

STARTER

**Island Style 818**

Salad made from Vegetables Harvested from our Organic Garden Today

**Super Poke Bowl 897**

Marinated Bonito Poke, Seaweed Salad, Nori, Served over a bed of Buckwheat Noodles

**Grilled Romaine Salad 897**

Basil Balsamic Dressing, Shaved Parmesan

**Caprese 897**

Fried Tomato, Fermented Cherry Tomato, Buffalo Mozzarella, Tomato Sambal

**Octopus Tiradito 897**

Green Chile Vinaigrette, Plantain, Coriander

**Gazpacho 648**

Chilled Tomato Gazpacho, Cucumber, Tomato Salsa, Olive Oil

**Palmheart 648**

Island Palmheart Soup, A Basil Grissini

**Freshly Caught Line Fish Ceviche 897**

Grouper, Shallots, Avocado, Fresh Coriander, Bilimbi, Coconut Milk

MAIN

**Aburger 1041**

Wagyu Beef, Miso Glazed Pork Belly, Buffalo Mozzarella, Pickle Onion

**Garden Pesto Pasta 1172**

Pesto Made from the Herbs in Our Garden Served with Catch of the Day

**Not Your Fish & Chips 1159**

Fresh Fish Tempura, Cassava Chips, Ginger Coconut Ponzu Mayo

**Tagliatelle Al Ragu 1159**

A Ragu Of Wagyu Short Rib and Organic Pork Ribs Served with Homemade Tagliatelle

**Red & Green Snapper 1408**

Whole Boneless Red Snapper Cooked Over A Wood Grill with Red Chojang and Salsa Verde

**Thai Curry 1028**

Green Thai Vegetables Curry with Avocado and Jasmine Rice

**Line Fish Zucchini & Pumpkin Tagliatelle 1159**

Fresh Catch of The Day, Tempura Pumpkin Blossom, Lemon Caper Butter

**Black Angus Sirloin 1434**

Roasted Sweet Potato, Grilled Green & White Asparagus, Green Pepper, Rosemary Jus

**Corn Fed Chicken Breast 1172**

Island Pumpkin Risotto, Watercress, Sage, Orange & Lemongrass Infused

**Aubergine Parmigiana 897**

Roasted Vegetables Ratatouille, Fresh Basil, Buffalo Mozzarella



PIAZZA LUNCH

SWEET

**Takamaka Cake 543**

Rum Cake, Seasonal Fruit, Salted Agave Gelato

**Chocolate Lava Cake 543**

Peanut Butter Powder, Berries, Vanilla Bean Gelato

**Fresh Fruit Platter 543**

**Vanilla Panna Cotta 543**

Fresh Tropical Fruits, Coconut Ice Cream

**Caramelized Garden Banana 543**

Coconut Ice Cream

**Selection of Sorbet and Ice Cream 308**

All the prices are in SCR and inclusive of 15% VAT and 6% Service Charge

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**Octopus Tiradito 897**

Green Chile Vinaigrette, Plantain, Coriander

**Seafood Chowder 897**

Seafood, Chives, Garlic Croutons, Crème Fraiche

**Beef Carpaccio 897**

Garden Arugula, Basil, Poached Quail Egg, Deep-Fried Potato, Parmesan Wafer

**Grilled Brussel Sprout 727**

Rocket & Pomelo Salad, Avocado, Citrus, Tahini Dressing

MAIN

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**Charred Line Fish 1159**

Sustainably Caught Local Fish, Lemon, Chili Tomato Barley, Almonds Flakes, Island Spinach, Kalamansi Dressing

**Sous Vide Duck 1382**

Chestnuts, Apple, Foie Gras, Tortellini, Berry Compote

**Filet Mignon 1918**

Potato Fondant, Grilled Asparagus, Onion Puree, Salt Baked Onion, Pan Jus



PIAZZA DINNER

SWEET

**Takamaka Cake 543**

Rum Cake, Seasonal Fruit, Salted Agave Gelato

**Chocolate Lava Cake 543**

Peanut Butter Powder, Berries, Vanilla Bean Gelato

**Fresh Fruit Platter 543**

**Chocolate Mille-feuille 543**

Local Lime Sorbet

**Honey Cake 543**

Dry Fruits, Soursop Ice Cream

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