



EGGS AND BREAK FAST

Egg Benedict (G)(D)

Two poached eggs - smoked ham - hollandaise - muffin - toast

Eggs Ranchero (G)(D)

Two poached eggs - avocado - tomato - jalapeno - toast

English Breakfast (D)(N)(G)(P)

Two eggs any styles - bacon - potatoes -sausages - baked beans tomato

Maple – Nut Oatmeal (N)(D)

Hearty oatmeal - seeds - nuts - maple syrup

Cinnamon Waffle (G)(N)(D)

Whipped cream - hazelnut - chocolate sauce - berries

LUNCH MENU

12:00 – 3:00 PM

LARGE PLATTER

Grilled Mahi – Mahi (D)(A)

Celeriac & cauliflower puree - smoked 13 spiced
burnt butter - pommery crème

Corn Crumbed Crispy Chicken (G)

Spiced lemon garlic aioli - cajun chips

Mixed Seafood Fricassee (A)(D)

Riesling cream - garlic rice - wilted greens

Ralu Chicken Club Sandwich (D)(G)(P)

Sour dough bread – bacon - chicken - fried egg - avocado -
lettuce tomato - French fries

GOURMET AARAH

Angus Beef Burger (D)(G)(A)(P)

Caramelized onion - crispy pork bacon bits - gouda - fries

Char Grilled Lamb Chop (A)(D)

Creamy mash - garlic tossed vegetable - mint tamarind jus

Mediterranean Beef Skewers (D)(GF)

Parsley & garlic mash - grilled pineapple - mixed greens - tzatziki

Grilled Vegetable Wrap (G)(D)(V)

Char grilled vegetable - tahini cream - chick peas - tomato green
salad

Potato & Sage Gnocchi (D)(G)(V)(A)

Blue cheese crème - roasted butternut - pumpkin seed - arugula

Please Select 01 Large Plate
With Your Order



BIG BOWL SALADS

Fresh Garden Greens (VG)(GF)

Mixed green - cucumber - olives - cherry tomato

Cajun Prawn or Chicken Caesar (G)(D)

Cos lettuce - parmigiana - garlic bread

Sous Vide Beetroot & Citrus (V)(D)(N)(GF)

Arugula - feta - candied walnut - passion vinaigrette

SMALL PLATES

Roasted Tomato Cappuccino (V)(D)(N)

Pesto oil - vanilla foam

Carrot & Orange Velouté (V)(D)

Milk foam

Seafood Chowder (G)(D)

Fennel - dill - parsley

Roasted Butternut Squash Ravioli (N)(A)(D)

Walnut - burnt vanilla butter - aged balsamic
amoretti crumble

Oregano Marinated Tuna (G)

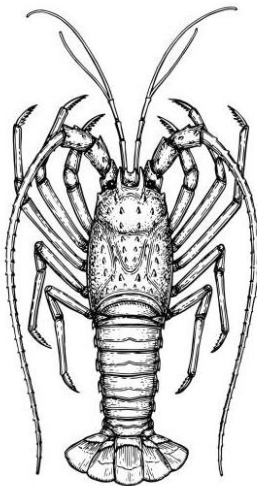
Chilled melon - tomato gazpacho - pomegranate

Seafood Fritto Misto (G)

Lemon - pickled roots - anchovy tartar

Salmon Ceviche (GF)(DF)

caviar - avocado - lemon emulsion
lemon zest - arugula



Grilled
Whole lobster (A)(D)

500G – 600G

Lobster - green salad

USD 120.00



Grilled
Jumbo Prawn (A)(D)
Garlic rice - fennel - cherry tomato - lemon cream
USD 70.00

Prices are inclusive of 10% service charge & 17% goods & service tax

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

(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

Gluten free options available

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs



DINNER MENU
7.00 PM - 10.00 PM

Grilled Salmon (D)(A)(G)

Asparagus - sauté potatoes - chive cream - plum tomato - dill salsa

Seared Tuna (D)(G)(A)

Coconut rice - fennel cherry tomato - sweet corn salad - crab coconut bisque

Char Grilled Chicken (G)(D)(A)

Black eyed bean ragout - potato gnocchi - garlic broccoli - spinach

Soft Herb Crusted Rack of Lamb (N)(G)(D)(A)

Confit potatoes - grilled pesto vegetable - mint tamarind jus

Grilled Angus Beef Tenderloin (A)(D)(G)

Bone marrow custard - garlic mash - sautéed vegetable - beef jus

Braised Beef Ossobuco (G)(A)

Cous cous - roasted pepper - bean ragout - own jus

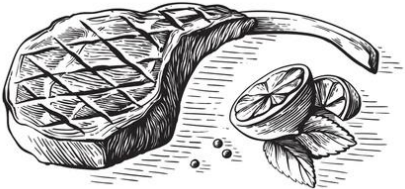
Slow Roasted Pork Belly (A)(D)(P)

Truffle mash - wilted greens - rosemary merlot jus

Asparagus & Spinach Risotto (A)(V)(D)

Roasted artichoke - caramelized pepper

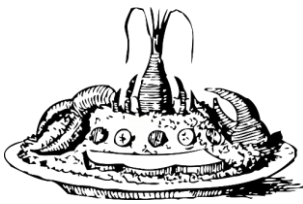
Please Select 01 Large Plate with Your Order



Angus Beef Tomahawk Steak for Two (Pre Order)(A)(D)

Truffle mushroom ragout - grilled asparagus - potato galette - pepper jus

USD 225.00



| Grilled Seafood Platter for Two (Pre Order) (A)(D)

Lobster - fish - calamari - prawn - octopus - mussels - green salad

USD 175.00



Wagyu Beef Sirloin (A)(D)

Truffle mash - garlic broccoli - beef jus

USD 120.00



PASTAS

Spaghetti Aglio Olio (V)(G)(SP)

Garlic - chili - parsley

Penne Arrabbiata (V)(G)(SP)

Chili - tomato - basil - garlic

Pappardelle (G)(D)

Beef ragout - black pepper - parmesan

Spaghetti Carbonara (G)(D)(P)

Guanciale - pecorino - black pepper

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

Seafood Cannelloni (D)(A)(G)

Seafood bisque - tomato - lemon



SWEETS

Baked Yogurt Cheesecake (D)(G)

Compressed cinnamon pineapple - whipped coconut frosty

Coffee Chocolate Tart (A)(D)(G)

Salted caramel banana Ice Cream - banana butter scotch

Hot Chocolate Pudding (N)(D)(G)

Tahiti vanilla ice cream - salted chocolate soil - mix berry compote

Pear, milk chocolate & brownie (GF)

Milk chocolate cream, pear compote, gluten-free brownies

Vanilla poached Pear (VG)(DF)

Coffee syrup, lemon coconut sorbet

Selection Changes Daily at Lunch & Dinner
throughout the day
"Always sweet, sometimes extraordinary"

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