



APPETIZERS

HOMEMADE SEAFOOD CHOWDER ▲► Creamy soup of shellfish and fresh local fish	18	HOT AND SPICY EGGPLANT ▲ Deep-fried eggplant with chili, black vinegar and spring onions	17
SALMON SALAD ● Poached salmon on leafy greens, tomatoes and crunchy grilled asparagus with lemon vinaigrette	27	BUTTERFLIED TIGER PRAWNS ▲► Grilled prawns tossed in basil-chili butter and egg floss	55
CALAMARI SALAD ▲ Fried calamari on mixed greens, bamboo shoots and a piquant orange dressing	21	GAMBAS PIL PIL ▲► Garlic and chili prawns cooked with chorizo and lemon served with crusty garlic bread	22
SNAPPER CEVICHE Local snapper in aji amarillo sauce, red onions, corn and purple potatoes, coriander oil	16	OCTOPUS ► Octopus with garlic roasted new potatoes, aioli and pepper coulis	26
TUNA TARTARE Garnished with pepper, pickled pineapple, coconut shavings on with fried wonton cracker	18	SOFT SHELL CRAB ▲ Deep-fried with chili sauce and brioche bread	18

SUSHI SELECTION							
MAKI ROLLS							
SPICY TUNA 🍣		20	PRAWN TEMPURA 🍣🍣		20		
Tuna scallion, togarashi and spicy mayo			Tempura prawn, cucumber avocado, spicy mayo and eel sauce				
CALIFORNIA 🍣🌱		20	VOLCANO 🍣		20		
Avocado, cucumber, and crab tossed in sesame seeds			Cooked tuna, chili powder, Japanese mayo				
PHILADELPHIA 🍣		20	DRAGONFLY TWISTER		25		
Salmon, cream cheese, avocado, crunchy tempura, spicy mayo			Salmon, tuna, sesame seeds, avocado, unagi sauce and mango				
MUSHROOM 🍄		15	PERI PERI		25		
Mushroom, cucumber with Rayu mayo			Spiced tuna, mango, crispy tempura and peri peri sauce				
SASHIMI 🍣				NIGIRI			
Salmon	20	Scallops 🌱	20	Salmon	8	Snapper	8
Tuna	18	Snapper	19	Tuna	8		



APRICOT DIJON GLAZED SALMON Apricot-Dijon glazed salmon fillet on warm Mediterranean spiced couscous	45
RED SNAPPER WITH SAUCE VIERGE  Herb-crusted red snapper on buttered mash and black olive tomato sauce vierge	47
LAMBI  Grilled Conch with souski sauce and garlic herbed rice	37
FISH CAKES   Salmon and mahi-mahi fish cake with creamed leeks, spinach and butter sauce	43
SEARED SEA SCALLOP     Seared scallops, vanilla puree, maple bacon and pine nuts	47
SEAFOOD PAELLA   Saffron risotto, mussels, shrimps, fish, squid, chorizo	60
LAMB CUTLETS  Lamb cutlets served with roasted beets, spiced pumpkin puree, and thyme jus	50
TUSCAN CHICKEN  Grilled chicken breast on creamy mash topped with a sundried tomato sauce	42
FILLET OF TENDERLOIN WITH PARSNIP PUREE  Beef tenderloin with parsnip puree, potato dauphinois and parsnip chips	58
MEDITERRANEAN QUINOA   Quinoa tossed with organic greens, crunchy vegetables, and drizzled with balsamic dressing	30
LASAGNA CRUDA   Heirloom tomatoes, cashew herb cheese, marinated peppers in rocket pesto oregano with chili infused oil	30

Please advise us of any food allergies or dietary requirements. All prices are in US dollars and are subject to 7% VAT and a 10% service charge which will be added to the base price and will be reflected on your final bill. *Not included on All-Inclusive plan, an additional surcharge of \$50 will be applied.