus	44	-
Optional – Served with Spiny Lobster Tail (180grams)	30	30
Roasted Lamb Loin Wild Rice Crusted Lamb Loin, Mix Baby Carrots, Grana Padano Creamy Polenta, Brussel Sprouts and Veal Jus	40	-
Confit Duck Leg Caramelize Figs, White Wine Braised Cabbage, Tender du Puy Lentils and Brown Sauce A	39	-
Tomato Penne V With Morel and Shitake Mushrooms, Basil Oil and Thick Smoked Tomato Sauce	30	-

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Desserts		
Chocolate Soufflé A Light Chocolate Soufflé Served with Grand Marnier, Vanilla and Raspberry Sauce (Served as Non-alcoholic Option)	18	-
Chocolate Pear Bake Layered Chocolate Biscuit, Pear Compote Almond Crumble v	15	-
Exotic Fruit Sabayon G Seasonal Fruits and Berries with Mascarpone Cream and Mango Sorbet	15	-
Passion Fruit Tart Passion Fruit Curd, Crusted Pastry with Passion Fruit Sauce and Coconut Sorbet	15	-
Raspberry Charlotte G Raspberry Mousse, Lemon and Berry Purée with Pate de Fruits	15	-
Kids' Menu		
Cream of Tomato Soup V Buttered Bread Croutons	9	-
Gouda and Mozzarella Arancini with Smoked Tomato Sauce V	9	-
Tomato, Mozzarella and Basil Salad V	10	-
Poached Prawn Cocktail, Rose Island Dressing with Crispy Lettuce S	12	-
Spaghetti with Smoked Tomato Cream Sauce and Mixed Mushrooms V	13	-
Cordon Bleu with Petit Mixed Green Salad and Creamy Romesco Sauce	17	-
Black Angus Beef Tenderloin Served with Roasted Blue Potato, Mixed Roasted Vegetables, Beef Jus	21	-
Roasted Fillet of Reef Fish (90g) S Couscous with Vegetable Basil Ribbons, Micro Greens and Clarified Butter	17	-
Chocolate Brownie with Chocolate Chips Cookie N	9	-
Chocolate Mousse, Mixed Berries, Oreo Chocolate Cookie	9	-
Fruit Salad with Choice of Ice Cream	9	-

Our small persons menu is designed for young diners under 12 years old

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