

BREAKFAST SELECTION

 Vegetarian  Gluten-Free  Pork  Healthy Food

All prices are stated in US dollars. Prices are subject to 10% service charge and 12% government tax

| In Villa Dining

BREAKFAST FAVOURITES

Traditional Full Breakfast (P)

Eggs cooked to your liking (poached, fried, Omelette or scrambled) served with grilled tomato, smoked bacon and a choice of pork, beef or chicken sausages.

Hash brown and sautéed mushrooms, served with your choice of toast with preserves and butter or English muffins

USD 21

Eggs "Benedict" (P)

Two poached eggs on toasted English muffin with iberico ham wilted spinach and hollandaise sauce

USD 21

Bakers Basket ♡

Homemade freshly baked selection of pastries and sliced breads served with butter and preserves

USD 18

"Croque-Madame" (P)

Classic 'croque madame' poached egg and smoked leg of ham on toast with cheesy béchamel sauce

USD 19

Boiled Egg ✱

USD 4 per egg

Cereals - Served with your choice of milk

- Coco pops
- Cornflakes
- All Bran
- Rice Krispies
- Muesli

USD 6

TO START (À LA CARTE)

Juices

Freshly squeezed; choose one of your favourite fruits from our list:

- Orange
- Watermelon
- Grapefruit
- Papaya
- Pineapple
- Apple

USD 8

Smoothies

Cool and creamy, blended with fresh fruit, yogurt & ice cream:

- Strawberry
- Mango
- Banana

USD 8

Fresh Fruits

Choose your favourite fruits from our list:

- Mango
- Orange
- Papaya
- Grapefruit
- Red apple
- Watermelon
- Honeymelon
- Pineapple
- Rambutan

USD 18 for a selection

Yogurts

- Mango
- Low Fat
- Natural
- Strawberry

USD 8

BREAKFAST FAVOURITES (À LA CARTE)

Vegetarian Halloumi

Grilled halloumi and sautéed mushroom with roasted tomato, salsa verde and grilled ciabatta

USD 18

Traditional Thai Breakfast Soup

With rice noodles and chicken dumplings

USD 19

Thai Omelette

Green chilli and coriander served with jasmine rice

USD 18

Congee

Traditional congee with condiments, salty egg, peanuts, shallot and dried fish

USD 19

SWEET BREAKFAST DELIGHTS

Continental Breakfast (P)

Freshly baked pastries using French butter, selection of hand-made pastries, artisan bread served with freshly whipped butter and home-made preserves. Platter of cheese and cold cuts

USD 29

American Pancakes 🍷

Served with maple syrup, whipped cream and berry compote

USD 19

Belgian Waffles 🍷

Callebaut chocolate sauce and coffee chantilly

USD 14

CHILDREN'S BREAKFAST

Freshly squeezed orange juice two fried eggs, sausages, baked beans toast with jam and butter, strawberry yoghurt

USD 12

CHAMPAGNE BREAKFAST (FOR 2 PERSONS)

Bottle of Moët & Chandon, brut none vintage,

Freshly squeezed seasonal juices

Fruit Platter 

Choose from the À la carte selection

Selection of Dry Fruits 

Dates, apricots, figs, muscatel grapes

Gourmet Favorites (P)

Iberico ham with tomato ciabatta and virgin olive oil

Eggs Royale

Smoked salmon and green asparagus

Freshly Baked Pastry Basket

Selection of hand-made pastries and artisan bread served with freshly whipped butter and home-made preserves

Hot Beverages

Freshly brewed coffee, tea or hot chocolate

USD 200 Per couple at the villa

ALL DAY DINING

 Vegetarian  Gluten-Free  Pork  Healthy Food

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| In Villa Dining

SALADS

"Dusit" Caesar Salad (P)

Crisp romaine lettuce with hard boiled egg, thinly sliced or aged parmesan, crispy prosciutto and anchovy mayonnaise

USD 18

Dusit House Salad ✓ 🍷

Tomato, cucumber, capsicum, spring onion, asparagus, celery, apple dressed with a light vinaigrette

USD 16

Ocean Prawn Salad 🍷

Ocean king prawns with fennel, iceberg lettuce bound with cocktail sauce

USD 26

"Caprese" Salad ✓ 🍷

Vine-ripened tomatoes with burrata, torn basil and a balsamic dressing

USD 20

SOUPS

Cream of Mushroom ✓

With cheesy garlic bread

USD 18

Farm House Minestrone Soup ✓ 🍷

With parmesan cheese

USD 16

BURGERS

All served with French Fries, Tomato ketchup, Mayo

Vegetable Burger

Split pea and lentil burger with garlic mayonnaise and seasonal green salad

USD 21

Fish Burger

Herb-crumbed Maldivian fresh fish fillet with pickled beetroot and feta in a homemade burger bun

USD 23

Chicken Burger

Slow-cooked chicken burger with spicy chipotle mayonnaise and rocket salad

USD 25

Prime Beef Burger

Freshly ground beef burger served with onion jam, beetroot and salad In a sesame seed bun and homemade pickles

USD 19

Extras

- Mushrooms
- Egg
- Bacon **(P)**
- Cheese
- Tomato
- Lettuce
- Blue cheese
- Caramelised onions
- Avocado
- Fire roasted red peppers

USD 1 per topping

SANDWICHES

Vegetarian ♻️🌱

Grilled organic vegetables with hummus and rocket

USD 18

Beef Pastrami

Beef pastrami with red onion, capsicum jam, aioli and rocket

USD 18

Smoked Salmon 🌱

Smoked salmon with red onion, capers and dill mayonnaise

USD 22

Club Sandwich (P)

“Dusit” club sandwich, chicken, bacon and egg mayonnaise

USD 24

Shaved Leg Ham Panini (P)

Finely sliced leg of ham, cheddar cheese and vine-ripened tomatoes

USD 20

Vegetarian Panini ♻️🌱

Grilled vegetable and halloumi with a pesto mayonnaise

USD 18

Salami and Cheese Panini (P)

Spicy pork salami, manchego cheese and red onion jam

USD 22

ENTRÉES

Bruschetta

Vine-ripened tomatoes diced with pesto mayonnaise and reduced balsamic

USD 14

Bread and Dips

Toasted organic focaccia with a trio of dips

USD 16

Chicken Tandoori Roll

Chicken tikka katti roll, tandoori chicken tossed with peppers wrapped in flat bread

USD 17

Lamb Koftas

Spicy lamb koftas with spiced couscous, lemon mayonnaise and a rocket salad

USD 20

Coconut Prawns

Coconut crusted prawns with papaw and chilli salsa with mesculin salad

USD 25

MAIN COURSE

Seafood Pasta

Fresh seafood marinara, tossed with linguine and a homemade tomato sauce

USD 28

Pasta Gratin

Macaroni bound with cheese sauce and topped with parmesan

USD 25

Risotto

Mushroom risotto with shaved fennel, truffle cream and micro herb salad

USD 24

Chef's Pie

Braised beef and red wine pie with mashed potato and green peas

USD 23

Braised Beef

Braised beef cheek with caramelised onion rösti, pumpkin purée and a red wine jus

USD 28

Reef Fish

Pan seared Maldivian reef fish on crushed salt and vinegar potatoes with beurre noisette

USD 32

Wagyu Steak

Grilled wagyu rump steak cooked to your liking served with chips and garden salad

USD 36

SIDES DISHES

- Rocket salad
- Caesar salad
- House salad
- Sautéed mushrooms
- Mashed potato
- Roasted baby potato
- Jumbo onion rings

USD 6 each

CURRY SPECIALITIES

Vegetarian Curry

Paneer do pyaza, Indian cottage cheese in yellow curry served with papadum's and steamed rice

USD 20

Nasi Goreng

Indonesian-style sambal fried rice with chicken satay, fried egg, peanut sauce and rice crackers

USD 21

Hakamas Beef Curry

Organic beef slow cooked with mustard seeds, curry leaf and coconut milk served with poppadum's and steamed rice

USD 25

Maldivian Fish Curry

Tuna or white fish cooked in local spices and coconut milk served with poppadum's and steamed rice

USD 26

Kalu Pol Chicken Curry

Chicken thigh braised in pepper curry sauce served with poppadum's and steamed rice

USD 26

KID'S CORNER

Pumpkin Soup

Served with croutons

USD 10

Tempura Prawns

Ocean prawns served with sweet chilli sauce and garden greens

USD 15

Kids Burger

Chicken or beef burger served with French fries

USD 15

Ham Croquettes (P)

Mini fried croquettes served with mayonnaise sauce

USD 15

Mini Steaks

With mashed potato, red wine sauce

USD 20

Spaghetti in Tomato Sauce

Freshly cooked spaghetti tossed with homemade tomato sauce and herbs

USD 10

Macaroni 'n Cheese

Baked macaroni topped with melted cheese

USD 10

Penne Bolognese

Penne pasta tossed with homemade bolognese sauce

USD 10

Chicken nuggets

Crumbed fried chicken, herb mayonnaise, French fries

USD 15

Fish Fingers

With French fries, tomato salad and tartar sauce

USD 15

DESSERTS

Chocolate mousse with cookies ♡

USD 11

Chocolate Crêpe and caramel sauce ♡

USD 11

Fresh Fruit Skewer ♡🍷

With chocolate sauce and cream Chantilly

USD 11

Fresh Strawberry ♡

with white chocolate yoghurt and ganache

USD 11

Selection of Ice Creams and Sorbets ♡

Two Scoops USD 9

ICE CREAM

- Vanilla
- Chocolate
- Strawberry
- Lemon curd
- Coffee
- Yogurt
- Caramel

SORBET

- Mandarin
- Raspberry
- Lychee
- Peach
- Coconut
- Mango
- Lemon

TOPPING

- Chocolate Sauce
- Caramel Sauce
- Vanilla Sauce
- Mixed Nuts
- Coconut Flakes
- Amond Crumble

MOVIE NIGHT DINING

Unwind in the comfort of your villa watching a movie while you relish delectable pizzas.

Let the real world slip away for a few hours through our in-house movies, then spend your night tucked into our cosy villas.

Immerse in an entertainment escape which is unmatched.

PIZZAS

12-inch pizzas freshly made to order

Margherita ♡

Freshly-shaved cheese and homemade tomato sauce with basil from our garden

USD 18

Salami (P)

Shaved Italian salami, homemade tomato sauce and grated pecorino

USD 20

Seafood

Fresh local seafood and our garden herbs

USD 24

Benjarong

ROYAL THAI CUISINE

THAI MENU

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THAI MENU

SOUPS

Tom Yum Gung ต้มยำกุ้ง

World-famous Thai soup with fresh tiger prawn, straw mushroom, lemongrass, galangal and dried chilli in shrimp broth with lime juice garnish, fresh coriander and kaffir lime leaves

USD 25

MAIN COURSE

Phad Thai Gung Sod ผัดไทยกุ้งสด

Thai fried rice noodles with prawn, bean curd, bean sprout, egg and grounded peanuts

USD 23

Khao Ob Sabparod ข้าวอบสับประรด

Baked rice with pineapple, seafood and assorted meats

USD 19

Gaeng Kiew Wan Gai Rue Nuea

แกงเขียวหวานไก่หรือเนื้อ

Chicken or beef green curry and coconut milk cooked with sweet basil, kaffir lime leaves, peas and Thai eggplant

USD 40

DESSERTS

Khao Niew Ma Muang ข้าวเหนียวมะม่วง 🥭

Sticky rice with ripe mango

USD 19

CHINESE MENU

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CHINESE MENU

SOUPS

Beijing Tomato Egg Soup

Fresh tomato and egg soup, spring onion, garlic, and chicken julienne

USD 16

Hot and Sour Seafood Soup

Diced mixed seafood, mushroom, spring onion, tofu, and carrot

USD 18

SALADS

Chicken Salad

Chicken, sliced onion, coriander, fried onion and chilli

USD 20

Prawn Salad

King prawns with tomato, cucumber, coriander,
fried onion and lettuce

USD 24

CHINESE MENU

MAIN COURSE

Sweet and Sour Fish Fillet

Reef fish fillet with capsicum,
onion and cucumber

USD 26

Stir-Fried Eggplant with Minced Beef

Minced beef and eggplant stir-fried with garlic,
ginger and spring onion

USD 25

Black Pepper Beef

Sliced beef with capsicums, onion, garlic,
ginger and broccoli

USD 25

Pineapple Chicken

Sliced chicken with pineapple, cucumber and
diced capsicums

USD 22

Kung Pao Squid

Sliced squid with dried chilli, ginger and onion

USD 23

Stir-Fried Spicy Clams

Clams stir-fried with curry leaf, sliced chilli,
hoisin sauce, dry shrimp and lemongrass

USD 24

Stir-Fried Tiger Prawn in Premium Soya Sauce

Tiger prawns stir-fried with spring onion
and broccoli

USD 24

*All items will be served with plain rice and condiments
(soya sauce).*

DESSERTS

Chocolate Tart 🍷

Served with an orange salad

USD 11

Panna Cotta 🍷

Coconut panna cotta, minestrone of berries and lime salsa

USD 11

Crème Brûlée 🍷

Passionfruit crème brûlée with pistachio biscotti

USD 11

Berry Tart 🍷

Peach, berry and almond tart with vanilla bean anglaise

USD 11

Banoffee Pie 🍷

“Dusit” banoffee, caramel mousse with caramelised bananas

USD 11

Eton's Mess 🍷

Collaboration of mixed berries and meringue

USD 11

Baked Pear 🍷

Poached pear baked with kataifi pastry and coffee anglaise

USD 11

Fruit Platter 🍷🍷

Sliced seasonal fresh fruit platter

USD 18

IN / OUT OF VILLA DINING EXPERIENCES



CANCELLATION POLICY

If you would like to cancel your reservation, please do so at least 12 hours prior to your lunch or dinner, otherwise a 50% charge will be incurred. If you do not show without informing us a cancellation fee of 100% of the charges will be applied. We appreciate your understanding.

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THAI BARBECUE - BBQ

Please allow 24 hours for preparation

Salads

- Grilled beef salad
- Spicy roasted duck salad
- Spicy seafood salad

Sauces

- Lime and chilli sauce
- Mild peanut sauce
- Herb and dry chilli sauce
- Barbecue sauce

Barbecue

- Spicy salmon fillet
- Squid skewer
- Lemongrass-marinated chicken thighs
- Lamb chops with freshly crushed peppercorn sauce
- Rib eye steak

Accompaniments

- Spicy nuts with Thai herbs
- Steamed rice wrapped in banana leaves

Desserts

- Coconut cake
- Banana flambé with brandy
- Fruit skewers

Dinner Style Options

Beach BBQ Dinner - *USD 450 for two persons including a bottle of wine**

Dig-in Dinner - *USD 750 two persons including a bottle of wine**

**minimum of 2 persons for the same menu*

中式烧烤

请提前24小时订座

沙拉

- 烤牛肉沙拉
- 麻辣烤鸭沙拉
- 香辣海鲜沙拉

酱汁

- 酸辣酱
- 花生酱
- 香辣酱
- 烤肉酱

烧烤

- 香辣鲑鱼片
- 鱿鱼串
- 鸡腿(以柠檬草腌制入味)
- 羊排佐新鲜胡椒酱
- 肋眼牛排

配菜

- 泰式香辣坚果仁
- 香蕉叶蒸米饭

甜品

- 椰奶蛋糕
- 白兰地火焰煎香蕉
- 水果串

Dinner Style Options

Beach BBQ Dinner - *USD 450 for two persons including a bottle of wine**

Dig-in Dinner - *USD 750 for two persons including a bottle of wine**

**minimum of 2 persons for the same menu*

CHINESE BARBECUE - BBQ

Please allow 24 hours for preparation

Salads

- Chicken salad
- Prawn salad
- Beef salad with oyster sauce

Sauces

- Black pepper sauce
- Garlic chilli soya sauce
- Szechuan dipping sauce
- Chinese BBQ sauce

Barbecue

- Local reef fish marinated with ginger, spring onion and soya sauce
- Tiger prawns marinated in garlic sauce
- Chinese-spiced squid skewer
- Chicken wings marinated in Chinese BBQ sauce
- Lamb chop marinated in hoisin sauce
- Beef tenderloin marinated with ginger, soya sauce and sesame oil

Accompaniments

- Fried cashew nuts
- Fried peanuts

Desserts

- Seasonal tropical fruit macerated in cinnamon syrup
- Traditional egg tartlets

Dinner Style Options

Beach BBQ Dinner - *USD 450 for two persons including a bottle of wine**

Dig-in Dinner - *USD 750 for two persons including a bottle of wine**

**minimum of 2 persons for the same menu*

中式烧烤

请提前24小时订座

沙拉

- 鸡肉沙拉
- 虾仁沙拉
- 牛肉沙拉佐蚝汁

酱汁

- 黑胡椒汁
- 蒜香辣椒酱
- 川味蘸酱
- 中式烧烤酱

烧烤

- 当地珊瑚鱼 (以姜、葱及酱油调味)
- 蒜汁虎虾
- 中式五香鱿鱼串
- 鸡翅 (以中式烧烤酱调味)
- 羊排 (以海鲜酱调味腌制)
- 牛柳 (以姜、酱油和享有腌制)

配菜

- 炸腰果
- 油炸花生米

甜品

- 时令热带水果肉桂糖浆
- 传统蛋挞

Dinner Style Options

Beach BBQ Dinner - *USD 450 for two persons including a bottle of wine**

Dig-in Dinner - *USD 750 for two persons including a bottle of wine**

**minimum of 2 persons for the same menu*

INDIAN BARBECUE - BBQ

Please allow 12 hours for preparation

Salads

- **Navaratna Salad** - Mixed vegetables, dried fruit and yoghurt
- **Aloo Chana Chat** - Potato and chickpeas with chat masala
- **Tandoori Gobi** - Marinated cauliflower with pepper and spices

Sauces

Mint sauce, garlic chutney, curry sauce, mango chutney

Barbecue

- **Barrah Kebab** - Indian-spiced marinated lamb chops
- **Murgh Hariyali Tikka** - Tender chicken flavoured with basil paste
- **Meen Mappas** - Grilled fish with vanilla curry
- **Samundari Kebab** - Seafood kebab, cream cheese in saffron yoghurt

Accompaniments

Chapati, paratha, papadums, selection of pickles Kachumber, Cucumber salad with raita

Desserts

- Cinnamon carrot cake
- Fruit skewers with mint
- Jaggery grilled mango cheeks

Dinner Style Options

Beach BBQ Dinner - *USD 450 for two persons including a bottle of wine**

Dig-in Dinner - *USD 750 for two persons including a bottle of wine**

**minimum of 2 persons for the same menu*

印式烧烤

请提前24小时订座

沙拉

- **九宝沙拉** - 蔬菜、干果及酸奶
- **蔬菜咖喱** - 土豆、鹰嘴豆及混合香料
- **烤菜花** - 以辣椒和香料腌制菜花

酱汁

薄荷汁, 蒜汁, 咖喱酱, 芒果汁

烧烤

- **串烤羊排** - 印度香料腌制羊排
- **串烤鸡肉串** - 以罗勒酱腌制鲜嫩鸡肉
- **烤鱼** - 香草咖喱烤鱼
- **烤海鲜** - 烤海鲜, 番红花酸奶

配菜

薄煎饼, 印度抛饼, 印度锅巴及各种泡菜,
蕃茄洋葱沙拉, 黄瓜沙拉及黄瓜攒酸奶

甜品

- 肉桂萝卜糕
- 薄荷水果串
- 粗糖烤芒果片

PREMIUM BARBECUE

Please allow 12 hours for preparation

Entrées

- Grilled vegetable salad with basil pesto
- Potato salad with herbs and olive oil
- Carpaccio of wagyu with garlic aioli rocket and parmesan
- Salmon caviar with blinis and horseradish cream
- Marinated feta with cherry tomatoes

Sauces

- Barbecue sauce
- Pepper sauce
- Béarnaise
- Saffron aioli
- Salsa

Barbecue

- BBQ corn-fed chicken
- Grilled steak rossini
- Catch of the day
- Garlic and rosemary marinated giant prawns
- Grilled lobster

Accompaniments

Selection of breads with virgin olive oil, dips, marinated olives

Desserts

- Dark chocolate brownie cheesecake with citrus compote
- Coconut and caramel crumble
- Grilled strawberries with lavender honey and whipped cream

Dinner Style Options

Beach BBQ Dinner - *USD 550 for two persons**

Dig-in Dinner - *USD 850 for two persons**

**minimum of 2 persons for the same menu*

豪华烧烤

请提前24小时订座

主菜

- 新鲜生蚝
- 虾米番茄绿茶汤
- 奥利维耶沙拉及水煮虾头
- 牛肉塔(以雪利酒和刺山柑入味)
- 金枪鱼刺身佐以芥末和姜
- 熏鲑鱼及螃蟹
- 意大利芝士及家传番茄沙拉

酱汁

- 烤肉酱、佩里格酱、蛋黄酱、番红花蒜泥蛋黄酱及萨尔萨辣酱

烧烤

- 烤龙虾
- 香煎鹅肝
- 烤鹌鹑
- 七星和牛臀肉
- 原条当地宝宝鱼
- 炙炙日式扇贝

配菜

- 松露泥
- 各种初榨橄榄油烤面包
- 腌制橄榄

甜品

- 粘巧克力蛋糕腌制浆果, 马斯卡霜
- 烤水果腌制香草和香料

Dinner Style Options

Beach BBQ Dinner - *USD 1100 for two persons**

Dig-in Dinner - *USD 1400 for two persons**

**minimum of 2 persons for the same menu*

LUXURY BARBECUE

Please allow 12 hours for preparation

Entrées

- A dozen fresh oysters
- Tomato and tea consommé with baby shrimp
- Salade russe with poached giant prawns
- Tartare of beef with fino sherry and capers
- Sashimi of tuna with wasabi and pickled ginger
- Smoked salmon and crab
- Burrata cheese and heirloom tomato salad

Sauces

- Barbecue sauce
- Sauce périgueux
- Béarnaise
- Saffron aioli
- Salsa

Barbecue

- Grilled lobster
- Pan-seared foie gras
- BBQ quail
- 7* wagyu rump
- Whole local baby fish
- Seared giant Japanese scallops

Accompaniments

Truffle mash, selection of grilled breads with virgin olive oil, dips, marinated olives

Desserts

- Sticky chocolate cake with marinated berries, mascarpone cream
- Papiotte of grilled fruit marinated in vanilla and herbs

Dinner Style Options

Beach BBQ Dinner - *USD 1100 for two persons**

Dig-in Dinner - *USD 1400 for two persons**

**minimum of 2 persons for the same menu*

豪华烧烤

请提前24小时订座

主菜

- 新鲜生蚝
- 虾米番茄绿茶汤
- 奥利维耶沙拉及水煮虾头
- 牛肉塔(以雪利酒和刺山柑入味)
- 金枪鱼刺身佐以芥末和姜
- 熏鲑鱼及螃蟹
- 意大利芝士及家传番茄沙拉

酱汁

- 烤肉酱、佩里格酱、蛋黄酱、番红花蒜泥蛋黄酱及萨尔萨辣酱

烧烤

- 烤龙虾
- 香煎鹅肝
- 烤鹌鹑
- 七星和牛臀肉
- 原条当地宝宝鱼
- 炙炙日式扇贝

配菜

- 烤龙虾
- 香煎鹅肝
- 烤鹌鹑
- 七星和牛臀肉
- 原条当地宝宝鱼
- 炙炙日式扇贝

甜品

- 香糯巧克力蛋糕配腌莓果和马斯卡彭芝士
- 香草草药烤水果肉卷

清水或苏打水

NIGHT MENU - Available 24 hours

SALAD AND SMALL PLATES

Vegetable Spring Rolls

Vegetable spring roll with sweet chili sauce USD 13

Dusit House Salad

Tomato, cucumber, capsicum, spring onion, asparagus, celery, apple dressed with a light vinaigrette USD 16

"Dusit" Caesar Salad

Crisp romaine lettuce with hard-boiled egg, thinly sliced or aged parmesan and anchovy mayonnaise USD 18

Arabic Mezze Plate

Hummus, mutable, baba ganoush, tabbouleh, Arabic pickles, kibbeh, spinach falafel USD 21

Chicken Tandoori Roll

Chicken tikka katti roll, tandoori chicken tossed with peppers wrapped in flat bread USD 17

SANDWICH

Vegetarian

Grilled organic vegetables with hummus and rocket with French fries or potato wedges USD 18

Club Sandwich

"Dusit" club sandwich, chicken, Beef bacon and egg mayonnaise USD 24

Prime Beef Burger

Freshly ground beef burger served with onion jam, beetroot and salad in a sesame seed bun and homemade pickles USD 19

MAINS

Whole Lobster

Grilled local lobster with lemon butter sauce and steamed rice USD 190

Beef Tenderloin

Grilled Australian tenderloin with garlic prawns and buttery mash USD 56

Penne Bolognese

Penne pasta tossed with homemade bolognese sauce USD 26

Chicken Curry

Chicken Makhani with pilau rice and poppadoms USD 26

DESSERTS

Chocolate Tart

Served with an orange salad USD 11

Panna Cotta

Coconut panna cotta, minestrone of berries and lime salsa USD 11

Fruit Platter

Sliced seasonal fresh fruit platter USD 18

LATE NIGHT & SUPPER MENU 晚餐及夜宵菜单 (7pm - 11pm)

Congee 粥

Vegetarian rice congee served with pickled dry turnip soya sauce, salty egg, pepper powder USD 7

白粥配腌萝卜干, 酱油, 咸鸡蛋, 胡椒粉\$7

Add one of the below and fried Chinese sausage USD 4
加\$4配以下任何一款一款及炒腊肠

- Chicken 鸡肉
- Beef 牛肉
- Reef Fish 海鱼
- Prawn 虾

Noodle Soup 汤面

Vegetarian noodle soup served with soya sauce, fried onion fried garlic, white vinegar, chopped chili USD 8

素汤面伴酱油, 炒洋葱, 炸蒜, 白醋及辣椒碎\$8

Add one of the below for USD 4
加\$4配以下任何一款

- Chicken 鸡肉
- Beef 牛肉
- Reef Fish 海鱼
- Prawn 虾

Wok Fried Noodle 炒面

Vegetarian Wok fried noodles served with a clear soup USD 9

炒素面配清汤\$9

Add one of the below for USD 4
加\$4配以下任何一款

- Chicken 鸡肉
- Beef 牛肉
- Reef Fish 海鱼
- Prawn 虾

Wok Fried Rice 炒饭

Wok egg fried rice served with a clear soup USD 8

蛋炒饭配清汤\$8

Add one of the below for USD 4
加\$4配以下任何一款

- Chicken 鸡肉
- Beef 牛肉
- Reef Fish 海鱼
- Prawn 虾

TAKE-AWAY PICNIC HAMPER

Please allow 12 hours for preparation

2 Rounds of Sandwiches

Please let us know your choice from the options below:

- Smoked ham **(P)**, cheese, salad
- Tuna bound with mayonnaise, cucumber
- Char-grilled marinated vegetables with pesto mayonnaise
- Vegetarian
- Smoked salmon and cucumber on rye bread with lemon mayonnaise

Accompaniments

- 2 muesli bars
- Cuts of fruit
- Selection of pastries
- Bottle of water
- Bottle of orange juice

USD 90 per hamper

USD 180 per hamper with a bottle of house champagne

DELUXE TAKE-AWAY PICNIC HAMPER

Please allow 12 hours for preparation

A nice array of salads and desserts served at your leisure while soaking up some sun on your own private island.

- Rare roasted beef on celeriac coleslaw rocket salad
- Homemade grissini and selection of dips

Accompaniments

- Artisan cheese platter
- Carrot cake
- Muffins
- Sliced fruit platter
- Freshly squeezed juice
- Dusit water

USD 150 per hamper