



Petite Degustation Menu 598



Pistachio Salmon Terrine

Crabmeat kaffir mayo, mango emulsion, caviar, crusted pistachio, passion fruit jelly



Seared Sweet Spice Duck Salad

Seared duck breast, pomelo, strawberry, star fruit, beet root, black olive, walnut toasted
babymesclun and orange dressing



Creamy Lobster Bisque

Thick and creamy lobster soup with seafood ravioli, fennel-crème fraiche, caviar, parmesan crouton



Hollandaise Gratin Beef Tenderloin

Hollandaise gratin, creamy pumpkin-potatoes mousseline, mixer warm vegetables, edamame, barbeque beef jus



Baked Cheese Cake

Rosemary chocolate flavored, chocolate creameux, cheese tuile, orange sauce, caramel ice cream





Appetizer



Soft Shell Crab Salad	95
Fried crispy soft shell crab with green goddess dressing, watercress, pickled mango, tomato cherry, avocado, hard-boiled egg crumble and grated parmesan cheese	
Warm Prawn and Potato Salad	90
Poached prawn, potato, asparagus, quail egg, baby romaine, lump fish caviar, tomato cherry, mustard dill vinaigrette	
Seared Sweet Spice Duck Salad	90
Seared duck breast, pomelo, strawberry, star fruit, beet root, walnut toasted, baby mesclun and orange dressing	
Warm Pink Teriyaki Beef Salad	90
Seared marinate beef in miso sauce, carrot puree, cornichon-pineapple relish, red radish, capers, mixed lettuce-basil vinaigrette	
Tomato, Cheese and Citrus Salad (V)	85
Fresh tomato, cherry tomato, mozzarella and feta cheese, pomelo, fresh orange fennel, balsamic reduction and basil vinaigrette	

Soup



Ma joly Seafood Bouillabaisse	90
Asian style bouillabaisse with prawn, cod fish, mussel, clam, scallop, local spice, coriander and fresh fennel	
Creamy Lobster Bisque	90
Seafood ravioli, fennel-orange emulsion, crème fraiche, caviar, parmesan crouton	
Seafood and Corn Chowder	85
Thick and creamy chowder with seafood sauté, sweet corn, and chili oil	
Creamy Pumpkin Soup(V)	75
Mushroom tortellini, red pepper confit, edamame, feta cheese, garlic-herb crouton	

Specially of Lobster



Poached Lobster Tail - Spinach Tagliatelle **130/100gr**

Poached lobster with butter and fresh tarragon, black ink spaghetti, vegetables and butter sauce

Baked Stuffed Lobster with Crab Crumb **130/100gr**

Baked with crab meat crumb, capers-herb baby potatoes and asparagus served with mango beurre blanc

Braised Lobster Fricassee in Bisque **130/100gr**

Braised creamy lobster meat with vegetables fricassee, parmesan cheese and served with mixed salad or fries

Lobster Thermidor **130/100gr**

Sautéed lobster meat in butter with mushroom, capsicums, cream sauce cheddar cheese gratin, served with mixed salad or fries

Grilled Bamboo Lobster **130/100gr**

Served with garlic herb butter, lemon aioli, pineapple-cucumber salsa grilled lemon and mixed green or fries

Selection of Pasta

Soft Shell Crab - Spinach Tagliatelle	100
Crispy soft shell crab, extra virgin olive oil, capers, cherry tomato, mushroom, chili flakes, kalamata, dried seaweed crust, parmesan cheese	
Spaghetti Aglio Olio Peperoncino	95
With seafood sauté, roast garlic, red capsicum, fresh basil, chili flakes extra virgin olive oil	
Slow Cooked Sliced Beef Ragout	95
Fusilli pasta, baby spinach, fresh basil, pine nut, feta cheese crumble cream and tomato sauce	
Chicken Rigatoni Carbonara Sauce	95
Seared slice chicken breast, chicken bacon, champignon mushroom, fresh basil roasted garlic, egg yolk, cream and grated parmesan cheese	
Farfalle Pesto and Vegetables (V)	90
Farfalle pasta with basil pesto sauce, edamame, asparagus, capsicum, onion and tomato cherry	

Ocean Mains



Grilled Seafood Platter	230
Prawn, cod fish, scallop, squid, blue mussels, clams, served with garlic herb butter, remoulade, pineapple-cucumber salsa, fries	
Spicy Almond-Parmesan Crusted Salmon Fillet	215
Baked Tasmanian salmon with spicy almond and parmesan crust, green zucchini puree, fruit-citrus salad, crispy capers and orange-beetroot sauce	
Pan Seared Sea bass	195
Herb flavored vegetables sauté and green peas, buttered potatoes, citrus salad lemongrass-saffron cream sauce	
Pan Roasted Cod Fish Gindara	185
Rosemary flavored green lentil, warm mixed vegetables, edamame, musel-pepper fricassee	
Stuffed Squid Grill	180
Stuffed with beef chorizo , mozzarella cheese and vegetables, tomato sauce, pine nut, sautéed potatoes and mushroom, watercress salad	

Earth Mains



Hollandaise Gratin - Beef Tenderloin **285**

Cream pumpkin-potatoes mousseline, hollandaise gratin, edamame, mixed winter vegetables, barbeque beef jus

Grilled Lamb Rack **260**

White truffle infused mash potatoes, mixed warm vegetables sauté, eggplant caponata, mushroom sauce

Roasted Duck Leg Confit **195**

With carrot orange puree, mixed beans salad, cherry tomato confit pomme allumette, honey orange jus

Braised Beef cheek **200**

Slow cooked braise beef cheek, soft creamy polenta, jackfruit salsa, seasonal baby vegetables, natural jus

Spiced-Rubbed Grilled Chicken Breast **185**

marinated with spices herb, honey, orange and vinegar, corn salsa, garlic-cheese smashed potatoes, mixed vegetables, bacon-capers cream sauce

Dessert



Green Tea Lava Cake	70
With pistachio crusted, vanilla cream, tuile, pineapple crisp and java coffee ice cream	
Mango Fruit Tart	70
Raspberry coulis, orange creameux, white chocolate fantasy, melon-citrus jelly, served with vanilla ice cream	
Baked Cheese Cake	70
Rosemary chocolate flavored, chocolate creameux, cheese tuile orange sauce, served with caramel ice cream	
Vanilla Mousse In Chocolate Roll	65
Coconut ice cream, raspberry gelee, sesame seed tuile, chocolate and red wine sauce	
Crème Brulee	65
Kaffir lime flavored crème brulee, pistachio crust, blueberry sauce and fresh strawberry	
Vanilla Flavored Panna Cotta	65
Strawberry ice cream, raspberry coulis, green tuile, meringue and vanilla creameux	
Assorted Fruit Platter (V)	45
Watermelon, rock melon, pineapple, strawberry, passion fruit banana, orange sunkist, and served with lime sorbet	
Ice Cream Scoop	25/scoop
(Vanilla, strawberry, chocolate, java coffee, coconut, caramel)	

Kids Menu



Mini Beef Burger	65
Homemade beef burger, lettuce, tomato, cheddar cheese and served with coleslaw, fries, and tomato ketchup	
Grilled Sausages and Mash	60
Grilled chicken or beef sausage served with mashed potato, salad and tomato ketchup	
Fish and Chip	60
Deep fried battered fish, served with remoulade, lemon wedges, fries and tomato ketchup	
Rigatoni Cream Sauce	60
Rigatoni pasta with chicken bacon, fresh basil, garlic roast, cream sauce and parmesan cheese	
Spaghetti Bolognese	65
Spaghetti pasta with beef bolognese sauce, fresh basil, and parmesan cheese on the top	