

<b>COLD APPETISERS</b>	<b>USD</b>
<b>CRAB RILLETTE</b> Crab and celeriac remoulade in avocado, crab bisque cream, Oscietra caviar, squid ink and sago crackers	24
<b>BEETROOT MARINATED REEF TREVALLY</b> Whipped goat cheese, baby beetroot, fluid gel and avocado cream	22
<b>BABY SALAD WITH PUY LENTIL (N) (V)</b> Baby salad with puy lentil, tomato confit, hazelnut balsamic vinaigrette	21
<b>BEEF TARTARE</b> Black angus tataki with balsamic vinegar pearl, micro herbs and potato crisps	25
<b>CEVICHE</b> Pickled chilli marinated scallop with citrus fruit juice, honeydew melon, extra virgin olive oil	24
<b>TUNA CARPACCIO</b> Raw marinated yellowfin tuna, dressed with tobiko mustard sauce	24
<b>ZEN PLATTER</b> Nigiri, maki, California roll, assorted sashimi, served with wasabi, soy sauce and pickles	54
<b>ASSORTED SASHIMI</b> Raw Atlantic salmon, yellowtail and hamachi with pickle soy and white ginger	54
<b>DRAGON ROLLS</b> With prawn, salmon, avocado tuna and tobiko, caviar with mayonnaise and pickles	36
<b>IKURA SUSHI</b> Cured soy bean with sushi rice, salmon caviar, daikon salad	32

**A – Alcohol   N – Nuts   P – Pork   S – Spicy   V – Vegetarian**  
 All the above prices are in USD and subject to 10% service charge and 12% TGST.

## WARM APPETISERS

CARAMALISED FOIE GRAS with fresh mango salsa, balsamic reductions and truffle brioche	24
SEARED SCALLOP Scallop from Hokkaido, blue cheese polenta, honey shallot vinaigrette, crispy tuile and micros herbs	34
SAFFRON TAGLIATELLE with shellfish ragout and saffron vegetables, cold pressed Cobram virgin olive oil	30
RED WINE RISOTTO (A) Arborio rice cooked with red wine reductions, shaved Parmesan and truffle oil	28
GNOCCHI (V) Handmade potato dumplings with Roquefort cheese carrot butter	26
SPINACH RISOTTO (V) Arborio rice cooked in spinach, wild mushroom and shaved Grana Padano cheese	26
ARANCINI (V) Mushroom risotto croquette, rich tomato sauce and arugula herb-infused oil	21
WAGYU ABURI SUSHI Burnt nigiri sushi laced with wagyu beef grade 8 and assorted pickle	34
REEF FISH ABURI SUSHI Burnt nigiri sushi laced with Reef Grouper fish sashimi and assorted pickle	28

## SOUPS

LIGHT SEAFOOD VELOUTE with melba toast	27
BEEF CONSOMME Poached quail egg and root vegetables	22
ASPARAGUS CAPPUCINO (V) Diced Saffron potato with saffron fluid gel and asparagus foam	18
HEARTY WHITE BEAN SOUP (V) with spring vegetable ragout	18

A – Alcohol N – Nuts P – Pork S – Spicy V – Vegetarian  
All the above prices are in USD and subject to 10% service charge and 12% TGST.

## JOSPER CHARCOAL GRILLS

Our customised Josper oven is designed to grill and roast fresh meat or seafood in high temperature of 350°C, and works with 100% charcoal for the robust and smoky flavour.

U.S. PRIME RIB CUTLET 1.2kg <b>(A)</b> with grilled asparagus and red wine peppercorn sauce	160
AUSTRALIAN PRIME RIB CUTLET 1.2kg <b>(A)</b> with grilled asparagus and red wine peppercorn sauce	130
AUSTRALIAN T-BONE STEAK 800g Peppercorn rubbed T-Bone steak with potatoes and Béarnaise sauce	95
AUSTRALIAN WAGYU STRIPLOIN 280g (Grade 8) with confit roasted potatoes, seasonal vegetables with first pressed Cobram extra virgin olive oil	130
AUSTRALIAN WAGYU STRIPLOIN 140g (Grade 8) with confit roasted potatoes, seasonal vegetables with first pressed Cobram extra virgin olive oil	65
AUSTRALIAN GRASS-FED TENDERLOIN 220g <b>(A)</b> with balsamic shallot, stuffed tomato and Bordeaux reduction sauce	53
AUSTRALIAN LAMB RACK 400g <b>(A)</b> with red wine risotto, seasonal vegetable, au jus	53
MALDIVIAN LOBSTER Charcoal grilled with mushroom and green asparagus, light shell fish emulsions	65
MALDIVIAN YELLOW FIN TUNA 250g Seasoned with all spices with boiled vegetables and herbs coulis	48
REEF FISH FILLET <b>(A)</b> Selected from our daily ice display Served with Chef's choice for garnish of the day	48

**A** – Alcohol   **N** – Nuts   **P** – Pork   **S** – Spicy   **V** – Vegetarian  
All the above prices are in USD and subject to 10% service charge and 12% TGST.

## MAIN COURSES

<b>REEF LOBSTER</b> Grilled lobster served with caramelised vegetables and coral emulsions	65
<b>REEF FISH FILLET (A)</b> Served with braised leeks, baby vegetables and herbs coulis	53
<b>FRICASSEE OF REEF FISH WITH SCALLOP</b> Cauliflower puree with wilted pak choy (Chinese white cabbage), shimeji mushroom cold pressed Cobram virgin olive oil	58
<b>REEF FISH FILLET (A)</b> Saffron braised fennel with ratte potatoes, chilli jam with Armagnac shellfish emulsion	53
<b>GRILLED TUNA (A)</b> Medium rare steak with green pea puree and citrus beurre blanc, crunchy fennel and endives	53
<b>TOURNEDOS ROSSINI</b> Grilled tenderloin with seared foie gras, short rib pastille, potatoes Mousseline, wilted leaves, turned vegetables and black truffle sauce	65
<b>VENISON STRIPLOIN (A)</b> Served with cream celeriac, baby vegetables and aged port wine reduction	55
<b>SLOW BRAISED SHORT RIBS (A)</b> Four hours slow braised short ribs, creamy herbed polenta, confit baby beetroot salsa and parsley dust	58
<b>SOUS VIDE DUCK</b> Sous vide duck leg at 56 degrees, roasted breast meat, confit potatoes with glazed vegetables and orange thyme reduction	58
<b>ROASTED PIGEON (A)</b> Slow cooked legs and breast of pigeon with asparagus, buttered spinach and served au jus	58

**A** – Alcohol   **N** – Nuts   **P** – Pork   **S** – Spicy   **V** – Vegetarian  
All the above prices are in USD and subject to 10% service charge and 12% TGST.

## DESSERTS

MILLE-FEUILLE	20
Layered vanilla cream with crispy puff pastry and assorted berries	
CHOCOLATE FONDANT	20
Salted caramel with fresh berries, crumble almond mint with vanilla ice cream	
BRANDY APPLE MOUSSE (A)	20
Champagne jelly, brandy chocolate mousse, berry crumble and orange caviar	
TRIO PANNA COTTA	18
Panna cotta, mango salsa, orange zest in swiss rolls and chocolate curls	
MOUSSE AU CHOCOLAT	18
Valrhona with cinnamon infused soften chocolate mousse served in the glass with almond tuiles	
WHITE CHOCOLATE ROSE CANNELLONI (A)	20
Cannelloni, berry chocolate, glazed with strawberry caviar	
PARISIENNE OF FRUIT	18
Assorted fruit pearls with passion fruit granité, wild berries and lime yoghurt	
FRUIT CARPACCIO	18
Thin slices of tropical fruits, ginger honey dress with island shaved coconut	
HOMEMADE ICE CREAM	9
Soft quenelle of vanilla, chocolate and caramel ice cream with brandy snap cigars	

A – Alcohol N – Nuts P – Pork S – Spicy V – Vegetarian  
All the above prices are in USD and subject to 10% service charge and 12% TGST