



MON DAY

D I N N E R M E N U





STARTER

Beetroot Carpaccio   

cheese arancini | balsamic cream | feta cheese | beetroot crumble

Or

Marinated Sea Scallop  

citrus fruit salad | sundried tomato | lemongrass foam

Or

Fresh Garden Salad  

tomato | mixed lettuce | cucumber | olives | pepper | lemon dressing



SOUP

Vegetable Broth with Barley 

Or

Cream Of Chicken | Mushroom | Truffle Oil 



SORBET

Blood Orange



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD

MAIN

VEGETARIAN

Vegetable Lasagna

sweet tomato | sauteed spinach | basil cream | parmesan | green oil

Or

FROM THE OCEAN

Pan Roasted White Snapper Fillet

carrot orange puree | sauteed greens | confit tomato | saffron wine sauce

Or

MEAT

Pork Stew with Vegetable

roasted butternut puree | baby sauteed greens | garlic bread

Or

ASIAN FLAVOR

Thai Style Seafood Green Curry

coconut sticky rice | stir fried vegetable | prawn cracker crumble

Or

DISH OF THE DAY

Twist'd Tacos

beef | salsa | guacamole | sour cream - cheese



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



DESSERT

Baked Apple Pie and Fruit Compote with Mixed Berry Semifreddo  

Or

Passion Fruit Delight with Ice Cream Truffles 

Or

Assorted Fresh Fruits  



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



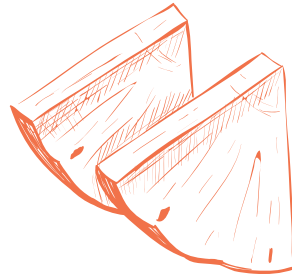
SEAFOOD



TUES DAY

D I N N E R M E N U





STARTER

Slow Roasted Vegetable Timbale

feta cheese | balsamic cream | microgreens

Or

Chicken and Pineapple Salad

coconut crusted fried chicken wing | chili jam

Or

Fresh Garden Salad

tomato | mixed lettuce | cucumber | olives | pepper | lemon dressing



SOUP

Cumin Scented Cream of Pumpkin | Saffron Cappuccino

Or

Tomato Flavored Beef and Vegetable Broth



SORBET

Green Tea



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



MAIN

VEGETARIAN

Potato and Leek Patty

leek and brie cheese ragout | roasted red pepper jus | sautéed vegetables | olive crumble

Or

FROM THE OCEAN

Pan Seared Seer Fish

mixed mushroom risotto | baby vegetable | popcorn | garlic butter sauce | laksa foam

Or

MEAT

Herb Crust Lamb Cutlet

black garlic mash | baby vegetables | tomato confit | rosemary jus

Or

PASTA

Pumpkin Ravioli

butternut puree | sage and hazelnut pesto | parsley dust | parmesan

Or

ASIAN FLAVOR

Fish Tikka

cumin rice | vegetable pakora | condiments

Or

DISH OF THE DAY

Asian-Style Noodles with BBQ Chicken Wings

noodles | fried egg | prawn crackers | vegetable chop suey



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



DESSERT

Gulab Jamun And Carrot Halwa with Homemade Cinnamon Ice Cream 

Or

Orange Creme Brulée | Orange Confit | Raspberry Jelly 

Or

Assorted Fresh Fruits  



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



WED NES DAY

D I N N E R M E N U





STARTER

Arabic Mezze

hummus | moutabal | garlic labneh | tabbouleh | pitta bread | crispy greens | olive salsa

Or

Coconut Crusted Fried Prawns

minted tropical fruit salad | garlic aioli | microgreens | coconut chips

Or

Fresh Garden Salad

tomato | mixed lettuce | cucumber | olives | pepper | lemon dressing



SOUP

Brown Onion Soup with Herb Cheese Toast

Or

Moroccan-Style Lamb, Chickpea and Vegetable Broth



SORBET

Watermelon Feta 



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



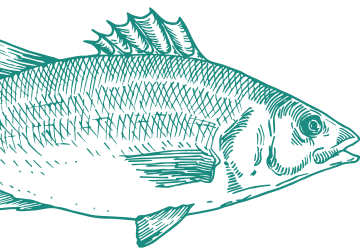
ALCOHOL



SHELLFISH



SEAFOOD



MAIN

VEGETARIAN

Crumb Fried Vegetable Patty   

spinach mash | grilled zucchini | spicy mayo

Or

FROM THE OCEAN

Anchovy Marinated Grilled Yellowfin Tuna   

green pea puree | olive tossed greens | spicy butter | garlic cream

Or

MEAT

Char Grill Pork Chop   

pumpkin puree | roast vegetable | sous vide baby beetroot | green peppercorn jus

Or

PASTA

Seafood Ravioli   

green pea cream | parmesan | herb cheese oil | blue cheese foam

Or

ASIAN FLAVOR

Biriyani

tandoori prawns or vegetable with the condiments

Or

DISH OF THE DAY

Cheese and Chicken Kottu

grated cheese | pulled chicken tempura | curry chicken gravy | condiments



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



DESSERT

Green Tea Swiss Bar 

raspberry gelato | orange sauce

Or

Yuzu chocolate tart 

ginger crumble | vanilla ice cream

Or

Assorted Fresh Fruits  



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



THURS DAY

D I N N E R M E N U



STARTER

Mint Compressed Watermelon and Feta Cheese  

crispy greens | beetroot puree | feta cheese powder

Or

Seafood and Mushroom Tart  

vegetable relish | arugula pesto | microgreens

Or

Fresh Garden Salad  

tomato | mixed lettuce | cucumber | olives | pepper | lemon dressing

SOUP

Vanilla Infused Butternut Veloute – Roasted Pumpkin Seeds

Or

Tom Kha Gai   

chicken | coconut milk | coriander

SORBET

Pina Colada 



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



MAIN

VEGETARIAN

Vegetable Fajita  

spicy potato wedges | assorted vegetable salad | tomato dip

Or

FROM THE OCEAN

Seafood Ragout     

white fish | cuttlefish | green mussels | prawns | garlic bread | lemon zest

or

MEAT

Moroccan Style Beef Stew   

savory couscous | brown butter mashed potato | snow peas - parsley dust

Or

PASTA

Fettuccine   

dijon sauce | mixed mushrooms | parmesan | saffron cracker

Or

ASIAN FLAVOR

Chilli Chicken Wing  

egg rice | stir fried vegetable | fried cashew | tempura crumble

Or

DISH OF THE DAY

Arabic Marinated lamb kebab  

vermicelli rice | grilled vegetables | Arabic BBQ sauce



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



DESSERT

Chocolate Lava Cake - Chocolate Ice Cream

Or

Strawberry Mousse Cake 

chocolate oil | vanilla sponge | strawberry jelly

Or

Assorted Fresh Fruits  



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



FRI DAY

D I N N E R M E N U





STARTER

Slow Roasted Eggplant and Moutabel



curly vegetables | pomegranate | blue cheese crumble | tomato fondue

Or

Norwegian Pink Salmon Tartare



avocado | tomato salad | dill and lemon salsa

Or

Fresh Garden Salad



tomato | mixed lettuce | cucumber | olives | Pepper | lemon dressing



SOUP

Cream of Sundried Tomato - Herb Oil



Or

Saffron Flavored Seafood Chowder



diced seafood | chicken bacon | vegetable



SORBET

Gin And Tonic



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



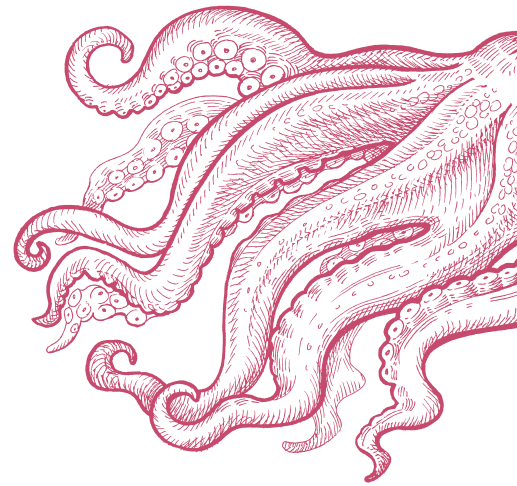
ALCOHOL



SHELLFISH



SEAFOOD



MAIN

VEGETARIAN

Spinach Ravioli   

beetroot puree | herb butter sauce | parmesan cheese | green oil

Or

FROM THE OCEAN

Pan Fried Trevally Fillet  

saffron mash | pickled vegetables | sauteed greens | caper butter cream | tomato olive

Or

MEAT

Beef Kofta 

vegetable gratin | herb mashed potato | cumin mustard jus

Or

PASTA

Spaghetti 

king octopus | tomato concasse | parmesan | parsley

Or

ASIAN FLAVOR

Stir Fried Pork   

vegetable egg noodles | tempura pineapple | sesame | chili oil

Or

DISH OF THE DAY

Twist'd Tacos 

chicken | salsas | guacamole | sour cream | cheese



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



DESSERT

Dark Chocolate Fudge Cake with Homemade Marmalade Ice Cream  

Or

Coffee Parfait Finger Biscuit - Crunchy Chocolate Feuilletine

Or

Assorted Fresh Fruit  



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



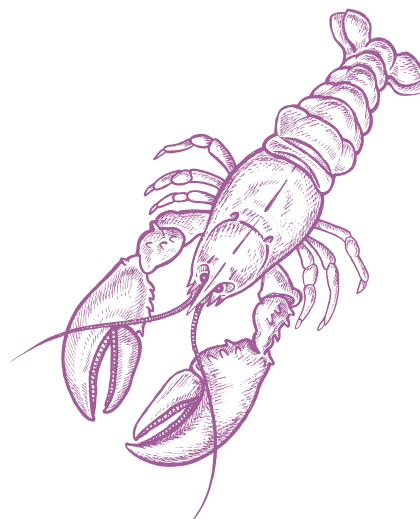
SEAFOOD



SATUR DAY

D I N N E R M E N U





STARTER

Grilled Vegetable Wrap "Mediterranean"



sour cream | guacamole | roasted bell peppers | paprika oil

Or

Thai Seafood Cake



papaya salad | green curry sauce | citrus chutney

Or

Fresh Garden Salad



tomato | mixed lettuce | cucumber | olives | pepper | lemon dressing



SOUP

Chicken And Noodles with Shiitake Mushroom



Or

Cream Of Roasted Vegetable – Almond Flakes



SORBET

Cream Cheese and Passion



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



MAIN

VEGETARIAN

Baked Vegetable and Cheese Pie  

sautéed greens | ratatouille | herb cream | walnut crumble

Or

FROM THE OCEAN

Mexican Style Fish Kebab  

chickpea mash | buttered mixed vegetable | coriander pesto | chilli mango cream

Or

MEAT

Grilled Australian Angus Strip Loin 

truffle potato puree | confit root veggies | beetroot crumble | green peppercorn jus

Or

PASTA

Spaghetti Tuscan    

Tuscan vegetable ragout | sundried tomato | mozzarella | parmesan

Or

ASIAN FLAVOR

Indonesian Style Satay 

chicken satay | bihun goreng | sesame | green vegetables | peanut butter

Or

DISH OF THE DAY

Arabic-Marinated King Fish

sidiya rice | seer fish | grilled vegetable | sidiya sauce



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



DESSERT

Green tea Cheesecake with Caramelised Banana - Graham Cracker Crumble 

Or

Orange Parfait - Raspberry Jelly - Vanilla Ice Cream - Cinnamon Crumble 

Or

Assorted Fresh Fruit



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD



SUN DAY

D I N N E R M E N U





STARTER

Cheese Terrine in Biscuit Crumble

marinated bell peppers | black olive tapenade | muscatel | mixed berry chutney

Or

Terriyaki Glazed Seared Tuna

quail egg | pickled ginger | mango salsa | wasabi foam

Or

Fresh Garden Salad

tomato | mixed lettuce | cucumber | olives | pepper | lemon dressing



SOUP

Tomato and Herb Flavored Vegetable Broth With Parmesan Cheese

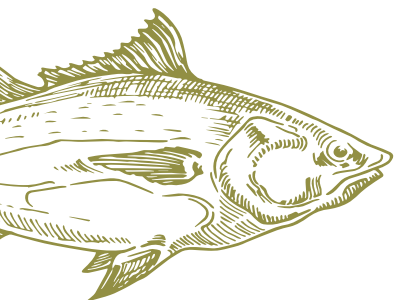
Or

Lemongrass Scented Seafood and Lime Coconut Soup



SORBET

Raspberry



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



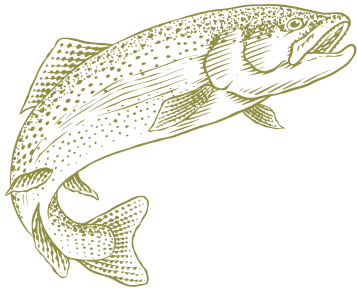
ALCOHOL



SHELLFISH



SEAFOOD



MAIN

VEGETARIAN

Spinach and Bell Pepper Cheese Roulade

saffron mash | asparagus | garlic cheese cream

Or

FROM THE OCEAN

Baked Pink Salmon

fennel puree | mixed mushroom | bell pepper | potato | baby spinach | bisque foam

Or

MEAT

Char Grilled Pork Chop

root vegetable puree | bell pepper | risotto | baby green vegetables | pineapple jus

Or

PASTA

Tagliatelle

chicken ragout | mixed pepper | parmesan | herb oil

Or

ASIAN FLAVOR

Beef Teriyaki

sticky garlic rice | tempura spring onion

Or

DISH OF THE DAY

Cheese and Chicken Kottu

grated cheese | pulled chicken tempura | curry chicken gravy | condiments



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD

DESSERT



Warm Pineapple Crumble Tart - Vanilla Ice Cream 

pineapple chutney | custard cream

Or

Dark Chocolate Mousse  

caramelized banana | chocolate soil | sponge cake

Or

Assorted Fresh Fruits  



CHARGEABLE DISH

Grilled King Crab Legs 

served with green salad | garlic butter | sweet chilli sauce

Beef Tomahawk Steak  

mashed potatoes | grilled vegetables | red wine sauce

Lagoon Crab Curry  

served with breadbasket



GLUTEN



SPICY



VEGAN



VEGETARIAN



PORK



PEANUT



DAIRY



ALCOHOL



SHELLFISH



SEAFOOD