

In Room Dining



15

Continental Breakfast (Available from 11pm-11am)

Chilled fresh fruit juice, a selection of bread and pastry with preserves, sliced fresh fruit, coffee or tea (V)

All breakfast (Available from 7:30am- 11:00am)

Served with a variety of bread from our bakery, an assortment of fresh, cold cuts fresh fruits, preserves & honey & freshly squeezed orange juice & one main course from below.

Mains

Homemade wet muesli

with apple, raisins & toasted nuts topped with homemade yoghurt (V)

Daily handpicked tropical fruit salad

with mint & lime dressing & homemade yoghurt (V)

Farmers grill

with choice off eggs, pork filet, sausages, hash browns, bakes beans & crispy bacon (P)

Eggs 'benedict

with your choice of crispy fried bacon or fresh smoked salmon served on a homemade muffin sautéed spinach w. hollandaise sauce (P)

Omelet any style

choose from bacon, smoked salmon, capsicum, spring onions, tomato, feta, cream cheese, chili, coriander or spring onions

Nasi goreng

Indonesian fried rice with seafood, chicken, vegetables & fried egg

ALL DAY DINING

(Available from 11:00 am-11:00 pm)

Salad & Appetizers

Greek salad

With feta, olives, tomato, cucumber, oregano & olive oil (V)

17

Caesar salad

Crispy romaine, bacon, parmesan with lightly poached egg & garlic croutons(P)

17

Green salad

Garden leaves with grilled tofu, Thai basil & chili infused passion fruit vinaigrette (V)

16

Roasted root vegetables on mesclun leave

With French goat cheese & roasted pine nut dressing (V)

18

Thai mango salad

With spicy chili dressing on greens with lime leaf poached shrimps

19

Char-grilled Indian marinated chicken satays

With peanut sauce & condiments

19

Vietnamese rice paper rolls

With homemade red chili marmalade (V)

17

Thick cut country fries

With aioli & tomato chutney (V)

9

In Room Dining



Soups

Thai lobster bisque laced 22
With coconut milk, grilled tomato & lime steamed slipper lobster tails (A)

Tom yam Koong 19
Spicy flavored prawn soup with lemon grass, Thai herbs & chili

Laksa 19
Egg noodles in curry gravy with chicken, prawns, bean sprouts, egg & bean curd

Grilled Sandwiches, Panini & Burgers

Grilled sundried tomato ciabatta 17
With marinated eggplant, capsicum, pesto, zucchini & goats cheese (V)

Club sandwich 17
With fried bacon, cheddar cheese homemade avocado tomato sala and fried egg (P)

Tomato & mozzarella Panini 17
With sundried marinated tomatoes (V)

Grilled tortilla wrap 17
With BBQ chicken, avocado, salsa, sheddar & sour cream

Philadelphia steak sandwich 22
With grilled Australian sirloin, Swiss cheese, mushroom & tarragon sauce

Cajun spiced chicken burger 22
With grilled pumpkin, & sheep milk ricotta

Flame grilled beef burger 22
With emmenthal cheese, caramelized onions & watercress salad

Pastas

Bolognese – slow cooked fragrant tomato & beef with spaghetti 19

Pomodoro – oven roasted tomato, garlic & fresh thyme (V) 16

Spinach & ricotta ravioli 23
With golden brown sage butter & roasted garlic (V)

Pizza (Available from 11:00 am- 21:30 pm)

Margarita pizza 16
With classic tomato sauce, fresh basil & grated mozzarella (V)

Maldivian pizza 19
With spiced minced beef tomato sauce & cheddar cheese

Smoked salmon 23
With braised fennel pizza, rocquet salad & mascarpone

Seafood pizza 26
With crab, mussels & chili pepper

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Main dishes (Available from 11:00 am-11:00 pm)

Classic fish & homemade chips With wasabi mayonnaise & remoulade sauce	23
Grilled Australian grain fed beef sirloin On pine nut & chive mash with char grilled vegetables & rosemary jus	32
Grilled Australian beef tenderloin With gorgonzola fondue & shallot, mushrooms & polenta cake	45
Steak & onion pie With green pea puree, whipped parsnip mash & gravy	23
Korean stone pot rice With grilled sirloin, vegetables, soup & kim chee	23
Green Thai chicken curry With mango chutney & steamed rice	23
Hainan chicken rice With fragrant ginger, butter rice, roasted chicken, chili sauce & spring onion broth	23
Indian vegetarian platter With spinach, paneer, dhal makhani, scrambled corn & paneer, vegetarian biryani rice (V)	19
Nasi goreng With chicken, prawns & vegetable fried rice, peanut chicken satay & a fried egg	26
Maldivian king prawn Eggplant curry with steamed rice & pickled vegetables	26
Grilled reef fish, served With celery mash, green crispy snow peas, sweet carrots and beurre blanc	25
Mee goreng Mamak chicken, prawns & vegetables wok fried class nood	23
Desserts	
Lemon grass cream brulee With apricot compote	12
Praline chocolate delight With caramelized orange	12
Mango cheese cake With brandy snap ring & coconut sorbet	12
Trio of homemade ice cream With mixed berries	12
Citrus fruit lemon tart With pistachio ice cream & crispy tuile	12
Tropical fruit soup With passion fruit sorbet	12

Prices are in USD, subject to 10% service charge & applicable government taxes

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NIGHT MENU (Available 11:00pm - 07:00am)

Starters

Greek salad 17
With feta, olives, tomato, cucumber, oregano & olive oil (V)

Caesar salad 17
Crispy romaine, bacon, parmesan w. lightly poached egg & garlic croutons (P)

Thai mango salad 19
With spicy chili dressing on greens w. lime leaf poached shrimps

Char-grilled Indian marinated chicken satays 19
With peanut sauce & condiments

Thick cut country fries 9
With aioli & tomato chutney (V)

Soups

Tom yam Koong 19
Spicy flavored prawn soup w. lemon grass, Thai herbs & chili

Laksa 19
Egg noodles in curry gravy w. chicken, prawns, bean sprouts, egg & bean curd

Pasta

Bolognese -Slow cooked fragrant tomato & beef with spaghetti 19

Pomodoro - oven roasted tomato, garlic & fresh thyme. (V) 16

Main dishes

Classic fish & homemade chips 23
With wasabi mayonnaise & remoulade sauce

Grilled Australian grain fed beef sirloin 32
On pine nut & chive mash w. char grilled vegetables & rosemary jus

Steak & onion pie 23
With green pea puree, whipped parsnip mash & gravy

Green Thai chicken curry 23
With mango chutney & steamed rice

Indian vegetarian platter 19
With spinach, paneer, dhal makhani, scrambled corn & paneer, vegetarian biryani rice (V)

Nasi goreng 26
With chicken, prawns & vegetable fried rice, peanut chicken satay & a fried egg

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Desserts

Mango cheese cake With brandy snap ring & coconut sorbet	12
Trio of homemade ice cream With mixed berries	12
Citrus fruit lemon tart	12
With pistachio ice cream & crispy tuile	12