



Dragonfly

APPETIZERS

HOMEMADE SEAFOOD CHOWDER ▶▲ Creamy soup of shellfish and fresh local fish	20	HOT AND SPICY EGGPLANT ▲ Deep-fried eggplant with chili, black vinegar and spring onions	18
SALMON SALAD ● Poached salmon on leafy greens, tomatoes and crunchy grilled asparagus with lemon vinaigrette	30	BUTTERFLIED TIGER PRAWNS ▶▲ Grilled prawns tossed in basil-chili butter and egg floss	56
CALAMARI SALAD ▲ Fried calamari on mixed greens, bamboo shoots and a piquant orange dressing	24	GAMBAS PIL PIL ▶▲ Garlic and chili prawns cooked with chorizo and lemon served with crusty garlic bread	25
SNAPPER CEVICHE Local snapper in aji amarillo sauce, red onions, corn and purple potatoes, coriander oil	18	OCTOPUS ▶ Octopus with garlic roasted new potatoes, aioli and pepper coulis	28
TUNA TARTARE Garnished with pepper, pickled pineapple, coconut shavings on with fried wonton cracker	20	SOFT SHELL CRAB ▲ Deep-fried with chili sauce and brioche bread	22

SUSHI SELECTION

MAKI ROLLS

SPICY TUNA ▶ Tuna scallion, togarashi and spicy mayo	22	PRAWN TEMPURA ▶▲ Tempura prawn, cucumber avocado, spicy mayo and eel sauce	22
CALIFORNIA ●▲ Avocado, cucumber, and crab tossed in sesame seeds	22	VOLCANO ▶ Cooked tuna, chili powder, Japanese mayo	22
PHILADELPHIA ▶ Salmon, cream cheese, avocado, crunchy tempura, spicy mayo	22	DRAGONFLY TWISTER Salmon, tuna, sesame seeds, avocado, unagi sauce and mango	28
MUSHROOM ▼ Mushroom, cucumber with Rayu mayo	17	PERI PERI Spiced tuna, mango, crispy tempura and peri peri sauce	28

SASHIMI ●

NIGIRI

Salmon	22	Tuna	20	Salmon	10	Tuna	10
Scallops	24						



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MAIN COURSES

APRICOT DIJON GLAZED SALMON	48
Apricot-Dijon glazed salmon fillet on warm Mediterranean spiced couscous	
RED SNAPPER WITH SAUCE VIERGE ▶	48
Herb-crusted red snapper on buttered mash and black olive tomato sauce vierge	
LAMBI ▲	40
Grilled Conch with souski sauce and garlic herbed rice	
FISH CAKES ●▶	45
Salmon and mahi-mahi fish cake with creamed leeks, spinach and butter sauce	
SEARED SEA SCALLOP ●▶■▲	50
Seared scallops, vanilla puree, maple bacon and pine nuts	
SEAFOOD PAELLA ▶▲	65
Saffron risotto, mussels, shrimps, fish, squid, chorizo	
LAMB CUTLETS ▶	55
Lamb cutlets served with roasted beets, spiced pumpkin puree, and thyme jus	
TUSCAN CHICKEN ▶	44
Grilled chicken breast on creamy mash topped with a sundried tomato sauce	
FILLET OF TENDERLOIN WITH PARSNIP PUREE ▶	60
Beef tenderloin with parsnip puree, potato dauphinois and parsnip chips	
MEDITERRANEAN QUINOA ▲▶	32
Quinoa tossed with organic greens, crunchy vegetables, and drizzled with balsamic dressing	
LASAGNA CRUDA ▲■	32
Heirloom tomatoes, cashew herb cheese, marinated peppers in rocket pesto oregano with chili infused oil	

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.

▼ VEGETARIAN ▲ VEGAN ● CONTAINS GLUTEN ▶ CONTAINS DAIRY ■ CONTAINS NUTS ▲ CONTAINS SHELLFISH