



## STARTERS

|   |    |
|---|----|
| <b>AVOCADO SALAD (V)</b><br>California quinoa & avocado salad   | 26 |
| <b>GRILLED EGGPLANT (V)(D)</b><br>With herb and feta wild rice tabbouleh  | 26 |
| <b>ROAST PUMPKIN (V)</b><br>Lentil salad with roasted lemon dressing  | 26 |
| <b>HEIRLOOM TOMATOES (D)(V)</b><br>Goat cheese, virgin bloody mary, basil oil, crispy olive bread                                       | 28 |
| <b>THE DRYING RACK (D)</b><br>Cecina beef, country bread, homemade pickles tetes des moine<br>cheese flower                             | 30 |
| <b>PRAWN &amp; LOBSTER BISQUE (S)(D)(G)(A)</b><br>Lime, chili, tempura prawns   | 32 |
| <b>STEAK TARTAR (G)(D)</b><br>62 degree poached egg, crispy cecina, gruyere cheese toast  | 32 |
| <b>SCOTTISH SALMON (S)(D)(G)</b><br>Smoked, cured & marinated, cream cheese, keta caviar, melba toast                                   | 32 |
| <b>BAKED SCALLOPS THERMIDOR (N)(D)(S)</b><br>Mushroom, cream, tarragon infuse crumbled  | 32 |
| <b>TRIP TO SALAD BAR</b><br>Select your salads from the dinner buffet and you can enjoy main<br>course and dessert from a la carte menu | 40 |

(V) Vegetarian (N) Nuts (D) Dairy (S) Seafood (G) Gluten (A) Alcohol

Above prices are quoted in US Dollars and subject to 10% Service Charge and  
16% Goods and Service Tax.



|   |    |
|---|----|
| <b>RICOTTA RICE (D)(V)(G)</b>                     | 38 |
| Wild mushroom, ricotta rice with rosemary & thyme |    |
| <b>FETTUCCHINE (D)(G)(V)</b>                      | 38 |
| With mushroom, truffle and egg yolk               |    |
| <b>VEGETABLE RISOTTO (D)(V)</b>                   | 38 |

## **FROM THE JOSPER GRILL**

|   |     |
|---|-----|
| <b>LADY'S CUT FILLET 180 GRAMS</b>      | 75  |
| USDA prime angus                        |     |
| <b>LAMB CHOPS 400 GRAMS</b>             | 75  |
| Argentinian angus                       |     |
| <b>GENTLEMEN'S CUT FILLET 250 GRAMS</b> | 85  |
| USDA prime angus                        |     |
| <b>T-BONE STEAK (D)</b>                 | 85  |
| Lemon butter, baked potato              |     |
| <b>STRIPLOIN 300 GRAMS</b>              | 95  |
| Australian wagyu, marble, score 7       |     |
| <b>RIB EYE 300 GRAMS</b>                | 110 |
| Australian wagyu, marble, score 7       |     |

## **LOW AND SLOW**

|  |    |
|--|----|
| <b>SLOW COOKED CORN FED CHICKEN BREAST</b> | 52 |
| Sun choke puree, morel mushroom reduction  |    |
| <b>48 HRS BRAISED WAGYU BEEF RIBS (A)</b>  | 65 |
| Caramelized onion, crispy radish salad     |    |

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## FROM THE SEA

|  |     |
|--|-----|
| <b>LOCAL FISHERMAN CATCH OF THE DAY (D)(S)</b>                                     | 48  |
| Ratatouille, garlic beans, lemon butter sauce                                      |     |
| <b>BARRAMUNDI FILLET (D)(S)</b>  | 50  |
| Spicy kale with white beans, garlic  |     |
| <b>HAND DIVED SCALLOPS &amp; SNAPPER FILLET (S)(D)(N)</b>                          | 55  |
| Minted pea sauce, potatoes, mushroom, sweet lemon dressing                         |     |
| <b>MALDIVIAN LOBSTER (S)</b>   | 140 |
| Simply grilled or thermidor  |     |
| <b>GRILLED SEAFOOD HARVEST (FOR TWO)(S)(D)</b>                                     | 250 |
| King prawns, marinated mussels, Maldivian lobsters crab, scallops, local reef fish |     |
| Condiment: garlic butter, lemon cream buttered vegetables                          |     |

## ON SIDES

|                              |    |
|------------------------------|----|
| <b>CHARRED BROCOLLI (V)</b>  | 15 |
| <b>ROASTED ROOTS (V)</b>     | 15 |
| <b>FRENCH FRIES (V)</b>      | 15 |
| <b>SPINACH (V)</b>           | 20 |
| <b>POTATO WEDGES (V)(G)</b>  | 20 |
| <b>WILD MUSHROOMS (V)</b>    | 20 |
| <b>GRILLED ASPARAGUS (V)</b> | 25 |

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## DESSERTS

|  |    |
|--|----|
| <b>BAKED ALASKA (G)(D)</b>   | 20 |
| Vanilla sponge, cherry compote, vanilla ice cream                      |    |
| <b>CHOCOLATE CRUNCHY NUT POPSICLES (N)(G)(D)</b>                       | 25 |
| Chocolate mousse, caramel cremeux, dulce sauce, gianduja ice cream     |    |
| <b>PINACOLADA (G)(D)</b>   | 25 |
| Coconut panna cotta, pineapple basil compote passion fruit sorbet      |    |
| <b>BAKED NEW YORK CHEESECAKE (G)(D)</b>                                | 25 |
| Baked cheesecake, lemon Chantilly, blueberry compote, Blueberry sorbet |    |
| <b>CHOCOLATE FONDANT (G)(D)(N)</b>                                     | 25 |
| Chocolate fondant, noisette chocolate, vanilla ice cream               |    |

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## LITTLE PIRATES

**ROPES OF AN OLD GALLEON** 22  
Shredded chicken, cabbage, carrots, egg noodles, chicken stock

## MAIN SELECTION

**CAPTAIN'S CATCH & CHIPS (G)(S)** 18  
Reef fish crumbled fillet, French fries, lemon wedges

**CREW'S DREADLOCK (G)(D)** 18  
Spaghetti, bolognese sauce, parmesan cheese

**SEA DOG (G)(D)** 20  
Chicken sausage, French fries, tomato sauce, mayonnaise

**FOOL'S GOLD (G)** 20  
Breaded chicken breast, French fries, tomato sauce

## SWEET BITES

**FRUITY MATEY (V)** 16  
Fruit platter, chocolate sauce

**SHARKS BAIT (D)(G)** 17  
Chocolate brownie, vanilla sauce, mini marshmallows

**AYE, AYE ICE BERG (D)(G)** 17  
Choice of ice cream & giant chocolate chip cookie

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Each dish served is children portion only suitable for children under 12 Year Old.

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