

Ocean

STARTER

ASIAN STYLE TUNA TARTARE GF	35
Coriander, Chilli, Bell Pepper, Soya Sauce, Lime and Avocado	
DRY AGED ANGUS BEEF CARPACCIO	42
Mustard Cress, Aged Parmesan, Truffle Paste and Aioli	
MILAIIDHOO SALAD GF V 🥜 🌶️	34
Organic Hydro Leaves, Watercress, Avocado, Mango, Mangosteen, Peppers, Hazelnut Emulsion	
HEIRLOOM TOMATO AND BURATTA CHEESE SALAD GF V 🥜	38
Basil Pesto, Pine Nuts, Balsamic Reduction	
PEKING DUCK SALAD 🥜	38
Tangerine, Toasted Almond, Truffle Peanut Dressing	
GAMBAS AL AJILLO 🌶️	42
Garlic, Dried Chilli and Olive Oil, Sautéed Tiger Prawns with Sundried Tomatoes, Grilled Sour Dough	
CAESAR SALAD 🐷	
Baby Cos Lettuce, Crisp Pancetta, Parmesan Crumbs, Soft Boiled Egg and Spanish White Anchovies	
🍷 Plain	34
🍷 Grilled Breast of Free Range Chicken	38
🍷 Spicy Prawns	42
🍷 Lemongrass Permeated Lobster Skewer	46
SASHIMI AND NORI ROLLS	
🍷 Chef's Daily Special Sushi	39
🍷 Daily Fresh Sashimi	34
🍷 Combination of Soy Sauce, Pickled Ginger and Wasabi	48

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SOUPS

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	
WONTON SOUP	34
Shrimps, Wonton, Noodles, Superior Broth	
CHILEAN SEA BASS HOT AND SOUR SOUP	34
Egg, Tofu, Bamboo Shoots, Rice Vinegar, Shiitake Mushroom, Chilli, Garlic, Sesame Oil	
CRAB CHOWDER	38
Shellfish Broth, Mangrove Crab Meat Dumpling, Japanese Mushrooms, Green Shallots	
TOM KHA GAI OR GOONG GF V	38
Classic Thai Soup, Lemongrass, Kaffir Lime Leaves, Red Chilli, Straw Mushroom, Thai Parsley, Coriander, Galangal and Coconut Milk	
VIETNAMESE CHICKEN NOODLE SOUP	36
Shallots, Chinese Five Spice, Lemongrass, Red Chilli, Coriander, Spring Onion	
SOUP OF THE DAY 🍲	28
Chef's Daily Special Creation	

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SANDWICHES AND BURGERS

DOUBLE CHEESE BURGER Sesame Bun, Onion, Tomato, Pickles, Lettuce and Steak Fries	46
CHICKEN BURGER Cheddar Cheese, Onion Relish, Gherkin, Fried Egg, Salad and Steak Fries	44
SWEET POTATO AND RED KIDNEY BEANS VEGGIE BURGER VV Whole Wheat Bun, Lettuce, Cheese, Quinoa, Oats, Avocado and Steak Fries	42
SPICE CRUSTED SLOW ROASTED STEAK SANDWICHES Caramelised Onion, Pickles, Rosemary, Mushroom, Gruyère Cheese, Salad and Fries	38
MILAIHOO CLUB SANDWICH Triple Layer Sandwich with Aged Cheddar Cheese, Grilled Chicken, Crisp Bacon, Fried Egg, Avocado, Salad and Fries	35

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← MAIN / ITALIAN →

SPICY TOMATO, CHORIZO, CHICKEN AND PENNE PASTA | 🐷 | 38
Chicken, Garlic, Dried Basil, Cherry Tomato

SMOKED SALMON AND LEMON RISOTTO 44
Creamy Arborio Rice, Garlic, Onion, Fresh Orange Dust

PRAWNS LINGUINE | 🌶️ | 38
Prawns, Garlic, Dry Chilli, Cherry Tomatoes, Capers

SPAGHETTI ALLE VONGOLE | A | 38
Spaghetti, Cockles, Clams, Parsley and White Wine

PAPPARDELLE | 🌶️ | 44
Prawns, Garlic, Chilli, Basil and Extra Virgin Olive Oil

WALNUT AND RED PEPPER PESTO PASTA | 🌰 | 🌶️ | 38
Strozzapreti, Garlic, Basil

YOUR FAVOURITE PASTA CREATION | 🌿 | GF | 🌰 | 42
Spaghetti, Pappardelle or Penne

Choice of Sauce:

Arrabbiata, Bolognese, Salmon Cream, Carbonara, Basil Pesto,
Seafood Marinara, Aglio e Olio

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← MAIN / MEAT AND POULTRY →

CRISPY BEEF TENDERLOIN STRIPS AND CHEESE SAUCE 🌶️ Kale, Cheese, Onion, Garlic and Chilli	64
BUTTER-BASTED RIB EYE STEAKS Herbs, Ground Pepper, Onion, Salted Baked Potatoes	68
ZA'ATAR-ROASTED RACK OF LAMB 🥜 Japanese Eggplant, Juniper Yoghurt	72
ROASTED CORNISH HEN De-boned Baby Chicken with Butter Vegetables, Chive Mashed Potato, Thyme Jus and Garlic Foam	58
ANGUS BEEF TENDERLOIN Served with Potato Dauphinoise, Braised Vegetables, Herb Infused Veal Jus	78

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← MAIN / ASIAN →

CHINESE FRIED RICE OR NOODLES 🐷 🌿	46
Famous Cantonese Rice or Noodles, Beef or Pork, Egg, Bok Choy, Onion and Condiments	
NASI OR BAKMI GORENG 🍲 🌶️ 🍷	48
Indonesian Fried Rice or Noodles, Prawns and Chicken, Beef Satay, Fried Egg, Peanut Sauce	
STEAMED TIGER PRAWN IN GINGER GARLIC SAUCE	52
Sensation of South East Asian Cooking, Jasmine Rice, Vegetables, Scallion, Cilantro Sauce	
VIETNAMESE LEMONGRASS CHICKEN 🌶️	52
The familiar taste of a Hanoi Dish: Chicken Thigh, Red Chilli, Coriander, Onion	
HONG KONG STYLE SWEET AND SOUR PORK 🐷	54
Onion, Pineapple, Mixed Pepper	
SRI LANKAN PRAWN CURRY 🌶️	65
Served with Basmati Rice, Sri Lankan Salad and Papadum	
THAI GREEN CHICKEN CURRY 🌶️	52
Served with Jasmine Rice and Traditional Thai Condiments	
LAMB OR CHICKEN BIRYANI 🌶️ 🍲	68
Tender Lamb or Chicken Thigh with Fragrant Saffron Rice, Fried Egg, Cashew Nuts, Yoghurt Raita, Kachumber Salad and Papadum	

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← MAIN / SEAFOOD →

- MIXED REEF GRILL** | 🍷 | 65
Tuna Loin, Local Reef Fish, Baby Calamari, Prawns and Mussels with
Cepe Fish Crème, Young Dutch Carrots and Lemon Wedges
- YELLOW FIN TUNA STEAK** | 🍷 | 55
Cooking Suggestion of Medium Rare with Caponata Vegetables and
a Light Tomato, Basil and Olive Vinaigrette
- BOURBON-GLAZED SALMON** | A | 🍷 | 52
Tasmanian Salmon Steak flavoured with Tangy Brown Sugar-
Bourbon Marinade, served with Asparagus and Sprinkle of Sesame
Seeds
- CATCH OF THE DAY** | 🍷 | 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
- WOK FRIED SCALLOP IN BLACK TRUFFLE SAUCE** 62
Served with Jasmine Rice, Asian Vegetables, Ginger, Garlic, Black
Truffle Pâté
- CLASSIC FISH AND CHIPS WITH TARTAR SAUCE** 52
Steak Fries, Lemon Cheek

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← VEGETARIAN MENU →

- ASPARAGUS AND LEMON SPAGHETTI WITH PEAS |  |** 38
Garlic, Olives and Citrus
- SELECTION OF MEZZE |  |** 34
Hummus, Baba Ganoush, Labneh and Potatoes "Harra" served with Warm Pitas
- PARMESAN VEGETABLE TIAN |  |** 36
Garlic Zucchini, Yellow Squash, Baking Potato, Roma Tomatoes, Shredded Mozzarella Cheese, Grated Parmesan
- STIR-FRY VEGETABLES WITH GARLIC RICE |  |** 32
Onion, Garlic, Beans, Carrot, Bok Choy, Baby Corn, Bamboo Shoot, Lotus Root

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