



Dinner Menu

Honest, real food is our ethos.

Expect fresh, vibrant flavours & bold colors while you sit back and enjoy our breathtaking ocean views. We mean to bring to you the best on coast food of what we call the resort cuisine. Enjoy our nostalgic beach menu by the day or an uber smart dinner menu by the night!

- Chef Rohan Dsouza

SMALL PLATES

non vegetarian

CRISPY CALAMARI FRITTI

With Crab Tartare Sauce, Lemon Fried Chilli & Sea Salt

TUNA CONFIT AND ORANGE CAVIAR KEWPIE CONES

Tuna Confit, Red Onion, Chive & Honey Sesame Cones with Pickled Capers & Togarashi Powder

GRILLED PRAWN SICILIAN

An Italian Coastal Town Favourite of Chopped Cherry Tomato & Olive Butter Sauce; Cooked with Dry Wine, Shell Stock, Fresh Parsley, Olives, Artichoke & Grated Parmesan; Served with Garlic Bread

A WARM GRILLED SQUID & PRAWN SALAD

With Mixed Salad Leaves, Roasted Cashew Nuts & Spicy Coconut Lime Dressing

ASIAN BURST LOCAL SEA BASS

Steamed with An Asian Spiced Broth; Served with Glass Noodles

SAMBAL PEPPER BAKED MUD CRABS

A Cracking Combination of Crab Meat & Asian Herbs with Our Homemade Chilli Garlic Sambal Paste & 2 Cheese Gratin

SPICY SCOTTISH SALMON TARTARE, AVOCADO & TRUFFLE OIL

On Seaweed Tempura Crackers with Tobiko

CHARGRILLED SCALLOPS & RIVER PRAWN MELANGE

On Thai Cucumber Salad Topped with Spicy Miso Cream

THAI SPICED CHICKEN LIVER PATE WITH PEAR SHALLOT RELISH

With Grilled Thyme Focaccia

BBQ CHICKEN & MUSHROOM YAKITORI

With a Spicy Soy Coriander Seed Dressing

BLACK PEPPER GLAZED CHICKEN KOFTAS

With Avocado Puree, Jalapeños & Pickled Walnuts

SPICY CHICKEN WINGS

Wok Tossed with Hot Sambal Soy, Vinegar and Wakame Kewpie

SIGNATURE BBQ BLUE CORN BBQ CHICKEN TACOS

Served with a Guacamole Dressing, Pico De Gallo & Parmesan Sour Cream

BBQ BEEF MEAT BALLS & CITRUS FETA SALAD

Topped with Pistachio Labneh & Sumac

PEPPERONI & BUFFALO MOZZARELLA CROSTINI

With Torn Basil Leaves, Balsamic Butter, Onion & Grated Parmesan

CHARCOAL COOKED MISO YOGURT MUTTON RIBS

With a Fermented Soy Vinegar Spring Onion Dressing & Onion Cucumber Mirin Salad

BRAISED & CHARCOAL GRILLED PORK RIBS

Rubbed with a Ginger & Coriander Root Spice Paste & Jalapeño Tamarind Dressing

GRILLED OYSTER CHILLI PORK BELLY & MUSHROOM SKEWERS

With Spicy Pomelo Sweet Chilli Dressing & Ground Roasted Cashew Nuts

PERSIAN GYROS OF PULLED LAMB LEG

Stuffed with Pickles, Feta Tzatziki & Fermented Chilli Paste

SMALL PLATES

vegetarian

SUMMER SPICY ARTICHOKE & CHEESE CONES

Spanish Chilli Jam; Honey Sesame Crispy Cones

PISCO CRISPY FILO TART

With Wasabi Cream, Roasted Beetroot Carpaccio, Avocado Puree, Caper Berry & Truffle Oil

BLUE CORN TACOS

Stuffed with Creamy Mushroom, Leek & Sun Dried Tomato Puree, Topped with Salsa & Grated Parmesan

GRILLED CAJUN SPICE SWEET POTATO & VEGETABLE PATTIES

Topped with Goat Cheese Aioli, Cherry Tomato Compote & Grilled Artichoke

FERMENTED CHILLI GLAZED MUSHROOM & BROCCOLI SKEWERS

With Tomato Feta Salsa & Pine Nuts

HOMEMADE PARMESAN CRISPS

Topped with Spicy Beetroot Truffle Tartare, Gold Leaf & Goat Cheese

BAKED MUSHROOM STUFFED WITH SPICY SPINACH MOUTABEL

Topped with a Feta Yogurt Dressing & Balsamic Garlic

HUMMUS OF PUMPKIN HARISSA

With Feta & Walnuts with Charcoal Toasted Pita

MISO COTTAGE CHEESE & VEGETABLE BALLS

In Wasabi Mayo Tartlets & Kimchi

THE PERSIAN SANBOSAG (SAMOSA)

Stuffed with Sumac-zaatar Spiced Potato, Red Onion, Spinach, Truffle Oil & Feta; Served with a Tamarind Honey Mint Dressing

A BEACH SALAD OF TOMATO & MOZZARELLA

Tomato, Caper Berries, Buffalo Mozzarella, Basil Leaves, Balsamic Caramel Dressing, Black Olives, Grated Parmesan & Rocket Leaf Sprigs

CITRUS, ROASTED BEETROOT & DODONI FETA CHEESE SALAD

Mixed Leaves, Sweet Chilli Orange / Pomelo Segments, Pumpkin Seeds, Cherry Tomatoes, Roasted Cashew Nuts with a Chardonnay Vinegar Orange Dressing

SALSA MUSTARD TOPPED GRILLED CORN QUINOA PEPPER KEBAB

With Dodoni Feta Cheese



MAINS

vegetarian

RAVIOLI OF SPINACH, RICOTTA & PICKLED PEAR

With Grain Mustard Tomato Beurre Blanc; Topped with Grated Parmesan & Roasted Walnuts

SPICED SPINACH RISOTTO & GOAT CHEESE

With Panko Mac & Cheese Burst, Pickled Confit Beets & Olives

CHILLI BEAN & VEGETABLE QUESADILLAS ACAPULCO

Tortilla Filled with Cheese, Tomatoes, Jalapeño & Fresh Cilantro; Served with Parmesan Sour Cream & Salsa

PARPADELLE PASTA TOSSED IN CRUSHED TOMATOES & GARLIC CONFIT

Baby Spinach, Parmesan, Pickled Grape with Confit Beets, Feta Cheese & Truffle Oil

STIR FRIED VEGETABLE NOODLES

With a Large Tempura Vegetable Spring Roll & House Made Hot Garlic Sauce

PLANCHA GRILLED VEGETABLE COTTAGE CHEESE STEAK

With Creamy Cous Cous Topped with Green Apple Romaine Stem Salad, Tomato Basil Confit & Grain Mustard Butter Sauce



DINNER GRILLS & BAKES

non vegetarian

LOCAL SEA-BASS OR INDIAN SALMON FILLET

With Preserved Chilli Shrimp Noodles & a Thai Clam Butter Sauce

GRILLED KINGFISH STEAK

Which a White Wine Crab Garlic Beurre Blanc & Spinach Potatoes

CHARCOAL GRILLED LEMON CHILLI LARGE PRAWNS

*With Spaghetti Tossed In Slow Roasted Tomato & Preserved Lime Basil Sauce;
Topped with Grated Feta*

STEAMED VIETNAMESE STYLE SNAPPER

*With Lemongrass, Bashed Ginger, Soy, Garlic & Fresh Red Chilli Clam Stock; Served
with Coconut Rice & Nam Jim Chilli with Lemongrass, Bashed Ginger, Soy, Garlic &
Fresh Red Chilli Clam Stock; Served with Coconut Rice & Nam Jim Chilli Sauce*

PISCO BAKED TRUFFLE LOBSTER THERMIDOR

With a 3 Cheese & Mac, Vanilla Foam

BBQ LEMON GARLIC CHICKEN (1/2 BIRD)

*On a Muscatel Wine Black Grape Mascarpone Risotto, Lime Mascarpone Quenelle
& Its Chicken-tomato-herb Pan Juices*

CHICKEN BREAST SCHNITZEL

*Topped with Avocado Puree, a Wild Mushroom Velouté &
Creamy Spinach Cous Cous*

GRILLED FILLET STEAK, CAESAR SALAD & CHIPS

*Topped with Sauce Béarnaise, Onion Rings and a Creamy Peppercorn
Mushroom Garlic Jus*

PISCO SURF & TURF

*Grilled Fillet Topped with Grilled Prawns, Mushroom Duxelles, Garlic Mash Potatoes,
Sautéed Greens & Brandy Peppercorn Beef Jus*

BRAISED LAMB SHANK

*On Smoked Eggplant & Tomato Risotto; Comes with Goat Cheese Sour Cream,
Walnuts & a Grain Mustard Pepper Braising Gravy*

PORK & PEPPERONI RAVIOLI

On Grain Mustard Beurre Blanc, Grated Parmesan, Roasted Onion & Green Oil



DESSERT

non vegetarian

MILK CHOCOLATE & HAZELNUT TART

With Mascarpone Lemon Crème Fraîche, Roasted Hazelnuts & Crushed Ginger Bread Crumbs

PERUVIAN TRES LECHES

A Refreshing Tropical Favourite of a Light Milk Cake, Whipped Cream and a Decadent Tres Leches Sauce Along with Some Crushed Pistachio Powder & Dark Chocolate Shavings

BELGIAN CHOCOLATE FONDANT

With Vanilla Ice Cream

WARM STICKY TOFFEE PUDDING

On Crème Anglaise, Warm Butterscotch Sauce & Crushed Roasted Pecan Nuts

