

THE RETREAT

LUNCH

CLASSICS

Retreat Salad **V | GF** 32

Artichoke, tomato, avocado, grilled bell pepper,
mixed leaves, lemon & olive oil

Salmon Ceviche **SF | GF** 48

Spicy orange & lime juice, red onion,
coriander, avocado

NEW STYLE

Heirloom Beets **V | N | GF** 30

Beetroot, cherry tomato, cucumber, pistachio,
red onion, spinach, grapes, avocado, buckwheat

Halloumi Salad **V | N | D | GF** 31

Sweet potato, halloumi, brown rice, rocket, figs,
sundried tomato, pine nut, chia seed

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan
SF - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, Intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

HEALTHY BOWL

Amaranth Taboulleh

N | GF 30

Amaranth, cucumber, tomato, parsley, mint, scallion, coriander, lemon, olive oil, sumac, pine nut, grilled chicken

Goat Cheese Couscous

V | N | D 31

Coconut oil, garlic, parsley, mint, hazelnuts, cauliflower, beetroot, raisin, edamame, goat cheese

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan
SF - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, Intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

FAVOURITES

Prawn and Chorizo Pasta **P | SF | D** 42

Prawns, chorizo, parmesan, chilli tomato sauce, orecchiette

Grilled Mahi Mahi Fish Fillet **SF | D | GF** 40

Green pea mash, creamy chipotle sauce

Moroccan Halloumi Sandwich **V | D** 39

Grilled halloumi, cinnamon and raisin caramelized onion, homemade harissa, preserved lemon

Maldivian Yellowfin Tuna Burger **SF | E** 42

Curry leaf bun, seared tuna, capers, lettuce, tangy mayonnaise

Grass-fed Beef Striploin **GF** 62

Roasted endives, fennel salad, mushroom jus

All burgers and sandwich are served with truffle fries or mesclun salad

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan
SF - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, Intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

DESSERT

White Chocolate Coconut Mousse **E | N | D** 24

Banana cake, coconut meringue, banana cream

Valrhona Crèmeux **N | E | D** 26

Mandarin puree, orange gel, chocolate crunch, whipped ganache, passion fruit mango sorbet

White Chocolate Yoghurt Panna Cotta **N | D** 28

Strawberry soup, berries, lime crumble

Fruits and Coyo Yoghurt 26

Assorted fruits, natural coyo coconut yoghurt

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan
SF - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, Intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.