

APPETIZERS

Beef Carpaccio (L N) 36 Slices of tender beef with rocket leaves, mushrooms, Parmesan, drizzled with truffle aioli	Pan-seared Scallops (L N SF) 44 Truffle cauliflower puree, tomato salsa, pine nuts
Char-grilled Octopus (SF) 30 Locally sourced octopus, chimichurri sauce and potato foam	Chicken Tikka (G L) 24 Tender chicken thigh marinated in red spices with mint chutney and paratha
Fried Calamari (G L) 24 Crispy fried calamari served with a wedge of lemon and a side of tartar sauce	Vietnamese Fried Seafood Spring Rolls (G SF) 26 Prawn, crab, calamari, shiitake mushroom, carrot, and eggs, served with a dipping fish sauce
Pan-fried Crab Cake (L SF) 36 Pan-fried crab cake, bell pepper, arugula and sriracha remoulade	

SALADS

Tomato Salad (N VG) 24 A refreshing ensemble of tomato concasse, pine nuts, basil, and passion fruit caviar	Caesar Salad (G L P) 24 Classic Caesar salad with Romaine lettuce, pork bacon, croutons, and Parmesan cheese
Vietnamese Beef Jerky Salad (N) 24 Dried beef shredded and mixed with carrot, young papaya, fragrant herbs, crushed peanuts, and fish sauce	Additional: <i>Grilled chicken breast</i> 10 <i>Prawns</i> 20
Gado-Gado Salad (G N V) 24 Vegetarian medley, tofu, cabbage, quail egg, string beans, potatoes, tomatoes, and carrots, topped with peanut sauce	

SOUPS

Seafood Bouillabaisse (G L SF) 30 Prawns, fish, mussels, scallops, fennel, carrot, celery, Pernod, and rouille	Minestrone (L N V) 20 A hearty soup crafted with garden vegetables, white beans, pasta, basil pesto, and Parmesan
Tom Yum Goong (SF) 30 Thai soup with prawns, tomatoes, mushrooms, lemongrass, kaffir lime, galangal, and chili	

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PASTAS & PIZZAS

Lobster Ravioli (G L SF)*** 60 Delicate lobster-filled ravioli in an onion broth, accompanied by edamame and seasonal mushrooms	Pappardelle with Beef Ragout (G L) 42 Pappardelle pasta, beef, tomato, and Parmigiano Reggiano
Spaghetti Aglio Olio (G V) 24 Spaghetti tossed with garlic, chili flakes, and parsley	Pizza Margherita (G L V) 28 A classic pizza with tomato sauce, mozzarella, and basil
Penne Arrabbiata (G V) 28 Penne pasta in a spicy arrabbiata sauce, topped with Parmesan Reggiano and fresh basil	Pizza Prosciutto Di Parma (G L P) 34 Tomato sauce, mozzarella, Grana Padano cheese, prosciutto di Parma, and arugula
Spaghetti Di Mare (G L SF) 46 Prawns, scallops, calamari, and mussels, in a flavorful tomato sauce with white wine and parsley	

BURGERS

Beef Cheeseburger (G L P) 36 Australian beef, aged cheddar, onion jam, pork bacon, gherkin, lettuces, tomato, and served with a side of French fries	Beyond Meat Plant-based Burger (G VG) 30 Plant-based creation with meatless patties, lettuce, gherkin, hummus, onion jam, and served with a side of French fries
Fish Burger (G L) 30 Barramundi burger with red onions, lettuce, tomatoes, tartar sauce and served with a side of French fries	

FROM THE SEA

Grilled Maldivian Lobster (L SF)*** 120 Charcoal-grilled lobster served with sweet potato chips and salsa verde	Salt-baked Fish Catch Of The Day (L)*** 90 A whole fish baked in a salt crust, accompanied by sautéed green vegetables and beurre blanc <i>Please allow 50 minutes preparation time</i>
Fish Catch Of The Day Mediterranean Style (L) 40 Fresh catch adorned with Kalamata olives, capers, bell peppers, tomatoes, and fresh basil	Eggplant Lasagna (G L V) 30 Oven baked eggplant, tomato, cheese sauce
Grilled Tuna Steak (L) 40 Perfectly grilled tuna steak on a bed of baba ghanoush, pomegranate and salsa verde	

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FROM THE LAND

Australian Lamb Loin, 230g (L)	50	Jack Creek's Striploin, 270g (L)***	70
Tender lamb loin served with ratatouille, pearl onions, and rosemary jus		Australian grain fed beef served with mashed potatoes and seasonal vegetables	
Jack Creek's Tenderloin 200g (L)***	70	Sauce selections:	
Australian grain fed beef served with mashed potatoes and seasonal vegetables		<i>Truffle jus, green peppercorn, or mushroom.</i>	

ASIAN FLAVORS

Thai Gai Pad Met Mangmua (G N)	36	Indian Chicken Curry (G L)	36
Wok-fried chicken thigh with onions, mushrooms, bell peppers, cashew nuts, and dried chili		Aromatic chicken curry with onions, tomatoes, Indian spices, served with paratha and papadum	
Vietnamese Bo Luc Lac (G L N)	42	Paneer Butter Masala (G L V)	26
Wok-fried premium beef tenderloin with asparagus, garlic, and crushed peanuts		Cottage cheese in a rich and creamy Indian spice blend, served with paratha	
Whole Spring Chicken 500g, Vietnamese Spices	40	Nasi Goreng (G SF)	26
Oven-baked spring chicken marinated with a mix of shallot, chili, pepper, chicken sticky rice		Indulge in a flavorful stir-fried rice dish with chicken thigh, mixed vegetables, eggs, pickled vegetables, and shrimp cracker	
Maldivian Tuna Curry	36		
Yellowfin tuna cooked in a flavorful curry blend with coconut milk, curry leaves, and pandan leaves			

SIDE DISHES

Baby Spinach (VG)	14	Mash Potato (L V)	14
Tender baby spinach dressed with truffle miso dressing		Creamy mashed potatoes made with butter and milk	
Sautéed Bok Choy	14	French Fries (V)	14
Garlic, shitake mushroom, oyster sauce		Perfectly crispy French fries served with tomato ketchup and mayonnaise	
Sautéed Asparagus (L V)	14		
Fresh asparagus sautéed in butter and garlic			

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VEGETARIAN

Tomato Salad (N)	24
A refreshing ensemble of tomato concasse, pine nuts, basil, and passion fruit caviar	
Gado-Gado (G N)	24
Tofu, cabbage, quail egg, string beans, potatoes, tomatoes, and carrots topped with peanut sauce	
Ministrone Soup (L N)	20
A hearty soup crafted with garden vegetables, white beans, pasta, basil pesto, and Parmesan	
Spaghetti Aglio Olio (G)	24
Spaghetti tossed with garlic, chili flakes, and parsley	
Penne all'Arrabbiata (G L)	28
Penne pasta in a spicy arrabbiata sauce, topped with Parmesan Reggiano and fresh basil	
Pizza Margherita (G L V)	28
A classic pizza with tomato sauce, mozzarella, and fresh basil	
Beyond Meat Plant Based Burger (G)	30
Plant-based creation with meatless patties, beetroot, lettuce, gherkin, hummus, onion jam, and served with a side of French fries	
Eggplant Lasagna (G L V)	30
Oven baked eggplant, tomato, cheese sauce	
Paneer Butter Masala (G L)	26
Cottage cheese in a rich and creamy Indian spice blend, served with paratha	
Vegetable Nasi Goreng (G)	26
Indulge in a flavourful stir-fried rice dish with mixed vegetables, eggs, pickled vegetables	

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DESSERTS

Tiramisu (A|G|L|V) 22

Layers of ladyfingers soaked in coffee espresso, amaretto, kalua, and dusted with cocoa powder

Coconut & Raspberry Bomb Alaska (G|L|V) 22

A delightful coconut and raspberry creation served with passionfruit coulis

Baked Pineapple Tart Tatin (G|L|V) 22

Pineapple tart tatin accompanied by coconut ice cream and ginger

New York Cheesecake (G|L|V) 22

Classic New York-style cheesecake topped with white chocolate namelaka and a dollop of strawberry jam

Chocolate Fondant (G|L|V) 22

Indulge in a rich chocolate fondant served with vanilla ice cream

Mango Sticky Rice (VG) 22

A Thai-inspired dessert with Thai mango, sticky rice, and coconut sauce

Seasonal Sliced Fruits (VG) 22

Homemade Ice Creams And Sorbets (L|V) *per scoop* 7

Ice Cream (L): Vanilla | Chocolate | Strawberry | Coffee

Sorbets: Mango | Passion Fruit | Coconut | Lemon

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