

# Eats & Beats

## APPETIZERS

- Scallop Tempura 🐟 🥬 38  
light crispy-coated scallops, mango & mild chili relish
- Tempura Prawns 🐟 🥬 36  
japanese tempura battered prawns, chili jam
- Seared Scallops 🐟 38  
yuzu kosho & green onion vinaigrette
- Mussels 🐟 🍷 34  
mussels steamed with white wine, cherry tomato, fennel, lemon juice and finished with cream
- Nachos - The Way They're Made In Mexico 🥑 🌿 34  
gratinated tortilla chips, jalapeno, sour cream, sliced ripe olives, salsa fresca, guacamole
- Seafood Fricassee 🐟 🥬 🍷 36  
an assortment of sautéed seafood, chili, garlic, white wine, garlic focaccia bread

## SANDWICHES, BURGERS & WRAPS

served with fries and seasonal salad

- Shrimp & Soft Shell Crab Burger 🐟 🥬 🍷 48  
korean spiced mayo
- Island Club Sandwich 🍷 🥬 40  
chicken breast, egg, romaine lettuce, tomato, cucumber, mayonnaise
- The Wagyu Beef Burger 🍷 🥬 🌿 55  
egg, lettuce, tomato, pickles, onion, cheese, angus beef bacon
- Chicken Burger 🍷 🥬 🌿 42  
egg, lettuce, tomato, pickles, onion, cheese, beef bacon
- New York Hot Dog 🍷 🥬 38  
frankfurter, sauerkraut, spicy mustard, sautéed onion

## SOUP

- Shellfish Bisque 🐟 🍷 🥬 30  
creamy shellfish soup with touch of cognac

## SALADS

- Poke Bowl 🐟 42  
layered sushi tuna, brown rice, diced cucumber, shredded carrots, shelled edamame, avocados, sesame seeds, green onion
- Caesar Salad 🐟 🥬 28  
lettuce, tangy caesar dressing, croutons, anchovies, freshly shaved parmesan cheese, hard-boiled egg
- Optional add-ons:  
grilled chicken breast 30  
grilled prawns 32  
smoked salmon 34

## FROM THE OCEAN

- Chilli Garlic King Prawns 🐟 48  
pan grilled tiger prawns, napolitano sauce, chili, garlic, shallots
- Fish N' Chips 🐟 🥬 36  
batter fried reef fillets, fries, malt vinegar, tartar sauce
- Acqua Pazza 🐟 38  
white fish fillet, black olive, cherry tomato, capers, lemon zest, mussels, tomato sauce
- Grilled Atlantic Salmon 🍷 🐟 46  
pan-fried salmon steak lightly seasoned with lemon pepper, garlic, served with italian risotto, sautéed asparagus, béarnaise sauce
- Grilled Barramundi 🍷 🐟 44  
barramundi fillet drizzled in lemon, garlic, herbs, served with hollandaise, salad, creamy potato mash
- Yellowfin Tuna Steak 🍷 🐟 44  
garlic cauliflower sauce, grilled vegetables

## FROM THE EARTH

- Roasted Devonshire Chicken 🍷 44  
oven roasted chicken breast, truffle mash, sautéed wild mushrooms, beef bacon
- Tenderloin Tagliata 🍷 75  
grilled belgian beef tenderloin, parmesan roast potatoes, rocket leaves
- Angus Ribeye 🍷 85  
char-grilled australian angus ribeye, grilled vegetables, black pepper or mushroom sauce
- Australian Lamb Rack 🍷 75  
char-grilled spring lamb rack, ratatouille, grilled vegetables, mint sauce
- Honey Roast Duck Breast 🍷 60  
crispy duck, stir-fried savoy cabbage, beef bacon, plum sauce

## PASTAS & RISOTTOS

Whole-wheat dough, organic, gluten-free and whole-wheat pasta available upon request.

- Spaghetti all'Aragosta 🐟 🥬 🍷 48  
fresh maldivian lobster, cherry tomato, parsley
- Seafood Linguini Aglio Olio 🐟 🍷 🥬 38  
linguini, prawn, calamari, fish, chili, garlic, white wine, truffle oil
- Rigatoni 🐟 🍷 36  
artichokes, prawns, mushrooms, feta cheese
- Seafood Risotto 🐟 🍷 42  
italian carnaroli rice cooked with cream, saffron, seafood

## ASIAN FLAVOURS

- Singapore Laksa 🐟 🥬 🍷 38  
spicy nyonya style laksa curry, thick rice vermicelli, cockles, prawns, tau pok, egg, fish
- Pad Thai 🐟 🥬 🍷 44  
rice noodles, seafood, egg, bean sprouts, multitude of spices
- Crispy Beef Chow Mein 🍷 🥬 38  
black pepper sauce beef, crispy noodles
- Nasi Goreng 🍷 🥬 46  
indonesian fried rice, egg, prawn, calamari, peanut, chicken satay

## SPICE KITCHEN

- Butter Chicken 🍷 44  
tandoori flavor infused chicken cooked in a rich tomato and cashew gravy with butter, fresh cream
- Lamb Kofta 🍷 48  
lean ground lamb, cooked with onion, garlic and spices served with garlic sauce, onion salad, grilled tomato

- Shish Kebab 🍷 42  
beef marinated in cardamom, cinnamon, yogurt, served with garlic sauce, onion salad, grilled tomato
- Aloo Gobi 🍷 34  
potatoes, cauliflower, indian spices & herbs
- Palak Paneer 🍷 36  
cottage cheese, spinach, tomato gravy

## DESSERTS

- Tropical Fresh Fruit Splendor 🍷 22  
seasonal fruit platter, lime sherbet
- Sticky Date Pudding 🍷 18  
butterscotch sauce, vanilla ice cream
- Crème Brûlée 🍷 20  
silky vanilla custard with a caramelized sugar topping, coffee ice cream
- Tiramisu 🍷 20  
mascarpone, coffee soaked savoiardi biscuits, amaretti, chocolate
- Affogato 🍷 16  
vanilla ice cream drowned with a shot of hot espresso
- Homemade Ice Cream & Sorbet 🍷 6  
scoop of either chocolate, strawberry, vanilla, coconut, passion fruit, mango

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Signature Dishes

🍷 dairy | 🐟 nuts | 🐟 seafood | 🌿 vegetarian | 🌿 gluten | 🌿 spicy | 🍷 alcohol | 🐟 pork



Prices are in US\$ Dollars and subject to 10% Service Charge and 16% Goods and Service Tax.



## VEGETARIAN

### SALADS

Mezze Platter  36  
hummus, muhammara, cous cous, crispy pita bread

Heritage Beetroot Salad   30  
citrus blood orange, toasted pistachios, crispy goat cheese

Quinoa Salad   30  
quinoa, avocado, radish, goat's cheese, chef's special citrus vinaigrette

Greek Salad   30  
feta cheese, cucumber, capsicum, onion, olives, sprinkled oregano

Burrata Caprese   36  
burrata mozzarella, heirloom tomatoes, basil, extra virgin olive oil



### SOUP



Truffle Cauliflower Soup   28  
truffle infused cauliflower with parmesan straw

### SANDWICHES, BURGERS & WRAPS



served with fries and seasonal salad




Tomato & Mozzarella   38  
plum tomatoes, mozzarella, rocket leaves, olive oil, black pepper focaccia

Veggie Tortilla Wrap   34  
romaine lettuce, tomato, cucumber, avocado, onion, pesto mayo

Huruelhi Veggie Burger   36  
crisp lettuce, sun-dried tomatoes, avocado, pesto-marinated vegetables, cheese



### PASTA


Penne Pesto & Burrata    36  
penne pasta, basil pesto sauce, burrata

Zucca Butternut Ravioli    34  
homemade ravioli, port wine, sambal oelek, cream sauce

Penne Napolitana   34  
traditional tomato sauce pasta, fresh herbs

### ASIAN FLAVOURS



Tofu, Vegetable Patties, Soba Noodles   36  
pan-fried tofu, vegetable patties, buckwheat noodles, spicy soy chili sauce

Thai Green Vegetable Curry  34  
medley vegetable, basil, ginger, lemongrass, coconut


### SPICE KITCHEN

Aloo Gobi   34  
potatoes, cauliflower, indian spices & herbs

Palak Paneer   36  
cottage cheese, spinach, tomato gravy



Fatteh Khoudar   38  
fried eggplant, feta cheese, cumin, zucchini, capsicum, paprika, tahini, pita bread

### DESSERT

Tropical Fresh Fruit Splendor  22  
seasonal fruit platter, lime sherbet

## PIZZA

### GOURMET SELECTION

Mid Summer Dream   40  
buffalo mozzarella, gorgonzola, parmesan, rocket leaves, tomato

Lake Como Indulgence    36  
grilled fresh salmon, aromatized black pepper

Bufalina   32  
buffalo mozzarella, tomato confit, fried basil

Mentuccia    36  
taleggio cheese, mint leaves, walnuts


Garden   32  
aromatized confit vegetables

Taggiasca   38  
buffalo mozzarella, dried tomatoes, olives, basil

Tartare    36  
cherry tomato, smoked ricotta cheese, prawns tartare

Parma   36  
parma ham, mozzarella, tomato

Hawaiian   36  
pineapple, ham, mozzarella, tomato

Valtellina   40  
porcini mushroom, aired dried salted beef, mozzarella tomato







### MAKE YOUR OWN PIZZA








your own pizza or calzone with your choice of 3 toppings or stuffings:

small 38  
large 48  
extra toppings (per topping) 4

- gluten free pizza dough available upon guest request
- all pizzas are made with tomato sauce and mozzarella cheese

### TOPPINGS

buffalo mozzarella   
gorgonzola   
goat's cheese   
parmesan   
pecorino   
brie 

anchovies    
smoked salmon   
prawns   
maldivian tuna   
crab meat   
octopus 

beef salami  
chicken  
pesto    
parma ham   
smoked ham   
pork bacon 



spicy chorizo   
truffle salsa   
rocket leaves   
mushrooms   
pineapple   
olives 

## KIDS MENU

### MAIN SELECTION

Captain's Catch & Chips   18  
crumbed reef fish fillet, french fries, lemon wedges

Crew's Dreadlock   18  
spaghetti, bolognese sauce, parmesan cheese

Sea Dog   20  
chicken sausage, french fries, tomato sauce, mayonnaise

Fool's Gold  20  
breaded chicken breast, french fries, tomato sauce

### LITTLE PIRATES

Ropes Of An Old Galleon  22  
shredded chicken, cabbage, carrots, egg noodles, chicken stock

### SWEET BITES

Fruity Matey  16  
fruit platter, chocolate sauce

Sharks Bait   17  
chocolate brownie, vanilla sauce, mini marshmallows

Aye, Aye Ice Berg   17  
choice of ice cream, giant chocolate chip cookie

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