

## COLD

Buffalo Mozzarella	Basil injection   salsa fresca   snap peas   preserved kumquat   focaccia crouton (V)(D)(G)	32
Beet Root	Bitter greens   dehydrated pears   coconut whipped Gorgonzola   walnut crunch (V)(N)(D)	30
Apple-Wood Smoked Beef Carpaccio	Frisée   horseradish   fromage   candied onion   figs compote (D)(N)	34
Cured salmon	Avocado puree   tobiko   mango tomato salsa   honey mustard dressing   basil oil (S)	37
Salad of Spring Vegetables	Baby fennel   white turnips   greens   dry olives   orange and thyme dressing (V)	30

## HOT

Asparagus	Truffle scented Parmesan fondue   edamame   semolina crackers (V)(D)(G)	34
Jerusalem Artichoke Soup	Pickled radish   shimeji   mushroom essence (V)(D)	27
Fennel Roasted Scallop	Carrot & passionfruit emulsion   premium extra virgin olive oil   green apple (S)(D)	37
Char-Grilled Prawn	Brioche   apricot marmalade   black pepper and vanilla sauce (S)(D)	44

Alcohol Dairy Gluten Nuts & Seeds Pork Seafood Vegetarian

All dishes on the menu are included in the 3-course menus for Dine-Around & Half-Board guests, except where indicated. Every additional course is charged at the indicated price.

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Grain	Asparagus   green puree   peppercorns   truffle butter (D)	34
White snapper	Celeriac purée   mixed mushrooms   amaranth   citrus yuzu gel   tomato chutney (S)(D)	47
Maldivian Rock Lobster	Baby roots   parsnip   macadamia crunch   scallion oil (S)(D)(N) Available at the Fisherman's Luck	55/31
Yellow Fin Tuna	Charred red bell pepper coulis   kale   lotus root   miso butter (S)(D)	55
King Prawns	Saffron leeks fondant   mixed greens   lemon salt (S)(D)	59
Vegetables of Provence	Quinoa   bell pepper   rosemary tomato emulsion   celeriac crisp   butternut (V)	39
Braised and Roasted Beef	Morel-sweet-potato mash   smoked vegetables   braising liqueur (A)(D)(N)	59
Corn-Fed Chicken Breast	Miso fondant potato   pistachio butter   Sichuan pepper jus (D)(N)	54
King Island Rib Eye	White onion chawanmushi   cumin carrot   crisp arugula   ginger Bordelaise (D)	57

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Basil Crème	Gooseberries   ice cream   macadamia crisps (V)(D)(N)	22
Smoked Chocolate Pana Cotta	Chili-banana flambé   pistachio crumble   cocoa nib (D)(N)(G)	22
Ginger Olive Oil Cake	Balsamic berries compote   caramel powder   ginger tuille (G)	22
Manjari Chocolate Fondant	Buttermilk ice-cream   salted hazelnut oil   passionfruit coulis (D)(G)	22
Coconut Sago	The tropics fruit salad   mango gel   crystallized mint (V)	22
Your Ice-Cream	Chocolate - vanilla - strawberry - coffee - caramel - forest berries (D)	per scoop 6
Your Sorbet	Raspberry - passion fruit - summer berry - mango - lemon - coconut	per scoop 6

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