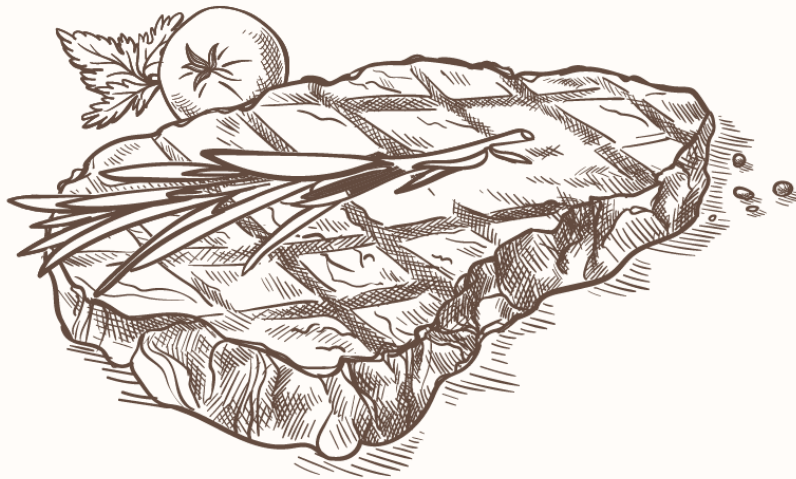




STARTERS

| | |
|--|----|
| Fried Pimentons de Padron  | 20 |
| Green Padron Peppers with Sea Salt | |
| Cumin Charred Pumpkin  | 22 |
| Pumpkin with Pickled Vegetables, Feta Cheese, Herb Garden, Mint Yoghurt & Pomegranate | |
| Josper Scallops   | 35 |
| White Miso, Truffle Chips and Quinoa Pops | |
| Josper Haloumi Cheese  | 34 |
| Haloumi Cheese, Honey Glazed Figs, Fresh Mint | |
| Octopus Ceviche  | 32 |
| Classic Leche de Tigre, Onion, Chili with Corn Tortilla | |
| Mahi-Mahi Agua Chile  | 30 |
| Mexican Aguachile, Coriander, Cucumber Sauce, Avocado and Chili Oil | |
| Tasmanian Salmon Tiradito Peruanos | 35 |
| Fresh Salmon, Cancha Chulpi, Sweet Potato, Passion Fruit and Yellow Chili Leche de Tigre | |
| Red Snapper Nikkei Ceviche  | 35 |
| Japanese & Peruvian Fusion of Leche de Tigre, Coconut Milk, Shrimps and Corn Tortillas | |



 100% Wild Caught Fish

 Gluten,  Dairy,  Nuts,  Pork,  Alcohol,  Shellfish,  Soy,  Vegan

Please advise your Server for any dietary restriction/preference

Prices are quoted in US Dollars and subject to 10% service charge and applicable taxes



FROM THE GRILL

| | | | |
|---|-----------|-----|-----|
| Tomahawk | | 250 | |
| Black Angus Tomahawk 1.1KG For 2 Pax (To Share) | | | |
| Premium Australian Wagyu by Rangers Valley | | | |
| Wagyu Rib Eye - Marbling 5+ | 280 grams | 125 | |
| Wagyu Striploin - Marbling 5+ | 280 grams | 115 | |
| Australian Black Onyx Angus by Rangers Valley - 270 Day Grain Fed | | | |
| Black Angus Rib Eye | 280 grams | 110 | |
| Black Angus Striploin | 280 grams | 95 | |
| USDA Prime - Pure Black Angus - 120 Days Grain Feed | | | |
| Black Angus Tenderloin | 220 grams | 85 | |
| Smoke Room | | | |
| Full Rack of Baby Rack Pork Ribs with Texas Spices | | 68 | |
| Australian Lamb | | | |
| Roasted Lamb Rack, Grilled Merguez Sausage | | 72 | |
| Indian Ocean Grilled Lobster 🍷 | | | 120 |
| Homemade Seasoned Spices, Sea Salt | | | |
| Mixed Seafood Grill 🍷🍷 | | | 130 |
| Half Lobster, Prawns, Scallop, Tuna Steak, Homemade Seasoned Spices, Sea Salt | | | |
| Grilled Octopus, Romesco Sauce & Lime 🍷🌿 | | | 58 |
| Roasted Bell Peppers, Almonds and Breadcrumbs | | | |
| Grilled King Prawn | | | 75 |
| Homemade Seasoned Spices, Sea Salt | | | |
| Maldivian Fisherman's Dhoni 🍷 | | | 65 |
| Fisherman Daily Catch | | | |
| Choice of Whole or Filleted Reef Fish Grilled Upon Your Preference | | | |
| Maldivian Tuna Steak 🍷 | | | 58 |
| Homemade Seasoned Spices, Sea Salt | | | |

🍷 100% Wild Caught Fish

🌿 Gluten, 🥛 Dairy, 🥜 Nuts, 🐷 Pork, 🍷 Alcohol, 🍷 Shellfish, 🥛 Soy, 🌱 Vegan
Please advise your Server for any dietary restriction/preference

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SIDES

| | |
|---|----|
| Classic Potato Gratin | 20 |
| Field Mushroom with Chimichurri | 15 |
| Roasted Heirloom Carrots and Fresh Goats' Cheese | 15 |
| Broccoli, Stracciatella, Espelette | 15 |
| Grilled Corn on the Cobb, Queso Fresco and Mint | 14 |
| Kipfler Potatoes, Confit Garlic and Parsley | 14 |
| Mixed Green Leaves, Shaved Parmesan, | 13 |
| Champagne Dressing | |

All main dishes are served with one complimentary sauce or butter of your liking

SAUCE \$6

- Red Wine Jus
- Peppercorn Sauce
- Mushroom Sauce
- Béarnaise
- Choro Sauce
- Chimichurri
- Mint

BUTTER \$4

- Truffle
- Garlic & parsley
- Café de Paris

100% Wild Caught Fish

Gluten, Dairy, Nuts, Pork, Alcohol, Vegan, Soy, Egg

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DESSERTS

| | |
|---|----|
| Lemon Meringue Cheese Cake | 20 |
| Raspberry Compote, Italian Meringue, Sable Biscuit | |
| Apple Tart Tartin | 20 |
| Caramelized Apple, Puff Pastry, Chantilly Cream | |
| Tropical Baked Alaska | 24 |
| Coconut Ice Cream, Guava Sorbet, Italian Meringue, Coconut Sponge, Rum | |
| Josper Smores | 26 |
| Chocolate Valrhona Jivara, Marshmallow, Graham Biscuit | |
| Fruit Platter | 19 |
| Seasonal Fruits and Berries | |
| Selection of Ice Creams or Sorbets | |
| 1 Scoop | 8 |
| 2 Scoop | 15 |
| 3 Scoop | 20 |
| Ice Cream: Strawberry, Vanilla, Fior di Late, Coconut, Coffee, Chocolate, Chocolate Banana, Cherry Mascarpone, Gianduja, Pistachio, Praline, Oreo, Stracciatella, Choco Mint, Rum Raisin | |
| Sorbet: Mango, Passion Fruit, Raspberry, Strawberry, Lemon Basil, Lemon, Coconut, Guava, Blackcurrant, Pear, Peach, Lychee | |

COFFEE \$7

Cappuccino
 Latte
 Affogato
 Espresso
 Macchiato

TEA \$7

Velvet Mint
 Shanghai Fairy Tale
 Butterfly Pea
 Darjeeling
 Chamomile

Gluten, Dairy, Nuts, Pork, Alcohol, Vegan, Soy, Egg
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