



# Dragonfly

## STARTERS

<b>SUN-KISSED TOMATO BURRATA</b> ▼ <b>WITH BASIL PESTO, PISTACHIO CRUMBLE &amp; PARMESAN VEIL</b>	32	<b>POACHED SHRIMP SALAD WITH CLASSIC COCKTAIL ESSENCE &amp; PUFF PASTRY CROWN</b> ●	32
Vine-ripened tomatoes delicately filled with creamy burrata, crowned with basil pesto, crushed pistachio, and a veil of aged parmesan — a celebration of Mediterranean freshness		Sweet shrimp folded into a crisp salad, dressed with a refined cocktail reduction, and finished beneath a golden puff pastry crown for a playful nod to tradition	
<b>SALMON CRUDO WITH YUZU DRESSING, LEMON CAVIAR &amp; PICKLED SHALLOT</b> ▼	18	<b>GARDEN QUINOA SALAD WITH AVOCADO AND BALSAMIC DRESSING</b> ▲	22
Delicate slices of salmon crudo, brightened with yuzu and lemon pearls, lifted by pickled shallots — a dance of citrus and the sea		Tricolor quinoa with crunchy vegetables, avocado, heirloom tomatoes tossed in an aged balsamic dressing	
<b>CHARRED BABY GEM HEART WITH BASIL PESTO, CRISP BACON &amp; PARMESAN SNOW</b> ▼			30
Charcoal-kissed romaine layered on basil pesto, scattered with crisp bacon and parmesan snow — rustic charm elevated with finesse			

## HOT STARTERS

<b>CHARRED OCTOPUS WITH SPICED LENTILS, RED PEPPER DUO &amp; GARLIC CREAM</b> ▲			25
Tender grilled octopus resting over curried lentils, accented by roasted red peppers, garlic aioli, and a scarlet pepper coulis — bold, smoky, and refined			
<b>VELVETY SEAFOOD BISQUE WITH GRILLED PRAWN &amp; PUFF PASTRY LATTICE DISC</b> ▲▶			35
A rich seafood bisque, infused with ocean depth, encasing grilled prawns beneath a golden puff pastry lattice disc — indulgence with every spoonful			
<b>GOLDEN CRAB CAKE ON SILKEN CARROT-GINGER VELOUTÉ</b> ●			30
Delicate crab cakes, crispened to perfection, are presented atop a silky carrot and ginger purée, accented with citrus notes			
<b>UMAMI TUNA CRUNCH</b>			16
Hand-chopped spicy tuna layered on a crisp rice cracker, glazed with rich eel sauce and finished with pickled jalapenos			
<b>SPICED SALMON CRUNCH</b>			16
Velvety spicy salmon layered over golden rice crisp, brushed with a whisper of sweet soy glaze and crowned with scallion and avocado			

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



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## MAINS

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- MAHI MEUNIÈRE WITH SAFFRON POTATOES, SUN-BLUSHED TOMATOES & LEMON-CAPER JUS** ▶ 48  
Golden mahi tail in classic meunière style, paired with saffron-turned potatoes, capers, and sun-blushed tomatoes, bathed in a delicate lemon jus
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- TERIYAKI SALMON WITH WASABI MOUSSELINE, GLAZED SHRIMP** ▲▶ 45  
Glazed salmon with a sweet-savory teriyaki lacquer, nestled on wasabi mousseline, accompanied by caramelized shrimp salmon
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- ISLAND PRAWN & SPRING PEA PASTA IN GREEN GARDEN ESSENCE** ●▲▶ 45  
Succulent island prawns entwined with pasta and sweet green peas, bound in a light garden essence — a taste of spring by the sea
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- SEARED SEA BASS WITH SEASONAL PURÉES, PICKLED FENNEL & GOLDEN CAPER RELISH** ▶ 48  
Pan-seared Sea bass resting on a harmony of purées pea, beetroot, potato, pumpkin and chestnut — lifted with pickled fennel and a golden caper relish
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- CARAMELIZED SCALLOPS WITH VANILLA SILK, MAPLE BACON & PINE NUT CRUMBLE** ▲■▶ 65  
Scallops seared to golden perfection, enriched by a silken vanilla purée, paired with smoky maple bacon and toasted pine nuts
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- GOLDEN CHICKEN SUPREME ON TRUFFLE POTATO FONDANT, BABY VEGETABLES AND PARMESAN FOAM** ▶ 45  
Chicken supreme gently basted with garden herb butter, alongside truffle fondant, baby vegetables, Madeira jus and parmesan foam
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- COCA-COLA BRAISED SHORT RIBS WITH POMME MOUSSELINE, GARLIC CHIPS & BABY CARROTS** ▶ 55  
Tender short ribs, slow braised in a rich Coca-Cola reduction, are paired with silky pomme mousseline, crisp garlic chips, and lightly glazed baby carrots
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- ROASTED CAULIFLOWER STEAK WITH SPICED BUTTERBEAN PURÉE, CHIMICHURRI & CASHEW CRUNCH** ▲ 35  
Charred cauliflower presented on a spiced butterbean base, brightened with chimichurri, garlic aioli, and a cashew crunch — a vibrant vegetarian statement.
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SUSHI			
<b>SPICY TUNA PIRI PIRI</b>			20
Tuna, cucumber, scallions, spicy mayo topped with piri piri			
<b>RAINBOW ROLL</b>			25
Classic California Roll topped with salmon, tuna, avocado and snapper			
<b>CALIFORNIA ROLL</b>			22
Crab, shrimp, avocado, cucumber and fish roe			
<b>PHILADELPHIA ROLL</b>			22
Salmon, cream cheese, topped with avocado and sriracha			
<b>VEGETARIAN ROLL</b>			15
Avocado, cream cheese, cucumber, carrots, with a crispy tonkatsu crust			
<b>ROYAL ROLL</b>			30
Shrimp tempura, tuna, salmon, and crab wrapped with avocado and topped with fish roe and eel sauce			
<b>DYNAMITE PRAWN ROLL</b>			20
Chilli-mayo popcorn tempura prawns, on top a spicy tuna roll			
SASHIMI CUTS		NIGIRI	
SALMON	22	EEL	15
TUNA	20	TUNA	10
SCALLOPS	24	SALMON	10
		SCALLOPS	12