



APPETIZERS

Half a dozen Oysters on half shells

Red wine vinegar and shallot dressing
SCR 640.00

Smoked Salmon and Marlin Roulade

Passion fruit dressing, berry and pistachio salad, mango balsamic glaze
SCR 225.00

Spicy Tuna Tartare

Avocado, pickle cucumber, flying fish roe and crispy taro chips
SCR 245.00

Iced Shell Fish Platter

Poached chigali, shrimps, mussels, king crab legs & clams
(Served for 2 persons)
SCR 799.00

Sautéed Shrimp

Sautéed spinach & shitake mushroom, mesclun salad and oriental sauce
SCR 515.00

Crispy Calamari

Black olive tartar sauce
SCR 325.00

Crab Nachos

Guacamole, sour cream, pico de gallo, jalapeno chili and salsa fresca
SCR 350.00



SOUPS & SALADS

Seafood Chowder

Cinnamon cream, garlic crouton & basil oil
SCR 240.00

Lobster Bisque

Cognac, coriander grissini
SCR 280.00

Warm Seafood Salad

Shrimps, calamari, hammour, mesclun salad, citrus segments & raspberry vinaigrette
SCR 340.00

Grilled Salmon and Arugula Salad

Crystallised mustard & lemon-soy vinaigrette
SCR 275.00

Baby Octopus Salad

Roasted peppers, garden greens & roasted onion vinaigrette
SCR 280.00

PASTA & RISOTTO

Lobster Fettuccini

Tomato cream sauce and parmesan crisp
SCR 550.00

Spaghetti Vongole

Cherry tomato, pepper flakes, flat leaf parsley & scallions
SCR 375.00

Seafood Penne

Lobster, calamari, shrimp & red snapper with aioli
SCR 330.00

Seafood Risotto

Champagne-citrus beurre blanc
SCR 280.00



CATCH OF THE DAY

SCR 325.00 per kilograms

Please ask your waiter/ waitress for today's catch of the day

MAIN COURSE

Seared Yellow Fin Tuna

Leek-bell pepper confit, minted potato mash and ginger-hoisin sauce

SCR 325.00

Stuffed Red Snapper

Ricotta-dill filling, grilled vegetable timbale, tomato-shellfish foam, green oil

SCR 315.00

Zucchini-Carrot Wrapped Dorade

Green pea puree, asparagus, vanilla-orange beurre blanc and apple reduction

SCR 320.00

Grilled Tiger Prawns

Butternut squash puree, fruity couscous parcel, sweet chili-vanilla dressing and basil essence

SCR 925.00

Panko Fried Shrimp

Apple & celery root slaw and cocktail sauce

SCR 525.00

Asian Spices Marinated Grilled Lobster

Truffle mash, grilled asparagus and orange-carrot sauce

SCR 950.00

Royal Seafood Platter

Lobster tail, prawns, calamari, grouper & New Zealand half shell mussels

(Served for 2 persons)

SCR 1450.00

SIDE OFFERINGS:

Sautéed snap peas	SCR 110.00
Grilled asparagus	SCR 110.00
Steamed seasonal vegetables	SCR 80.00
French fries	SCR 60.00
Mashed potato	SCR 80.00
Fragrant yellow rice	SCR 60.00



DESSERTS

Cinnamon-Apple Tart

Coconut ice-cream, honeydew-pineapple-papaya skewer and summer berry coulis
SCR 160.00

Kaffir Lime Cheese Cake

Glazed cherries and raspberry sorbet
SCR 220.00

Warm Chocolate-Walnut Brownie

Vanilla ice-cream and blueberry compote
SCR 220.00

Chocolate Teardrop

Pistachio ice-cream, champagne jelly & spiced strawberry-basil stew
SCR 225.00

Homemade Caramel Ice-Cream

Peanuts, popcorn & chocolate sauce
SCR 160.00

Seasonal Fresh Fruit Platter

SCR 180.00

Cheese Platter

Selection of cheese served with coriander grissini, dry fruits, nuts and fig jam
SCR 375.00