

To Start

Soup

Chilled carrot soup

with ginger, coriander and almond pâté



14

Tom yum goong

thai hot and sour prawn soup with mushrooms, galangal, coriander and kaffir lime



18

Sweet corn soup

with lemongrass, basil and chicken dumplings

16

Entrée

Eggplant and tomato tart

roasted eggplant and cherry tomato tart with Persian feta and rocket salad



18

Caesar salad

baby romaine lettuce, crispy bacon, soft boiled eggs, capers, anchovies and garlic emulsion

20

with poached chicken

24

with poached salmon

26

with grilled prawns

28

Raw tuna salad

with beans, olives, eggs and romaine lettuce with tomato relish and lemon oil

18

Tandoor spiced prawn salad

with mango, pomegranate, spiced cashew and coconut chutney



20

Sushi and sashimi

nigiri and maki sushi with mixed sashimi, wasabi and tamari soy

22

Char siu pork salad

nashi pear, red peppers, iceberg and peanuts with sesame dressing



18

Soy poached chicken salad

with avocado, cucumber, shitake and tamarind dressing

18

Celsius mezze plate for 2

falafels with tahini sauce, lamb kefta in spiced tomato sauce,
hummus, red pepper and walnut dip, chilli and garlic prawns, olives and pita bread



33

Vegetarian menu available upon request

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige.

Simply speak to a member of the team for assistance creating your bespoke culinary experience.

To Follow

Noodles, rice and pasta

Ramen noodles

in a soy chicken broth with prawn, chicken, cha-siu pork and egg 28

Nasi Goreng

Indonesian style chicken and prawn fried rice with chicken satay, sambal and fried egg 22

Singapore style spicy rice noodles

with shiitake, peppers and kankun ✓ 20

with pork 24

with prawns 26

Risotto

asparagus and lemon with Parmiggiano cheese wafer and grilled artichokes ✓ Entrée 18 Main 24

Angel hair pasta

with crab, zucchini, pine nuts, mint, chilli and Pecorino cheese 🍷 Entrée 20 Main 28

Hand cut pasta

with veal shin ragú, Parmiggiano cheese and fresh basil 30

Main

Maldivian yellow curry

with reef fish, prawn, calamari and scallop with steamed rice, onion salad, lime and chapatti 36

Peppered yellow fin tuna

with artichokes, beans, cherry tomato and olive salad 36

Roast local rainbow runner

with green gazpacho, tomato, caper and basil salad 32

Prawns and scallops stir fry

with spring onions, peppers and sugar snap pea stir-fry with XO sauce 34

Chilled lobster and smoked salmon salad

with peppers, watercress, olives and cumin dressing 40

Murg makani

butter chicken with tawa paratha, tandoor papads and saffron rice 28

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...main

Char-grilled free range chicken breast

with a warm green lentil slaw with apple aioli and star anise sauce

34

Roasted rack lamb

with mixed bean, feta and almond salad and lamb glaze

40

From the grill

Reef fish

grilled local reef fish fillet

32

Black angus

char grilled striploin

36

Wagyu rump

char grilled marble score 9

40

Corn fed angus

char grilled US tenderloin

42

All grilled meat items will be served with homemade chips, sautéed spinach and slow roasted tomato and a choice of thyme jus, pepper sauce or creamy mushroom sauce.

Grilled fish items will be served with steamed rice, sautéed spinach and curry butter sauce.

Side Dishes

Hand cut chips

three times cooked chips with truffle aioli



7

Creamy potato puree

with garlic and parsley butter



7

Rocket, mushroom and Pecorino cheese salad

with balsamic glaze



7

Tomato, cucumber and red onion salad

with olives, capers, mint and Persian feta



7

Mixed leaves and herbs salad

with balsamic dressing



7

Seasonal vegetables

with basil, Parmigiano cheese shavings, lemon and extra virgin olive oil



7

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To Finish

Coconut sticky rice

with fresh mango, mango jellies, mango cremeaux and coconut crunch

GF 16

Turmeric spiced chocolate pudding

with tropical fruits and palm sugar ice cream

16

Goat cheese cheesecake

with caramelized white chocolate sauce and spiced honeycomb

GF 16

Caramel nut tart

with orange blossom, fairy floss and cardamom ice cream

16

Raspberry brûlée

with caramel ice cream and hazelnut praline

 GF 16

Flourless mango, ginger and coconut cake

with mango salad and almond milk sorbet

 GF 16

Tropical fruit selection

with coconut sorbet

GF 14

Selection of 3 fine cheeses

with quince paste, spiced almonds, fresh apple and lavosh

 22

Huvafen house made ice cream and sorbet

with tropical fruit salsa and coconut wafer

GF 12

Ice Cream vanilla, chocolate, strawberry, chocolate chips, coconut, caramel, coffee, almond, chocolate and hazelnut

Sorbet lime, mango, passion, coconut, raspberry, orange, pineapple

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