

# Starters

|  | Regular | Inclusive |
|--|---------|-----------|
| <b>BEEF CARPACCIO</b><br>Dried fruit compote, parmesan shavings, micro greens and Dijon vinaigrette  | 38      | ✓         |
| <b>DRY-AGED REEF FISH CRUDO</b><br>Dry-aged fish slices served with saffron and orange dressing, charred lemon powder, cilantro oil, roasted red peppers and pineapple salsa | 38      | ✓         |
| <b>HAND-CUT DRY-AGED STEAK TARTARE</b><br>Semi dry-aged beef, egg yolk, traditional trimmings, foie gras-seared grilled bread  | 47      | ✓         |
| <b>TOMATO &amp; ONION</b><br>Tomatoes, onion, tomato white cream, basil oil and radish   | 25      | ✓         |
| <b>BEETROOT</b><br>Roasted and pickled beetroot, goat cheese, orange segments, pomegranate reduction, toasted walnut and vanilla honey dressing                              | 26      | ✓         |
| <b>OYSTERS</b><br>Freshly shucked oysters, with a briny sweetness complemented by a mignonette dressing (4 Oysters)  | 52      | 38        |
| <b>CAVIAR</b><br>Osetra caviar (30g) - known for its complex, nutty and buttery flavor, with a firm yet delicate texture. Enjoyed with blinis & crème fraîche                | 250     | 130       |

# Liquid

|   | Regular | Inclusive |
|---|---------|-----------|
| <b>PEA &amp; ASPARAGUS</b><br>Mushrooms purée, asparagus ribbons, blanched asparagus and sautéed wild mushrooms | 20      | ✓         |

# From The Sea

|  | Regular | Inclusive |
|--|---------|-----------|
| <b>PRAWNS</b>  | 46      | ✓         |
| Grilled prawns with rosemary and prawn butter, fish cake, micro green, citrus beurre blanc with parsley and rosemary oil |         |           |
| <b>TUNA</b>  | 41      | ✓         |
| Grilled tuna steak (180g) - served with berries and soy sauce, sweet potato and orange purée, pineapple dust             |         |           |
| <b>LOCAL REEF FISH</b>   | 47      | ✓         |
| Grilled reef fish (180g) - served with charred spring onions, braised leek, grilled Swiss chard and charred onion jus    |         |           |
| <b>GRILLED LOBSTER</b>   | 150     | 95        |
| Maldivian lobster grilled to perfection, served with salmon roe and citrus beurre blanc                                  |         |           |

# From The Grill

Choose 1 sauce of your choice

|   | Regular | Inclusive |
|---|---------|-----------|
| <b>US RIB-EYE</b><br>280g rib-eye                           | 66      | ✓         |
| <b>US STRIPOIN FILLET</b><br>300g fillet                    | 66      | ✓         |
| <b>US BEEF TENDERLOIN</b><br>250g fillet                    | 70      | ✓         |
| <b>LAMB RACK</b><br>300g                                    | 67      | ✓         |
| <b>CHICKEN SUPREME</b><br>Corn fed chicken breast           | 49      | ✓         |
| <b>PORK CHOP</b><br>350g boneless pork chop                 | 66      | ✓         |
| <b>WAGYU STRIPOIN</b><br>Australian Wagyu striploin 250g    | 145     | 85        |
| <b>WAGYU RIB-EYE</b><br>Australian Wagyu rib-eye 250g       | 155     | 90        |
| <b>WAGYU TENDERLOIN</b><br>Australian Wagyu tenderloin 250g | 175     | 95        |

# *Sauces*

|   | Regular | Inclusive |
|---|---------|-----------|
| <b>MUSHROOM &amp; BLACK PEPPER</b><br>Earthy mushrooms and black pepper | 10      | ✓         |
| <b>ARGENTINEAN CHIMICHURRI</b><br>Soft herbs and chilli                 | 10      | ✓         |
| <b>CHICKEN JUS</b><br>A braised, brown chicken jus with truffles        | 10      | ✓         |
| <b>PEPPERCORN SAUCE</b><br>A rich, creamy black pepper sauce            | 10      | ✓         |
| <b>BEEF JUS</b><br>A well-reduced bone broth with umami flavors         | 12      | ✓         |

# *Side Dishes*

|  | Regular | Inclusive |
|--|---------|-----------|
| <b>POMME PURÉE</b><br>Rich butter & cream scented mashed potato                | 15      | ✓         |
| <b>HAND CUT FRIES</b><br>Triple cooked fries with sea salt                     | 15      | ✓         |
| <b>BROCCOLINI</b><br>Broccolini, garlic, chilli flakes                         | 15      | ✓         |
| <b>SAUTÉED MUSHROOMS</b><br>Exotic mushrooms, pan fried with rich thyme butter | 15      | ✓         |

# Sweets

|   | Regular | Inclusive |
|---|---------|-----------|
| <b>CHEESECAKE</b><br>Cheesecake, confit pineapple, mango-passion jelly, bee pollen  | 18      | ✓         |
| <b>CHOCOLATE FONDANT</b><br>Fondant, caramel sauce, vanilla ice cream   | 18      | ✓         |
| <b>CRÈME BRÛLÉE</b><br>Iconic French dessert, slowly baked vanilla custard, caramelised a la minute with brown sugar  | 18      | ✓         |
| <b>APPLE STRUDEL</b><br>Traditional Austrian delicacy, flavored with rum and cinnamon, served with berry coulis and vanilla ice cream                                   | 18      | ✓         |
| <b>SEASONAL FRUIT PLATE</b><br>A selection of our daily fruits  | 18      | ✓         |
| <b>A SELECTION OF ICE CREAM AND SORBET - ONE SCOOP</b><br>Chocolate ice cream, vanilla ice cream, pistachio ice cream<br>raspberry sorbet, lemon sorbet, coconut sorbet | 11      | ✓         |

# Beverages

|  | Regular | Inclusive |
|--|---------|-----------|
| <b>WATERS</b>  |         |           |
| Bonaqua 500 ML still   | 2       | ✓         |
| Bonaqua 1.5 L still  | 4       | ✓         |
| San Pellegrino 750 ML sparkling  | 7       | 3         |
| Acqua Panna 750 ML still   | 7       | 3         |
| <b>SOFT DRINKS</b>   |         |           |
| Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water                 | 5       | ✓         |
| <b>WHERE THE GRILL MEETS THE GLASS</b>   |         |           |
| <b>GRILLHOUSE GLÖGG</b>  | 14      | ✓         |
| Chardonnay, apple juice, lime, agave syrup, passion fruit                                  |         |           |
| <b>SMOKED CITRUS SMASH</b>   | 14      | ✓         |
| Jamaican rum, pomegranate molasses, lime, oleo saccharum, mango, passion fruit, watermelon |         |           |
| <b>SEAR &amp; SIP</b>  | 14      | ✓         |
| Sherry, sweet vermouth, balsamic vinegar, Angostura  |         |           |
| <b>CANNED FRUIT JUICES</b>   |         |           |
| Apple, orange, pineapple, peach, grapefruit, mixed fruit                                   | 5       | ✓         |
| <b>FRESH FRUIT JUICES</b>  |         |           |
| Orange, pineapple, watermelon, papaya, mixed fruit   | 10      | 5         |
| <b>HOUSE WINE</b>  |         |           |
| By the glass - white, red, rosé  | 10      | ✓         |
| <b>NON-ALCOHOLIC WINE</b>  |         |           |
| By the glass - white or red  | 8       | ✓         |
| <b>BEER</b>  |         |           |
| Carlsberg  | 10      | ✓         |
| Lion   | 10      | ✓         |
| Singha   | 12      | ✓         |
| Corona   | 16      | ✓         |
| Heineken 0.0 alcohol free  | 10      | ✓         |

# Tea & Coffee

|   | Regular | Inclusive |
|---|---------|-----------|
| Pot of house tea<br>English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile,<br>Jasmine green tea, Sencha green tea | 7       | ✓         |
| Espresso  | 5       | ✓         |
| Double espresso   | 8       | ✓         |
| Cappuccino  | 8       | ✓         |
| Latte   | 8       | ✓         |
| Hot or cold chocolate   | 7       | ✓         |
| Frappé  | 5       | ✓         |