

## STARTERS &amp; SALADS

Peppered Yellow fin <b>TUNA</b> tataki with <b>SOBA</b> noodles, baby greens, lime and soy	\$18.00
Olive oil confit of baby <b>OCTOPUS</b> , Swiss <b>CHARD</b> , feta, vine ripened cherry tomato	\$18.00
Black Angus <b>BEEF</b> Carpaccio with arugula, <b>PARMESAN</b> crisp and extra virgin olive oil	\$22.00
Maldivian <b>LOBSTER</b> salad with local kopee leaf, green <b>PAPAYA</b> and tamarind glaze	\$22.00
Layered <b>GOAT'S CHEESE</b> and red <b>BEETROOT</b> , with caramelized walnut and balsamic reduction	\$22.00
Flame seared king <b>SCALLOP</b> on steamed <b>ASPARAGUS</b> with lime scented crème fraiche, Caspian salmon caviar	\$26.00
Vine ripened <b>TOMATO</b> , pesto marinated mozzarella, mizzuna and Ligurian olive paste	\$18.00
Charred baby <b>CALAMARI</b> on a sliced young <b>FENNEL</b> , roasted pimento and spring onion salad	\$18.00
Chilled rock <b>OYSTERS</b> with Vietnamese basil, kurumba pulp	\$20.00

## SOUPS

Local <b>JACKFISH &amp; COCONUT</b> broth with a hint of spice	\$14.00
Chilled <b>TOMATO</b> with feta quenelles	\$14.00
<b>SHELLFISH</b> bisque with Armagnac cream	\$16.00

Items and prices are subject to change without notice.

All prices are in US\$ and subject to 10% service charge.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.

FROM THE GRILL

Black <b>ANGUS</b> tenderloin with pan roasted trumpet <b>MUSHROOM</b> , dried pancetta and syrah jus	\$50.00
Red <b>SNAPPER</b> - Locally spiced, banana leaf wrapped fillet, roasted pumpkin and chickpea curry	\$32.00
<b>GROUPER</b> – Ginger & lemon steamed fillet with snow pea sprout, bean sprout and green mango salad	\$32.00
Yellow Fin <b>TUNA</b> – Celery salt rubbed, served on braised baby leek and roasted white radish	\$32.00
<b>JOBFISH</b> – Maldivian curry paste basted, served with Basmati <b>RICE</b> and banana blossom salad	\$32.00
<b>PRAWN</b> – Regional tiger prawns, grilled with garlic & thyme butter, <b>BROCCOLINI</b> & roasted tear drop tomato	\$40.00

FROM THE POND

<b>LIVE LOBSTER</b> 100gr	\$20.00
<b>LIVE CRAB</b> 100gr	\$15.00
<b>LIVE FISH</b> 100gr	\$12.00

Available grilled with tobiko hollandaise, steamed with ginger & shallot, or sashimi  
Please choose a complimentary side dish

FROM THE TANDOORI

**WHITE SNAPPER**

\$30.00

**CHICKEN**

\$30.00

**PRAWN**

\$40.00

**LOBSTER** 100gr

\$20.00

Choice of Marinations – Indian spice, Garlic & Thyme, Ginger & Coriander  
All served with fresh Naan & cucumber salad

PREMIUM CUTS

Tajima Wagyu **TENDERLOIN** 9+ Marble score

\$75.00

Tajima Wagyu **STRIPLOIN** 9+ Marble Score

\$65.00

Corn-fed Free Range **CHICKEN** breast

\$40.00

Please choose 2 complimentary side dishes from our selection to complement your choice

SOMETHING FOR TWO

**FROM THE SEA**

Maldivian lobster, tiger prawns, Hervey bay scallops, Yellow fin tuna, White snapper, Lagoon crab, calamari, baby octopus, rock oyster

\$170.00

**FROM THE LAND**

Beef tenderloin, chicken breast, lamb cutlets, foie gras, duck breast, pork and fennel sausage, beef brisket, peppered pork loin

\$160.00

Please choose 2 complimentary side dishes from our selection to complement your choice

VEGETARIAN OPTIONS

<b>ASPARAGUS</b> and Celeriac <b>RISOTTO</b> with crispy leek	\$24.00
<b>MUSHROOM</b> Linguini with roasted <b>PUMPKIN</b> , spinach and cream sauce	\$24.00
Baby <b>SPINACH</b> , oven dried tomato, white cucumber, <b>FETA CHEESE</b> , with seeded mustard dressing	\$22.00

SIDES

Roasted baby <b>BEETROOT</b> , toasted almonds	\$10.00
Local <b>SPINACH</b> with a touch of soy	\$10.00
Roasted <b>KIPFLER POTATO</b>	\$10.00
Herb <b>MASHED POTATO</b>	\$10.00
Hand cut, <b>FRIED Pontiac POTATO</b>	\$10.00
<b>Garden</b> salad	\$10.00

DESSERT

<b>WARM CHOCOLATE NUTTY BROWNIE</b> Chewy nutty brownie with bananas in a butterscotch sauce served with coconut ice cream	\$16.00
<b>PINEAPPLE PARFAIT</b> Refreshing semi frozen pineapple mousse with a warm mandarin and passion fruit compote	\$16.00
<b>ESPRESSO CHOCOLATE</b> Served with a warm sweet tea infused poached pear and orange marmalade ice cream	\$14.00
<b>CHAR GRILLED FRUIT SKEWERS</b> Grilled fruit skewers brushed with honey and green peppercorn syrup with yoghurt ice cream and rich dark chocolate sauce	\$14.00
<b>IRU FUSHI ICE CREAMS AND SORBETS</b> Homemade ice cream and sorbet served in a roasted sesame seed brandy snap basket	\$14.00