

Ocean

GRAZE

SICILIAN TUNA TARTARE | GF | 35

Diced and flavoured with shallots, gherkin and parsley, avocado and olive oil vinaigrette

SASHIMI & NORI ROLLS

- ☞ daily chef's special sushi | 39
- ☞ fresh daily sashimi | 34
- ☞ combination | 48

Soy sauce, pickled ginger and wasabi

DRY AGED ANGUS BEEF CARPACCIO | GF | 42

Mustard cress, aged parmesan, truffle paste and aioli

MILAIIDHOO SALAD | GF | V | N | S | 34

Organic hydro leaves, watercress, avocado, mango, mangosteen, peppers, hazelnut emulsion

CAESAR SALAD | V | P | 39

Baby cos lettuce, crisp pancetta, parmesan crumbs, soft boiled egg and Spanish white anchovies

- ☞ plain | 34
- ☞ grilled free range chicken breast | 38
- ☞ spicy prawns | 42

CAPRESE | GF | V | N | 38

Mixed fine tomato, buffalo mozzarella, basil, pine nuts, balsamic reduction

THE GREEK | GF | V | 34

Persian feta, Greek olives, mixed lettuce & lemon vinaigrette

GAMBAS AL AJILLIO | S | 42

Garlic, dried chili and olive oil, sautéed tiger prawns with sundried tomatoes, grilled sour dough

BOWLS

ROASTED VINE TOMATO SOUP | GF | V | 28

Roasted pepper ragout, poached baby tomato, crème fraîche

CREAM OF MUSHROOM SOUP | V | 28

Blue cheese dumpling, chive crème

CRAB & LEMON GRASS SOUP | 34

Aromatic shellfish broth, mangrove crab meat dumpling, Japanese mushrooms, green shallots

SEAFOOD CHOWDER | S | 42

Rich creamy seafood soup of prawns, fish, clams, mussels & octopus

TOM YAM GOONG OR GAI | GF | S | 38

Thai hot & sour prawns or chicken soup, kaffir lime, straw mushrooms, coriander leaves and lime

LARGE PLATES

SPINACH & RICCOTA CHEESE RAVIOLI | V | 42

Fresh tomato sauce, basil and basil oil

PAPPARDELLE | S | 55

Prawns, garlic, chili, basil and Extra virgin olive oil

PENNE ZUCCHINI | 48

Grilled chicken breast, zucchini, cherry tomato, pink sauce

PASTA CREATION | 42

Spaghetti, pappardelle or penne
Choice of sauce: arrabiata, bolognese, salmon cream, carbonara, basil pesto, seafood marinara, aglio e olio

SPINACH & ASPARAGUS RISOTTO | V | 42

Asparagus spears, arugula and shaved parmesan

ANGUS BEEF BURGER | 46

Provolone cheese, onion relish, gherkin, fried egg, salad and fries

CHICKEN BURGER | 44

Provolone cheese, onion relish, gherkin, fried egg, salad and fries

VEGGIE BURGER | V | 42

Potato & vegetable patties, guacamole, onion relish, gherkin, salad and fries

DELIGHT SANDWICHES & FRIES

With French baguette or focaccia

- ☞ Parma ham, vine tomato, brie, young rocket, olive paste | 46
- ☞ semi dried tomato, avocado, cucumber, young rocket, olive tapenade | V | 42
- ☞ grilled chicken, plum tomato, shaved parmesan, arugula | 44

ANGUS BEEF TENDERLOIN | 78

Served with potato terrine, braised vegetables, herb infused veal jus

DOUBLE LAMB CUTLET | A | 76

Pesto gnocchi with broiled vegetables with shallot & red wine jus reduction

ROASTED CORNISH HEN | 58

Deboned baby chicken with butter vegetables, chive mashed potato, thyme jus & garlic foam

ASIAN HERITAGE

PAD THAI NOODLES | S | S | 46

Thai style stir fried rice noodles with prawns or chicken, tamarind, chili and crusted peanut

NASI OR BAKMIE GORENG | S | S | 48

Indonesian fried rice or noodles, prawns & chicken, beef satay, fried egg, sambal, peanut sauce

DEVILLED PRAWNS | S | 72

Sri Lankan hot & sour prawns, mixed pepper, tomato and crusted chili

HONGKONG SWEET & SOUR FISH | GF | 52

Sweet & sour wok fried reef fish fillet with pineapple, capsicum, onion and Asian greens

VEGETABLE MAPO TOFU | V | 44

Wok fried tofu with mild chili sauce and fine vegetables

OCEAN PLATES

MIXED REEF GRILL | S | 72

Tuna loin, local reef fish, baby calamari, cepe fish crème, young Dutch carrots and lemon wedges

YELLOW FIN TUNA FILLET | 55

Cooking suggestion of medium rare with caponata vegetables and a light tomato, basil & olive vinaigrette

CATCH OF THE DAY | S | 52

Chef's salad, tomato-onion salsa, and garlic cappuccino

SEAFOOD TEMPURA | 65

Fresh batter fried seafood prawn, fish, calamari, mussels with vegetables, tempura dipping sauce, Japanese pickles

CHEF'S SPECIALITY

SRI LANKAN PRAWNS CURRY | S | 69

Served with basmati rice, coconut sambal and papadum

THAI GREEN CHICKEN CURRY | S | 57

Served with Jasmine rice and traditional Thai condiments

LAMB OR CHICKEN BIRYANI | S | 72

Tender lamb or chicken thigh with fragrant saffron rice, fried egg, cashew nuts yoghurt raita, kachumbar salad and papadum

| V | Vegetarian/can be made vegetarian | VV | Vegan | N | Contains nuts | S | Spicy | GF | Gluten free | P | Contains Pork
| A | Contains Alcohol | S | Chef Recommends

For those with special dietary requirements or allergies who wish to know more about food ingredients used, kindly notify one of our team members

All items on this menu are included in the half-board and gourmet plan

Prices are in US dollars and include service charge and tax