7ea & Coffee

	Regular	Inclusive
Cup of House tea or coffee	3.00	\checkmark
Pot of House tea or coffee	7.00	√
Special Hebal tea	7.00	√
Espresso	5.00	\checkmark
Cappuccino	8.00	\checkmark
Latte	8.00	\checkmark
Double Espresso	8.00	\checkmark
Hot / Cold Chocolate	7.00	\checkmark
Frappe	5.00	\checkmark

^{*} please inform your waiter about sugar and milk preference

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge $\,$

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package. Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

Starter

BEEF CARPACCIO Dried fruit compote, parmesan shavings, micro greens and Dijon vinaigrette	38
DRY-AGED REEF FISH CRUDO Dry-aged fish slices served with saffron and orange dressing, charred lemon powder, cilantro oil, roasted red peppers and pineapple salsa	38
HAND-CUT DRY-AGED STEAK TARTARE Semi dry-aged beef, egg yolk, traditional trimmings, foie gras, grilled bread	47
TOMATO & ONION Tomatoes, onion, tomato white cream, basil oil and radish	25
BEETROOT Roasted and pickled beetroot, goat cheese, orange segments, pomegranate reduction, toasted walnut and vanilla honey dressing	26
PEA & ASPARAGUS SOUP Mushrooms puree, asparagus ribbons, blanched asparagus and sauté wild mushrooms	20

Sea

Beverage

PRAWN S Grilled prawns with rosemary and prawn butter, fish cake, micro green, citrus beurre blanc with parsley and rosemary oil	46
TUNA Grilled tuna steak served with berries and soy sauce, sweet potato and orange purée, pineapple dust	41
LOCAL REEF FISH Served with charred spring onions, braised leek, grilled Swiss chard and charred onion jus	41

WATERS	Regular	Inclusive
BONAQUA Still 500ml	3.00	\checkmark
BONAQUA Still 1.5L	4.00	\checkmark
San Pellegrino 750 ml Sparkling	7.00	3.00
Acqua Panna 750 ml Still	7.00	3.00
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic, Soda	5.00	\checkmark
SIGNATURE INSPIRED COCKTAILS		
LEMONGRASS MARTINI	14.00	\checkmark
Lemongrass infused vodka, triple sec, lime, syrup		
PINEAPPLE & CORIANDER MOJITO	14.00	√
Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer		
CANNED FRUIT JUICES		
Apple / Grapefruit / Orange / Pineapple / Peach / Mixed	5.00	\checkmark
FRESH FRUIT JUICES		
Orange / Pineapple / Watermelon / Papaya / Mixed	10.00	5.00
HOUSE WINE		
By the glass	10.00	\checkmark
BEER		
Carlsberg / Lion	10.00	\checkmark
Singha	11.00	, √
Corona	16.00	√

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package. Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

Kids Menu



CHICKEN NUGGETS With French fries & ketchup	14	US RIBEYE 250g ribeye	66
BEEF BOLOGNESE Spaghetti, beef Bolognese, cherry tomatoes & basil	14	US STRIPLOIN FILLET 300g fillet	66
FISH & CHIPS Homemade crispy battered fish fillet, French fries & ketchup	14	US BEEF TENDERLOIN 300g fillet	70
HAMBURGER Burger bun, beef patty, tomato, cucumber, cheese & French fries	14	LAMB RACK 300g	67
PUMPKIN SOUP Pumpkin velouté soup with toasted pumpkin seeds	14	CHICKEN SUPREME Corn fed chicken breast	49

Sauce

MUSHROOM & BLACK PEPPER Earthy mushrooms and black pepper	10
ARGENTINEAN CHIMICHURRI Soft herbs and chilli	10
CHICKEN JUS A braised, brown chicken jus with truffles	10
PEPPERCORN SAUCE A rich, creamy black pepper sauce	10
BEEF JUS A well-reduced bone broth with umami flavors	12

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Side

Sweet

POMME PUREE	15	CHEESE CAKE	18
Rich butter & cream scented mashed potato		Fluffy Cheesecake, grilled pineapple, pineapple mousse,	
		clarified berries consommé, bee pollen and flowers	
HAND CUT FRIES	15		
Triple cooked fries with sea salt		CHOCOLATE FONDANT	18
		Caramel chocolate fondant, vanilla ice cream, pear gel,	
BROCCOLINI	15	yuzu compressed pear	
Broccolini, garlic, chilli flakes			
		SEASONAL FRUIT PLATE	18
SAUTÉED MUSHROOMS	15	A selection of our daily fruits	
Exotic mushrooms, pan fried with rich thyme butter			
7		A SELECTION OF ICE CREAM AND SORBET - ONE SCOOP	11