



Dinner at Down to Earth

Appetizer

Maldivian Tuna Carpaccio (H,O) <i>Organic Leaves, Mayo, Curry Oil, Coconut Chips, Fried Capers</i>	Thirty One Dollars
Steamed Chicken Dumplings <i>Garlic Soy Sauce, Black vinegar</i>	Twenty One Dollars
Tuna (H,O) <i>Hot Avocado Oil, Avocado Salsa, Braised Quail Egg, Soy Caviar</i>	Thirty Three Dollars
Seared Paprika Scallops (H) <i>Chorizo, Potato Skordalia, Edamame, Spicy Mango Chutney</i>	Thirty One Dollars
Pan Fried Mushrooms (H,O,V) <i>Olive Mascarpone Tapenade, Honeyed Walnuts</i>	Twenty Nine Dollars
Sashimi Selection <i>Local Fresh Fish, Salmon, Hamachi, Traditional Condiments</i>	Thirty Three Dollars



Salad

Freshly Picked Home Grown Lettuce (H,O,V) <i>Curry Leaf Pesto, Avocado, Rice Wine Vinegar Dressing, Toasted Almonds, Local Pine Nuts, Sundried Cherry Tomatoes</i>	Twenty Nine Dollars
Feta Watermelon Tartare (H,V) <i>Black Olive Tapenade, Spring Onion, Mint Basil Oil</i>	Twenty Nine Dollars
Steamed Lemongrass Prawns (H) <i>Chili, Mango Salsa, Roasted Peanuts, Cucumber Carpaccio</i>	Thirty One Dollars
Tasmanian Smoked Salmon Roll (H,O) <i>Philadelphia Cream Cheese, Basil Cream, Avocado, Semi-Dry Tomato Salsa</i>	Thirty One Dollars
Italian Spiced Chilled Seafood Salad (H,O) <i>Basil Pesto, Artichoke, Sundried Tomato, Cherry Tomato</i>	Thirty Dollars
Thai Spiced Duck Salad <i>Mint, Fish Sauce, Lime Juice, Cucumber, Tomato</i>	Thirty One Dollars



Soup

Chilled Mango Gazpacho (H,V) <i>Roasted Almonds, Croutons, Spring Onion</i>	Twenty Dollars
Creamy Asparagus Soup (H,O,V) <i>Morel Mushroom Ravioli</i>	Twenty Dollars
South Asian Bouillabaisse (H) <i>Asian Herbs and Spices</i>	Twenty Dollars

Main Course Fish and Seafood

Black Peppered Soft-Shell Crab <i>Sichuan Pepper-Lychee Sauce, Fried Rice, Quail Egg, Pineapple Salsa</i>	Sixty Dollars
Seafood Chowder <i>Basil, Angel Hair Pasta</i>	Forty Dollars
Spicy Cantonese Seafood Chop Suey Rice	Forty Two Dollars
Honey-Sesame Seared Tuna (H,O) <i>Celeriac Purée, Preserved Shiitake Mushrooms, Japanese Chili, Soy Caviar</i>	Forty Two Dollars
Sri Lankan Style Tempered Prawns (S) <i>Papadum, Mango Chutney, Organic Red Rice</i>	Forty Four Dollars
Homemade Crab Mascarpone Ravioli <i>Cashew Nut Cream, Wok-Fried Garden Greens, Pesto, Tomato Salsa</i>	Forty Two Dollars
Catch of the Day <i>Pan Fried Local Fish, Wok Fried Vegetables, Organic Red Rice</i>	Forty Seven Dollars



Meat

Grilled Corn Fed Chicken (H,O,S) <i>Penang Sauce, Lemongrass, Basil, Chili, Organic Red Rice, Coriander-Cucumber Salad</i>	Forty Dollars
Vietnamese Style Slow Cooked Pork Belly <i>Sticky Rice, Da Lat Spicy Dip</i>	Fifty Five Dollars
New Zealand Lamb Chops <i>Harissa Hummus, Fig Chutney, Goat's Cheese Mashed Potatoes, Balsamic Caviar</i>	Fifty Eight Dollars
Slow-Braised Lamb Shank <i>Apricot Couscous, Slow Cooked Carrot, Lamb Jus</i>	Sixty Dollars
Special Curry of the Day <i>Please ask your service host for recommendations</i>	Fifty Eight Dollars

Vegetarian

Paneer Butter Masala (H) <i>Traditional Accompaniments</i>	Fifty Dollars
Champagne Pumpkin Risotto (H) <i>Asparagus, Morel Mushrooms, Pistachio Powder</i>	Forty Two Dollars
Homemade Saffron Pappardelle (H,O) <i>Three Mushroom Sauce, Rocket Salad, Parmesan Biscuit</i>	Forty Two Dollars
Stir-Fried Noodles (H,O) <i>Organic Vegetables, Fried Tofu</i>	Forty Dollars



Dessert

Summer Red Fruit Brioche Pudding

Red Berries, Brioche Pudding

Tartelette Pear Belle-Hélène

*Chocolate Dacquoise, Spiced Poached Pear,
Hot Chocolate Sauce, Vanilla Ice Cream*

Twenty Five Dollars

Warm Chocolate Pudding

Nuts, Garden Fresh Passion Fruit Gelato

Twenty Seven Dollars

Tangy Lemon and Chocolate Tart

*Tangy Lemon and Chocolate Tart Chocolate Crust, Baked Lemon Curd,
Lemon Ripple Ice Cream*

Twenty Eight Dollars

Eva's Cheesecake

Passion Fruit Compote, Mixed Berries

Seventeen Dollars

Fruit Salad

Seventeen Dollars

Fresh Fruit Platter

Twenty Dollars