

menu one

AMUSE-BOUCHE

BEETROOT CARPACCIO, GRILLED GOAT'S CHEESE, GRENADINE MOLASSES

PASSION-FRUIT GRANITA

SQUID INK SPAGHETTI, SEAFOOD CARBONARA, SALMON CAVIAR

CHEF'S SIGNATURE DESSERT

menu two

AMUSE-BOUCHE

MINISTRONE SOUP, BASIL PESTO, GARLIC CROÛTONS

PINEAPPLE AND CINNAMON GRANITA

PAN-FRIED JOB, CHICKPEAS, BEANS FRICASSÉE

CHEF'S SIGNATURE DESSERT

menu three

AMUSE-BOUCHE

CREOLE SEAFOOD BISQUE

MINT AND GINGER SORBET

STIR-FRIED RED SNAPPER, GINGER HONEY, BROCCOLI, NAPA CABBAGE

CHEF'S SIGNATURE DESSERT



THE CRÉOLE INSPIRATION

starters

CHILLED MANGO SOUP

Local mango, coarse salt, with crab and coriander salsa.

PRESSED LOCAL PUMPKIN

Pumpkin and squash terrine, mint, coconut, and green papaya chatini.

CREOLE FISH AND SEAFOOD BROTH

Turmeric-flavoured local seafood soup.

SMOKED YELLOWFIN TUNA

Smoked tuna, passion-fruit jelly, tender coconut, tomato and lemon confit.

YELLOW LENTIL CHILLI CAKE

Chilli cake, smoked marlin, patole mousseline, flavoured with nutmeg.

main courses

GROUPER

Fresh grouper, filleted with a Creole marinade, stir-fried tender coconut, with cinnamon-flavoured curry sauce.

COCONUT CURRY

Your choice of chicken, seafood or vegetables, served with steamed basmati rice and assorted local chutneys.

OCTOPUS AND CALAMARI

Grilled and served with mustard-roasted sweet potato, eggplant fritters, and local fish bisque reduction.

BOURGEOIS

Fillet of red snapper, spiced yoghurt crust, warm garam lentil salad, spinach, bilimbi compote and tamarind vinaigrette.

BREADFRUIT COURGETTES

Crumbed breadfruit, cinnamon-roasted local pumpkin, starfruit jam, passion-fruit sauce, vanilla scented.

SEAFOOD PLATTER (2 PERSONS)

Creole marinade snapper, yellowfin tuna, tiger prawns, mussels, calamari, octopus and scallops, served with a selection of sauces.

INDIAN

THE INDIAN INSPIRATION

starters

TANDOORI CHICKEN TIKKA

A North Indian dish consisting of roasted chicken, prepared with yoghurt and spices. The name comes from the type of cylindrical clay oven, a 'tandoor', in which the dish is traditionally cooked.

FISH ACHARI TIKKA

A popular Indian starter for all seafood lovers. It has an exotic, pickled flavour, which is further enhanced by frying and grilling. Fish fillet is marinated in achari masala and cooked in a tandoor oven.

HARA BHARA KEBAB

A tasty treat in Indian restaurants. This delicious snack is pan-fried, made with spinach, green peas, and potato flavoured with spice mix, crispy outside and soft inside.

LAMB SEEKH KEBAB

An Indian dish, made from minced lamb meat and spices, put on a skewer called 'seekh', and cooked in a tandoor oven.

MURG MALAI TIKKA

Bite-size pieces of chicken, cooked in a creamy marinade with yoghurt, cheese, ginger, garlic and mixed spices.

(All our starters are served with coriander and mint chutney.)

main courses

BUTTER CHICKEN OR MURGH MAKHANI

A classic Indian recipe that originated in the 1950s in the kitchens of Moti Mahal in Daryaganj, Delhi. It is served with basmati rice or naan.

FISH MOOLIE (MEEN MOLEE)

A spicy fish and coconut dish of Portuguese and Kerala origin, common in India and Malaysia. During the time of the British Empire, it spread into other regions of South-East Asia, such as Singapore.

PALAK PANEER

A North Indian cuisine dish made from spinach and paneer (Indian farmer's cheese), in a thick curry sauce, based on puréed spinach, garlic and garam masala. It is a popular vegetarian dish.

KHUMB METHI MALAI MATTER

A flavourful and aromatic dish with creamy, smooth and delicious gravy, made with button mushrooms, fenugreek leaves and green peas, cooked in onion tomato gravy.

HYDERABADI LAMB SHANKS

Slow-cooked lamb shank that is packed full of wonderful earthy flavours. Simmered with browned onion, ginger, garlic, yoghurt and ground spices, creating a heartening and warm main course, served with kadhi vegetables.

(All our main courses are served with cumin basmati rice and a selection of naan bread.)

JAPANESE

THE JAPANESE INSPIRATION

starters

EBI TEMPURA

A large prawn in crispy batter, made with cold water, soft wheat flour, eggs and baking powder.

CHICKEN GYOSA

Eaten throughout Asia, gyosas are soft, thin dumplings, usually filled with ground meat or vegetables.

MISO SOUP

Traditional soup made with 'dashi stock', into which softened miso paste is added, served with shiitake mushrooms, tofu and spring onions.

TAKO CARPACCIO

'Octopus Carpaccio' is a delicious appetiser, with thinly sliced octopus, served with ponzu - a citrus-based sauce commonly used in Japanese cuisine.

sushi and sashimi

SUSHI

A Japanese delicacy made by combining sticky rice, cooked in vinegar, with other ingredients such as seafood, vegetables and, at times, fruits. There are classic combinations such as spicy tuna maki, prawn tempura maki, california maki, philadelphia maki and unagi.

SASHIMI

Another Japanese delicacy, where the freshest cuts of meat and fish are sliced into mouth-size pieces - a very fresh dish. Our selection includes yellowfin tuna, red snapper, octopus and job fish.

main courses

BEEF OR CHICKEN TERIYAKI

Beef or chicken with a glazing splash of soy sauce, mirin and sugar, served with a teppanyaki of vegetables and Japanese rice.

YAKITORI FISH

Bite-sized pieces of fish, meat and vegetables, skewered on a bamboo stick and grilled. Yakitori glazed snapper, tuna and salmon, served with stir-fried baby corn.

YAKISOBA NOODLES - PRAWNS/CHICKEN/BEEF/VEGETABLES

Classic Japanese stir-fried noodles. Yakisoba noodles are made with wheat flour - a very popular casual food in Japan.

MEDI TERR ANEAN

THE MEDITERRANEAN INSPIRATION

starters

BEEF CARPACCIO

Served with roasted pine nuts, balsamic caviar and parmesan flakes, drizzled with virgin olive oil and served with crispy parmesan bread.

SCALLOPS, RATTE POTATO AND CHICKPEA CRUSH

A succulent shellfish dish renowned the world over, served with butternut purée and orange reduction.

GREEN ASPARAGUS

Grilled, served with truffle salsa, eggs, quinoa, tangy vinaigrette and ginger bread.

RED SNAPPER CEVICHE

A typical Mediterranean dish, made from raw fish marinated in citrus fruit such as lemon or lime, spiced up with chilli peppers, and garnished with beetroot mousse.

POTATO GNOCCHI AND TIGER PRAWNS

Sautéed in a sage beurre noisette (nut-brown butter) with a squeeze of lemon.

main courses

BLACK ANGUS BEEF TENDERLOIN

Char-grilled 200g prime grass-fed Angus, served with caramelised shallots, sautéed mushrooms and fondant potatoes, topped with Café de Paris butter.

PREMIUM AUSTRALIAN LAMB CHOPS

Coated with a herb and pistacchio crust, served with garlic potatoes and French beans, finished with a red wine and mint jus.

PAN-FRIED RED SNAPPER

Pan-fried in olive oil and butter, served with glazed beetroot, cauliflower purée and tomato vinaigrette.

RAVIOLI

Spinach and ricotta ravioli, with creamy rocket leaf pesto.

VEAL CHOP MILANESE

Shallow-fried breaded veal chop, with fresh mozzarella, arugula and cherry tomato salad.



THE THAI INSPIRATION

starters

LAAB NEUA

Thai spicy beef salad, seasoned with lime juice, fish sauce, and roasted jasmine rice, flavoured with fresh herbs.

SOM TAM GAI YANG

Thai green papaya salad, known as Som Tam, is one of the most commonly available and popular dishes in Thailand. Served with grilled chicken wings.

SATE GAI

Chicken satay marinated with coriander roots, curry powder and coconut milk, served with peanut curry sauce and vegetable pickles.

GOONG SEE THONG

Deep-fried prawns marinated in garlic, pepper and soya sauce, wrapped in a spring roll sheet and served with plum sauce.

soups

TOM YAM GOONG NAM SAI

A clear sour and spicy soup, with prawns. The name 'Tom Yum' literally means boiling sour and spicy salad.

GAENG HEAD KA-RUM-PLÉE GAI SUB

Thai stuffed cabbage soup with seasoned chicken, shiitake mushroom and Thai spices.

main courses

PLA NEUNG MANAO

Steamed red snapper with chilli and lime dressing. This is the most popular steamed fish dish in Thailand, served with a spicy Thai chilli pepper, garlic and lime juice sauce.

GAENG KEW WAN GAI

Thai green curry with chicken. Thai green curry is fiery hot with a hint of sweetness. The curry paste is made with fresh green Thai chilli peppers.

GAENG PHED PED YANG

Red curry with roasted duck. This is not the kind of dish that Thai people would usually make at home, but is a good choice for a special occasion.

PHAD PHAO NUE

Stir-fried beef tenderloin with chilli, garlic, hot basil, seasonal vegetables and oyster sauce.

KHAO PHAD SABPAROD

Thai Southern-style fried rice with pineapple, chicken, cashew nuts and curry powder.

GAENG KUA HOY

Red curry with green mussels and pineapple. This dish is mostly popular in the south of Thailand.

PHAD POTEEN KASAT

Stir-fried bean curd (tofu) with mixed green vegetables.

(All main courses are served with Thai jasmine rice.)

DES SERTS

LEMON PARFAIT

Served with local mango jelly and lemon zest compote.

LAVA CHOCOLATE

64% Manjari chocolate, served with a crème brûlée ice-cream.

LOLLIPOP

Home-made iced mango, chocolate and coconut lollipop.

BAKED ALASKA

Layered ice-cream with vanilla sponge and fruits, coated with meringue and finished in the oven.

APPLE CRUMBLE

Apple, cinnamon, raisins and crumble.

TROPICAL FRUIT PLATTER

Our seasonal selection of local fruits.