



STARTERS

AVOCADO SALAD (V) California quinoa & avocado salad	26
GRILLED EGGPLANT (V)(D) With herb and feta wild rice tabbouleh	26
ROAST PUMPKIN (V) Lentil salad with roasted lemon dressing	26
HEIRLOOM TOMATOES (D)(V) Goat cheese, virgin bloody mary, basil oil, crispy olive bread	28
THE DRYING RACK (D) Cecina beef, country bread, homemade pickles tetes des moine cheese flower	30
PRAWN & LOBSTER BISQUE (S)(D)(G)(A) Lime, chili, tempura prawns	32
STEAK TARTAR (G)(D) 62 degree poached egg, crispy cecina, gruyere cheese toast	32
SCOTTISH SALMON (S)(D)(G) Smoked, cured & marinated, cream cheese, keta caviar, melba toast	32
BAKED SCALLOPS THERMIDOR (N)(D)(S) Mushroom, cream, tarragon infuse crumbled	32
TRIP TO SALAD BAR Select your salads from the dinner buffet and you can enjoy main course and dessert from a la carte menu	40

(V) Vegetarian (N) Nuts (D) Dairy (S) Seafood (G) Gluten (A) Alcohol

Above prices are quoted in US Dollars and subject to 10% Service Charge and
16% Goods and Service Tax.



RICOTTA RICE (D)(V)(G)	38
Wild mushroom, ricotta rice with rosemary & thyme	
FETTUCCHINE (D)(G)(V)	38
With mushroom, truffle and egg yolk	
VEGETABLE RISOTTO (D)(V)	38

FROM THE JOSPER GRILL

LADY'S CUT FILLET 180 GRAMS	75
USDA prime angus	
LAMB CHOPS 400 GRAMS	75
Lamb rack cap off frenched	
GENTLEMEN'S CUT FILLET 250 GRAMS	85
USDA prime angus	
T-BONE STEAK (D)	85
Lemon butter, baked potato	
STRIPLOIN 300 GRAMS	95
Australian wagyu, marble, score 7	
RIB EYE 300 GRAMS	110
Australian wagyu, marble, score 7	

LOW AND SLOW

SLOW COOKED CORN FED CHICKEN BREAST	52
Sun choke puree, morel mushroom reduction	
48 HRS BRAISED WAGYU BEEF RIBS (A)	65
Caramelized onion, crispy radish salad	

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FROM THE SEA

LOCAL FISHERMAN CATCH OF THE DAY (D)(S)	48
Ratatouille, garlic beans, lemon butter sauce	
BARRAMUNDI FILLET (D)(S)	50
Spicy kale with white beans, garlic	
HAND DIVED SCALLOPS & SNAPPER FILLET (S)(D)(N)	55
Minted pea sauce, potatoes, mushroom, sweet lemon dressing	
MALDIVIAN LOBSTER (S)	140
Simply grilled or thermidor	
GRILLED SEAFOOD HARVEST (FOR TWO)(S)(D)	250
King prawns, marinated mussels, Maldivian lobsters crab, scallops, local reef fish	
Condiment: garlic butter, lemon cream buttered vegetables	

ON SIDES

CHARRED BROCOLLI (V)	15
ROASTED ROOTS (V)	15
FRENCH FRIES (V)	15
SPINACH (V)	20
POTATO WEDGES (V)(G)	20
WILD MUSHROOMS (V)	20
GRILLED ASPARAGUS (V)	25

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DESSERTS

BAKED ALASKA (G)(D)	20
Vanilla sponge, cherry compote, vanilla ice cream	
CHOCOLATE CRUNCHY NUT POPSICLES (N)(G)(D)	25
Chocolate mousse, caramel cremeux, dulce sauce, gianduja ice cream	
PINACOLADA (G)(D)	25
Coconut panna cotta, pineapple basil compote passion fruit sorbet	
BAKED NEW YORK CHEESECAKE (G)(D)	25
Baked cheesecake, lemon Chantilly, blueberry compote, Blueberry sorbet	
CHOCOLATE FONDANT (G)(D)(N)	25
Chocolate fondant, noisette chocolate, vanilla ice cream	

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LITTLE PIRATES

ROPES OF AN OLD GALLEON	22
Shredded chicken, cabbage, carrots, egg noodles, chicken stock	

MAIN SELECTION

CAPTAIN'S CATCH & CHIPS (G)(S)	18
Reef fish crumbled fillet, French fries, lemon wedges	

CREW'S DREADLOCK (G)(D)	18
Spaghetti, bolognese sauce, parmesan cheese	

SEA DOG (G)(D)	20
Chicken sausage, French fries, tomato sauce, mayonnaise	

FOOL'S GOLD (G)	20
Breaded chicken breast, French fries, tomato sauce	

SWEET BITES

FRUITY MATEY (V)	16
Fruit platter, chocolate sauce	

SHARKS BAIT (D)(G)	17
Chocolate brownie, vanilla sauce, mini marshmallows	

AYE, AYE ICE BERG (D)(G)	17
Choice of ice cream & giant chocolate chip cookie	

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Each dish served is children portion only suitable for children under 12 Year Old.

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