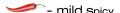
Salt

Asian cuisine with unique depth and complexity of flavours. Specify your preferred taste: very hot; hot; mild; or not spicy at all

Asian Favourites

Salads & Appetizer

Som Tum Green papaya salad with grilled shrimps and roasted peanut Recommended seasoning: Lime Fresco Salt	USD 38
Thai Pomelo Salad Tiger prawns, chicken, mint, cilantro fried shallot and pomelo salad accompanied with hardboiled egg and fresh garden herb salad Recommended seasoning: Murray River Pink Salt	USD 32
Prawns Kataifi in the Basket Kataifi pastry string wrapped crispy fried prawns, served with plum and chili bean sauce Recommended seasoning: Himalayan Pink Salt	USD 31
Ultimate Spring Roll Lobster, prawns and shiitake spring roll with dipping sauce tray Recommended seasoning: Jalapeno Pepper Salt	USD 34
Vietnamese Grilled Beef Salad Grilled beef, thinly slice, toss with dressing and serve with fresh garden herb salad Recommended seasoning: Szechuan Pepper Salt	USD 34
Lemongrass Skewered Chicken Wing Marinated, grilled chicken wing, served with wok-fried Asian Vegetables Recommended seasoning: Hiwa kai – Hawaiian Sea Salt	USD 31
Lobster Satay lilit	USD 75



{Half/Full Board Supplement \$ 20}



Satay Lilit Bali - mince lobster loaded onto lemongrass stalks,

Recommended seasoning: Hiwa kai - Hawaiian Sea Salt

grilled and then served with spicy raw mango salad, dipping sauce



Soups

Tom Yum Goong Selection Flavoured spicy broth with Prawns, mushrooms, galangal, sprinkled with fresh chopped cilantro Recommended seasoning: Thai Ginger Salt or Lime Fresco Salt	USD 37
Szechuan Hot and Sour Soup Mince beef, bamboo shoots and Chinese mushrooms in a silky spicy broth with fresh chilies and Szechuan spices Recommended seasoning: Szechuan Pepper Salt	USD 32
Cantonese Style Sweet Corn and Crab Soup Sweet corn, shredded crab stick and eggs in a rich thick broth topped with spring onion and sweet red chilies Recommended seasoning: Porchini Mushroom Salt	USD 34
Vietnamese Pho Sliced barbequed beef, ginger, rice noodles, lime, basil, coriander and fresh chilies Recommended seasoning: Murray River Pink Salt	USD 33
Tom Kha Gai (Chicken Coconut Soup) Chicken broth, simmered with coconut milk, mushroom, coriander serve with chili oil, cilantro and lime wedges Recommended seasoning: Thai Ginger Salt or Jalapeno Pepper Salt	USD 32
Noodles & Rice	
Pad Thai Goong Some Some Solution Solut	USD 35
Rice stick noodles tossed with prawns, beans sprouts, tofu and tamarind sauce	USD 35 USD 38
Rice stick noodles tossed with prawns, beans sprouts, tofu and tamarind sauce Recommended seasoning: Cyprus Black Lava Flake Mei Fun Noodles Rice vermicelli noodles with chicken, shrimp, bean sprouts, celery and cabbage in a dry curry sauce with fresh chilies and spring onion	
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Main Course

Maii Oddioo	
Catch of the day, served with steamed rice Fish will be prepared and served: Steamed de-boned whole fish in soya sauce with spring onion, ginger and cilantro or	USD 43
Oven baked/ grilled/ accompanied with lemon butter cream, Asian chilli dipping Or	
Thai style crispy fried whole fish with tamarind sauce Recommended seasoning: Thai Ginger Salt	
Roasted Peking Duck Shredded duck served with pancakes, vegetable relish and star anise and honey reduction Recommended seasoning: Alaea Hawaiian Sea Salt {Half/Full Board Supplement \$ 25}	USD 96
Butter Chicken Marinated chicken thigh in aromatic tomato gravy, served with kachumbar salad, garlic naan and cumin rice Recommended seasoning: Kala Namak	USD 45
Roghan Josh (Rogan jot) Slow cooked aromatic lamb from the Kashmir region served with steamed rice, kachumber salad and garlic naan Recommended seasoning: Salish Smoked Salt	USD 42
Maldivian Curries "Chicken, Tuna, Seafood" Your choice of one of the above Maldivian curry dishes, served with steamed rice, pickles and chutneys and papadum Recommended seasoning: Kala Namak	USD 41
Thai Green Chicken Curry Chicken simmered with green curry and coconut milk, pea eggplant and jasmine rice Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt	USD 43
Beef Massaman Spicy Thai red beef curry with potato, roasted cashew nut and served with steamed jasmine rice Recommended seasoning: Vintage Merlot	USD 41
Balinese Pepes Ikan (grilled job fish fillet in banana leaf) Job fish fillet wrapped banana leaf and infused with Indonesian herbs, served with nasi gurih "coconut rice", sautéed morning-glory and sambal colo-colo Recommended seasoning: Hiwa kai – Hawaiian sea salt	USD 47
Kalbi Gim Korean style seven hour, slow braised certified Angus beef short rib in a sweet reduction of ginger and soya sauce, served with potato ribbons and Asian style vegetables and traditional kimchi Recommended seasoning: Porchini Mushroom Salt or Vintage Merlot [Half/Full Board Supplement \$ 25]	USD 85

Prices are subjected to 10% service charge & applicable government taxes



{Half/Full Board Supplement \$ 25}





Grilled Plate

Asian marinated grilled seafood platter

USD 145

Consist of lobster, tuna steak, jumbo prawns, reef fish steak and cuttlefish serve with grilled or wok-fried vegetables, and dippina trav

Recommended seasoning: Hiwa kai - Hawaiian sea salt {Half/Full Board Supplement \$ 45}

Fresh lobster from the cage 100 grams

USD 30

Live catch from the cage, marinated with Asian spices serve with wok fried rice and vegetables Recommended seasoning: Porchini Mushroom Salt or Vintage Merlot {Half/Full Board Supplement \$ 15 per 100 grams}

Served on Sizzling Hot Plate

Whole grilled wagyu steak with Asian pepper sauce USD 100

Tenderloin of Australian beef served with egg fried rice, Asian

vegetables, Asian pepper sauce Recommended seasoning: Vintage Merlot {Half/Full Board Supplement \$ 30}



Chicken Kung Pao 🧠

USD 38

Chinese stir fried chicken with water chestnut, peanuts and chilies served with steamed rice and haricot vert Recommended seasoning: Salish Pacific Sea Salt

Indian Ocean Lobster

USD 115

Pan seared in hot Shaoxing sauce with assorted vegetables, asparagus and snow peas served with steamed jasmine rice Recommended seasoning: Cyprus Black Lava Flake {Half/Full Board Supplement \$ 35}

Indian Tandoor

Tikka Kebaabs 🗢

USD 45

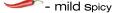
Indian chicken tikka boneless - 2 skewers marinated chicken cubes

Or

Job Fish tikka - mustard marinated 2 skewers of fish cubes All tikka's will be served with traditional condiments and garlic or butter Naan

Recommended seasoning: Cyprus Black Lava Flake

Prices are subjected to 10% service charge & applicable government taxes







Vegetarian Menu

Priced individually or choose as many as you like To create your personalized complete menu

Appetizers and Soups

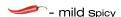
Indonesian Gado Gado Green beans, bean sprouts, carrots, potatoes, kangkung, chayote, lontong, egg, tofu, tempeh and vegetables crackers, served with peanut and chili sambal Recommended seasoning: Himalayan Pink Salt	USD 30
Crispy Indian Vegetables Samosa Crisp pastry filled with potatoes and green peas mixed with turmeric, coriander, chilies and garam masala and served with a mango, mint and tamarind chutney Recommended seasoning: Jalapeno Pepper Salt	USD 28
Asian Style Raw Vegetables Salad Lime, coriander and mint vinaigrette sprinkled with toasted Sesame Recommended seasoning: Lime Fresco Salt	USD 28
Vegetables Wonton Soup Homemade vegetable wontons in vegetable broth with bok choi, spring onion and soya sauce Recommended seasoning: Sel Gris	USD 30

Main Course

Sayur Lodeh Indonesian vegetable curry with crisp organic tofu in an aromatic coconut broth served with steamed jasmine rice Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt	USD 32
Vegetarian Mapo Tofu Assorted sautéed vegetables and tofu in a chili and black bean sauce, with ginger soya sauce and sesame oil served with steamed rice Recommended seasoning: Thai Ginger Salt	USD 33

Aloo Gobi **USD 31** Indian cauliflower and potato curry in a rich broth with tomatoes,

Prices are subjected to 10% service charge & applicable government taxes



Recommended seasoning: Kala Namak

chilies and garam masala served with steamed rice







Dessert Menu

Kaffir Lime cheese cake Served with Lemongrass and orange infused braised Pineapple and Mandarin sorbet	USD 30
Thai Coconut Treat Served with Crushed Coconut Ice, jackfruit, young coconut meat, mango, papaya, passion fruit and pomegranate seeds	USD 28
Salted Peanut butter chocolate surprise Served with peanut butter feuilletine, peanut butter Ganache and caramelized Peanuts	USD 23
Indian Delight A sweet combination of Gulab Jamun dumplings, Khajuri Shahi Tukda and saffron Ice Cream	USD 28
Green Tea Strawberry Cake Matcha green tea cake, strawberry compote, green tea crisps and Lychee sorbet	USD 25
Pandan Pannacotta Served with glutinous rice dumplings with coconut palm sugar, exotic fruit salad, mint chiffonade and coconut sorbet	USD 26
Jasmine Rice Pudding Thai sticky rice delight served with passion fruit seeds and Passion fruit Sorbet	USD 23
Yuzu white chocolate Stick Served with Caramelized Banana, Chocolate Sorbet and Meringue Crisps	USD 21
Ice Cream and Sorbet Selection (1 scoop) Green Tea, Salted Caramel, Coconut, Ginger, Vanilla, Teriyaki, Saffron, Mandarin and Passion Fruit	USD 7
Seasonal Fruit platter with mixed berries	USD 22