

FAHRENHEIT



SPECIALITY RESTAURANT WITH
HOT STONE GRILLED CONCEPT
(05:00 pm – 11:00 pm)

FRESHLY BAKED ASSORTED BREADS

Homemade focaccia, soft milk rolls with Parmigiano Reggiano, grissini served with organic extra virgin olive oil with aged balsamic vinegar, sundried plum tomato paste, home-made flavoured butter

Amuse Bouche

(The best of chef choice)

SOUP & ANTIPASTI

FRESH YOUR DAY

Special daily soup by the chef, awaken and refines the appetite

BUTTERNUT & HAMACHI

Hamachi sliced, coriander and cumin flavoured coconut milk, crunchy drumstick leaf with crisp flat bread

LOBSTER VELOUTÉ

Lobster flamed with VSOP cognac and its morsels dumpling served with Italian basil foam

SMOKY COS N' GARLIC

Crispy baby cos drizzled with homemade smoky Caesar herb, Parmigiano Reggiano soft creamy poached egg, roasted cherry tomatoes

Choice of

GRILLED TIGER PRAWNS

GRILLED SCOTTISH SALMON

GRILLED FREE-RANGE CHICKEN

HAMACHI TATAKI & HOKKAIDO SCALLOPS

Seared Hamachi tuna and scallops with a citrus-based soy sauce over ripe avocado salsa, garden mesclun greens, roasted sesame dressing

BATTERED FRIED MEDITERRANEAN SEAFOOD

Dill and saffron tempura battered – Tiger prawns, calamari, baby octopus served with rock salt and vinegar potato chips, broccoli marmalade, mild spicy pimento mayo

TRUFFLE ASPARAGUS

Truffle infused steamed green asparagus with parmesan snow, black olive biscuit and hazelnuts dust.

FOIE GRAS

Seared foie gras tossed with apple brandy, citrus puree, thyme and shallots compote, crispy fennel, crusted macadamia, and star anise cranberry reduction

WAGYU BEEF CARPACCIO

Thinly shaved wagyu beef, organic baby greens, shaved Parmigiano and wasabi aioli drizzle, black sea salt crystals, crisp sweet potato



Vegetarian



Contains Alcohol



Spicy



Very Spicy



Contains Pork



Contains Nuts



Contains Gluten

MAIN COURSE

MALDIVIAN YELLOW FIN STEAK

Grilled tuna steak, sautéed spinach, baby root vegetables with fried capers, herb garlic butter sauce, and chard lemon

CHICKEN KEBABS

Moroccan-inspired marinated chicken skewers, fragrant saffron rice with raisins, and pine nuts creamy harissa sauce

CHARCOAL KUROBUTA PORK

Pork belly with honey pineapple sauce, broccoli rabe, chanterelle mushrooms, and oven roasted mustard baby potatoes

CHERRY VALLEY DUCK BREAST

Maple honey glaze duck breast with Valencia orange, beetroot tossed with clarified butter baby Bok choy sweet, and sour ponzu sauce

SCOTTISH SALMON N' POACHED NZ MUSSELS

Dill and lemon marinated Norwegian salmon fillet, poached mussel in white wine with saffron cream sautéed celery, and baby fennel

FILET MIGNON

Grilled Australian beef tenderloin with garlic olive oil toasted arugula, oven-baked cherry tomato mashed, and Madagascar pepper sauce

CRUSTED LAMB CUTLETS

Marinated rack of lamb coated with herb crusted, rainbow baby carrots, wild mushroom salad, crisp baby greens, and light creamy mint juice

VEGETARIAN OPTIONS

CHOICE OF PASTA

Ricotta mushroom Ravioli
Spaghetti
Penne

Selection sauces as

Tomato basil sauce
Gorgonzola cheese sauce
Pesto cream
Aglio olio

RISOTTO N' PORCINI

Creamy porcini mushroom risotto infused with garlic, onion, and sage, top of Parmigiano Reggiano, and Italian crispy basil leaves


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HOT STONE GRILL

MEAT AND POULTRY SELECTION

Half Baby Chicken (300g)

Sirloin Steak (300g)

Aged Pork Cutlets (300g) 

Rib Eye Steak (350g)

T - bone steak (400g)

US Lamb Cutlets (300g)

Wagyu Beef Tenderloin (250g)

FROM THE OCEAN

LAGOON CRAB (100g)

MALDIVIAN ROCK LOBSTER (100g)

CATCH OF THE DAY FISH (300g)

YELLOW FIN TUNA STEAK (250g)

JUMBO PRAWNS (400g)

Any Hot Stone Grill Main Courses are served with:

Grilled baby vegetables or grilled corn on the cob top of cheese

Roasted chat potatoes or homemade Cajun potato wedges

Balsamic glazed grilled plum tomatoes with thyme

With choices of:

Black pepper corn sauce/ white mushroom juice/ Dijon mustard sauce/ citrus jus/ lemon and garlic sauce



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DESSERTS

ASSORTED SEASONAL FRUITS

Seasonal exotic sliced fresh fruits with lime

CARAMELIZED APPLE

Caramelized granny smith apple in puff pastry with creamy vanilla ice cream

MANGO STICKY RICE

Ripe mango with cooked coconut sticky rice, coconut milk, and roasted white sesame

MANGO N' CHOCOLATE MOUSSE

Fresh mangoes combine with white chocolate and vanilla beans

COCONUT CREAM BRULE

Lavandera honey glazed ginger with roasted coconut with brittle top of melted sugar

HOMEMADE ICE CREAM AND SORBET

Honey Pistachio Ice Cream

Ginger Pineapple Ice Cream

Mint and Passion Fruit Sorbet

Mango Sorbet

CHOCOLATE POKE CAKE

White and dark chocolate poke cake top of marshmallow fluffy and berry crumble



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