

## STARTER

Burmese Mohinga Fish Soup (S)	23
Foie Gras & Prawn Wonton Soup (S)	29
Chilled or Steamed Oyster 12/24 (S) <i>Garlic, lime &amp; chilli dip</i>	28/46
Maldivian Tuna Larb (S) <i>Lettuce, crunchy rice, fragrant herbs &amp; spices</i>	29
Vietnamese Tofu Spring Roll (V) <i>Nuoc cham dipping sauce</i>	24
Asian Style Tuna Tartare (S) <i>Butter fruit, homemade crackers</i>	29
Yam Woonsen (S) <i>Chilled seafood, tomato, spring onion, lime &amp; rice noodle</i>	28
Steamed Fish Cake (S) <i>Pickled apple &amp; cucumber dressing</i>	28
Sesame Coated Prawn & Rice Ball (S) <i>Spicy sour sesame sauce</i>	24
Sweet Corn & Water Spinach Sesame Balls (V) <i>Spicy sour sauce</i>	18
Thai Style Tomato & Enoki Mushroom Salad (V) <i>Spring onion, celery, lemon &amp; lime leaf dressing</i>	22
Vegetable Bun Chay Salad (N) <i>Rice noodles, tofu, pickled vegetables, peanut &amp; spicy lemongrass dressing</i>	26

## MAIN

Sri Lankan Lagoon Crab (S) <i>Black pepper, coriander, curry leaf &amp; soy</i>	59
Steamed Reef Fish (S) <i>Ginger, coriander &amp; shallots</i>	36

*N- contains nuts, D- contains dairy, P- contains pork, V- vegetarian, S- contains seafood*

*All prices are in US dollars and subject to 10% service charge and 12% government sales tax*

Native Lobster (S) 78  
*Garlic, spring onion & XO sauce*

Sweet Soy Eggplant Noodle (V) 29  
*Mixed peppers, snake beans, baby corn & snow peas*

## FROM THE CHARCOAL GRILL

Gochujang Beef Fillet 48  
*Pak choy*

Banana Leaf Wrapped Reef Fish 34  
*Maldivian spices*

Satay Lilit (S) 34  
*Balinese style minced reef fish satay*

Thai Green Chicken Curry 34

*Our mains are served with steamed rice & cucumber salad*

## FROM THE SEAFOOD DISPLAY

King Prawn 50g 7

Fresh Water Scampi 50g 6

Indian Ocean Squid 50g 4

Sea Crab 50g 6

Local Reef Fish 50g 4

Sri Lankan Lagoon Crab 50g 7

Live Maldivian Lobster 50g 9

### Select Your Cooking Style

*Charcoal grilled with Chef's selection of fragrant sauces  
Black pepper Sauce, homemade sambal or lemon grass*

*Steamed with ginger, coriander & shallot, soy, butter & lime/fragrant chili paste  
Stir-fried with chili, baby corn & basil, cashew nut, black fungus & pak choy,  
bean sprouts, lime leaves & eggplant.*

*N- contains nuts, D- contains dairy, P- contains pork, V- vegetarian, S- contains seafood*

*All prices are in US dollars and subject to 10% service charge and 12% government sales tax*

## DESSERT

Banh Gan, Coconut Crème Caramel (N)	15
Crisp Chocolate and Dried Mango Wonton (D) <i>Vanilla and star anise anglaise</i>	18
Seasonal Fruit Selection	16
Chilled coconut sticky rice pudding <i>Coconut sorbet, tropical fruit</i>	16
Hotteok <i>Korean style doughnut filled with sunflower seeds, peanut &amp; warm palm sugar caramel sauce</i>	18

*N- contains nuts, D- contains dairy, P- contains pork, V- vegetarian, S- contains seafood*

*All prices are in US dollars and subject to 10% service charge and 12% government sales tax*