

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

**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

**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

**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

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