



BAANI

/THE MENU/

/SMALL PLATES/

SMOKED DUCK CARPACCIO & GRILLED RAMBUTAN (GF)(DF)

Arugula & citrus salad - lemon elderflower vinaigrette

GRILLED SCALLOPS (N)(P)(GF)(D)

Fresh young coconut - coconut & cashew gelee arugula oil - crispy bacon

RED SNAPPER CEVICHE (GF)(DF)

Tiger's milk - wasabi - arugula - green oil - chives

ASPARAGUS FRITTERS (N)(VG)(G)

Fennel & mango sphere - vegan béarnaise

SALT BAKED CELERIAC (N)(D)(GF)

Black treacle compressed watermelon - wood-apple syrup - hazelnut oil
roasted hazelnut

VIETNAMESE RICE PAPER ROLL (N)(V)(D)(G)

Salted peanut - malt vinegar & peanut dip - chili oil

BAKED BEETROOT (N)(V)(D)

Feta chips - candied nuts - beetroot borani - green oil

/BIG BOWL SALADS/

SEARED TUNA NIÇOISE (E)(GF)

Yellowfin tuna - soft boiled egg - potato bean tomato

CAJUN CHICKEN OR PRAWN CAESAR (E)(D)(G)

Romaine - garlic croûtons – anchovies - parmigiano reggiano

FATTOUSH SALAD (V)(D)

Fresh garden green - feta - tarragon - peppers

RICARD & DILL CURED SALMON (E)(N)(D)(A)(G)

Grilled baby gem - salmon rilette - boiled egg

MIXED GREEN BOWL (GF)(VG)

Assorted green - cherry tomato confit passion vinaigrette

**(D) Dairy (G) Gluten (A) Alcohol (S) Seafood (E) Egg (N) Nuts
(V) Vegetarian (SP) Spicy (GF) Gluten Free (DF) Dairy Free
(VG) Vegan (P) Pork**

/BIG BOWL SOUP/

SEAFOOD LAKSA (E)(S)(GF)

Soft boiled egg - seafood - tofu – coriander

WHITE ONION SOUP (D)(V)(G)(N)

Milk foam - scallion oil

SPICY CHICKEN - VEGETABLE BROTH (GF)(DF)

ROASTED ARTICHOKE VELOUTÉ (V)(D)(GF)

Lemon crème - green oil

/PASTAS/

TAGLIATELLE - BEEF RAGOUT (D)(G)

Crushed peppers - parmesan

SPAGHETTI CARBONARA (D)(G)(P)(E)

Guanciale - parmesan

NAPOLITANO (V)(D)(G)

Tomato compote - fried basil

RIGATONI AMATRICIANA (P)(D)(G)

Guanciale - tomato - pecorino

PENNE ARABIATA (V)(SP)(G)(D)

Chili - concasse - cherry tomato

SPAGHETTI AGLIO E OLIO (V)(SP)(D)(G)

Red chili flakes - garlic - parmesan

Gluten-free and dairy-free options are available for all pasta dishes upon request.

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/SANDWICHES/

AUS ANGUS SIRLOIN & SOUR MULTI GRAIN (E)(D)(G)(P)

Red cabbage pickle - fried egg - arugula pork bacon

PULLED CHICKEN & ROASTED PEPPERS (E)(D)(G)(P)

Spiced mayo - soft boiled egg - pork bacon

SMOKED SALMON & PUMPERNICKEL (D)(G)

Capers - gherkin - green salad

MALDIVIAN SPICED TUNA & FOCACCIA (SP)(D)(G)

Chili - roasted onion

/BURGERS/

WAGYU BEEF (P)(D)(E)(G)

Pickle - tomato - egg - cheese - pork bacon

CHICKEN (E)(D)(G)

Gouda - egg - chicken bacon - tomato

VEGGIE BURGER (D)(V)(G)

Crispy vegetable patty - caramelized onion greens - tomato

All served with green salad

Choice of french fries or cajun potato wedges

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/MAINS/

SPICED MANGO GLAZED GRILLED SALMON (A)(D)(GF)

Asparagus risotto - spinach - prawn head bisque espuma

BALSAMIC MINTED MAHI-MAHI (D)(GF)

Black garlic & mixed bean ragout - arugula - scallion oil

PAN SEARED TUNA (D)(G)

Salicornia - smoked teriyaki carrot - roasted fennel & cherry tomato salad

TARRAGON CHICKEN (A)(N)(D)(GF)

Eggplant ratatouille - brie leek ragout pesto vegetables - chicken jus

GRILLED BEEF KEBAB (D)(G)(A)

Arabic orzo - beef cheek wrapped in cabbage arugula & parmesan - aromatic beef stock

HOISIN GLAZED BBQ PORK BELLY WITH SNOW PEAS (P)(SP)(G)

Grilled pineapple - scallion - wilted green

GRILLED RACK OF LAMB (D)(A)(G)

Couscous - cauliflower mousse - mint jus

SPINACH & SEAFOOD GNOCCHI (D)(A)(G)(SF)

Burnt leek crème - lemon drizzle - crayfish bisque

ROASTED BUTTERNUT RISOTTO (D)(N)(GF)

Asparagus - pine nuts - sour pumpkin - wild rocket fermented mushroom

GRILLED MUSHROOM STRUDEL (N)(D)(V)

Crushed chickpea - falafel-fermented mushroom

STEAMED VEGETABLE DIM-SUM (VG)(G)

Ginger soy mushroom broth - chili oil

MIXED SEAFOOD PLATTER (D)(A)(SF)(GF)

Lobster - prawn - scallops - mussels - snapper - greens - chunky chips
garlic butter - lemon cream

USD 175 nett

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/Price is inclusive of 10% service charge & 17% goods & services tax /

/SWEETS/

CHOCOLATE PISTACHIO FUDGE (D)(N)(G)

Toffee caramel - coconut & lime sorbet - stewed berries - chocolate soil

CINNAMON CHANTILLY & CARAMELIZED BANANA (D)(N)(G)

Apple compote - graham crumble

ETONMESS (GF)

White chocolate chantilly cream - compressed strawberry - crispy meringue - barkeeper strawberry sauce

VANILLA POACHED PEAR (VG)(DF)(GF)

Coffee syrup - lemon coconut sorbet

SEASONAL FRUIT PLATTER (VG)

ICE CREAM

Pistachio **(N)(D)(E)(GF)**

Yuzu & raspberry **(D)(E)(GF)**

Madagascar vanilla **(D)(E)(GF)**

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/Please inform your server if you have any allergens or dietary restrictions, we need to be aware of/

Where possible, our ingredients - including seafood, tea and coffee are locally sourced or sustainably certified, supporting both our community and the planet.

All non-pork options on this menu are Halal certified