



MENU



*the lobster menu

appetiser

lobster trio with various sauces and accompaniments

potted lobster with tomato- asparagus salsa
grilled chilli and coriander marinated lobster tail
tartlet of lobster, cucumber and dill

soup

Lobster Bisque
apple compote and vanilla bean essence

main

maldivian spiny reef lobster
an 800 gram (average) split lobster

grilled, baked, wok fried or steamed

choice of sauce

tomato olive
white wine citrus butter
roast garlic chive
mild chilli ginger

choice of Side

steamed Jasmine Rice
spiced cous cous
wok tossed noodles

dessert

feullantine of white chocolate mousse
poached pear and butterscotch ice cream

or

tropical fruit plate
with selected sorbet

\$200 per couple

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- simply let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"*

all prices are in us dollars and are subject to 10% service charge and 3.5% gst.



*wine & dine set menu

appetiser

duo combination
crab and prawn quenelle on "green house" tomato, herb marinated beef kebab
pommery mustard dressing and pickled garlic
cricket pitch, sauvignon blanc, australia

soup

mushroom broth
homemade tuna chips and hints of truffle oil
te kairanga estate, chardonnay, martinborough, new zealand

cleanser

watermelon sorbet
with watermelon salsa
prosecco, treviso la montelliana, italy

main

grilled miso brushed australian beef fillet
potato roesti, crisp asparagus and red wine reduction
valpolicella, alpha zeta, veneto, italy

or

pan fried grouper fillet
sautéed potatoes, wilted greens, pine nut cream and caper beurre noisette
babich, east coast chardonnay, new zealand

dessert

duo ice cream or sorbet sampler
on walnut brownie
(please ask us for our homemade ice cream and sorbet selection)
2007 nederburg noble late harvest, western cape, south africa

wine & dine set menu pricing (per person)
\$75 without wines
\$105 with wines

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appetiser

a trilogy of tuna seared coffee crusted tuna with parsley aioli spring roll of tuna confit, pineapple ginger salsa sugar cured tuna, orange and dill salad	\$14
seafood tempura crisp flash fried king prawn, squid, fish and vegetable served with horseradish and soy	\$17
smoked duck breast caramelised chicory, segmented orange, apricot chutney and sticky balsamic	\$16
pan seared prawn with herbed gnocchi broad beans, girolles and lobster sauce	\$16
* maldivian sashimi of fish platter red snapper and yellow fin tuna served with daikon salad, pickled ginger, wasabi and kikkoman	\$15
* warm marinated lamb loin with a "greek style salad" sherry vinaigrette dressed cherry tomatoes, cucumber, marinated feta, kalamata and red pepper	\$17
pan roasted potato roesti (V) grilled mushroom, chive sour cream, semi dried cherry tomato confit and sticky balsamic	\$12

salad

* "the kitchen" seafood salad assorted seafood tossed with crisp greens, croutons and orange ginger dressing	\$19
salad "islander" (V) local cabbage leaves, oak leaf and lollo rosso tossed with candied red onions, bell peppers, pistachio, toasted coconut and lime lemon grass dressing	\$12
add seared tuna	\$14
fillet beef salad sugar cured beef fillet with pesto drenched green beans, sundried tomatoes and black olive oil	\$17

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piping hot

mushroom broth homemade tuna chips and hints of truffle oil	\$11
* lobster bisque apple compote and vanilla bean essence	\$14
roasted tomato and bell pepper soup (V) olive toast and an illusion of basil	\$12

pasta and risotto

* over sized open "ravioli" of seafood asparagus, mixed greens and tomato drenched with lemongrass coriander coconut cream	\$29
linguine in saffron cream sauce braised leeks, sautéed mushrooms and hints of basil	starter / main \$14 / \$21
risotto primavera (V) baby spinach, green peas, green beans, broad beans and asparagus with vegetable crisps	\$14.5 / \$19
add grilled king prawn	\$17 / \$22
potato gnocchi with asparagus spears (V) tomato garlic cream, pumpkin chutney and garlic chips	\$12.5 / \$17.5
add grilled scallop	\$15.5 / \$23.5

meat and poultry

grilled miso brushed australian beef fillet potato roesti, crisp asparagus and red wine reduction	\$34
* cumin crusted rack of lamb spiced couscous, ratatouille of vegetables, green beans and olive glaze	\$34
* pan roasted chicken breast with grilled maldivian spiny reef lobster cauliflower puree, sautéed bok choy and coconut lemongrass emulsion	\$37
duck leg confit with porcini mushroom risotto sautéed greens, vegetable crisps and port glaze	\$28

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fish and seafood

pan fried grouper fillet sautéed potatoes, wilted greens, pine nut cream and caper beurre noisette	\$28
* grilled maldivian spiny reef lobster potato, sautéed vegetable and white wine lime butter sauce	\$17.50 (per 100 gm)
* seafood of the day combination of grilled assorted fish and seafood, potato, garden greens and various salsas	\$32
roasted yellow fin tuna loin warm basil aioli baby potato salad, rocket lettuce and crystallised lemon dressing	\$22

sides

* mixed garden salad with balsamic and parmesan	\$8
* wok fried vegetable with sesame and soy	\$8
* cauliflower puree	\$8
* roast garlic crushed potatoes with thyme	\$8
* steamed jasmine rice	\$5

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cheese

- * selected imported cheeses \$16.5
crackers, candied walnuts, dried apricots and pistachio

dessert

- * chocolate liquid centred truffle cake \$12
coconut ice cream, pineapple chips and mixed berry compote
- * baked lemon cheese cake \$11
lemon curd, macerated raspberries and chocolate brittle
- feullantine of white chocolate mousse \$11
poached pear and butterscotch ice cream
- duo ice cream and sorbet sampler \$9
walnut brownie, dried fruit salsa and raspberry coulis
(please ask us for our homemade ice cream and sorbet selection)
- tropical fruit plate \$10
with selected sorbet
- spiced apple crumble with dried cranberries \$11
vanilla anglaise and vanilla ice cream

coffee

espresso	\$4.5
ristretto	\$4.5
flat white	\$5.5
latte	\$5.5
long black	\$5.5
cappuccino	\$5.5
macchiato	\$5.5
hot chocolate	\$5
* vienna	\$6
* french coffee with cointreau	\$8
* italian coffee with galliano	\$8
* café royal with cognac	\$8

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green teas

sencha green extra special \$4.5
offers a gentle cup and a smooth finish with a touch of sweetness

* green tea with jasmine flowers \$4.5
a delicate tea with pale yellow infusion and pronounced jasmine flavour

black teas

english breakfast \$4.5
rich in flavour, full bodied and strong

herbal infusions

pure peppermint leaves \$5
savoured as a refreshing and naturally caffeine free beverage since Roman times