

A Childrens journey around the world

First destination

Your journey begins with small bites full of color and crunch

Tomato soup	23
<i>Smooth tomato soup, served with crunchy croutons</i>	
Chicken broth with vermicelli	23
<i>Light broth, with mini vegetables, chicken pieces and vermicelli</i>	
Crudité of vegetables (D)	38
<i>Colorful sticks of fresh vegetables</i>	
<i>Served with creamy yoghurt dip</i>	
Garden salad	31
<i>Mixed leaves of salad with your choice of dressing</i>	
<i>(balsamic, lemon,)</i>	
Chicken & avocado salad	43
<i>Seared tender chicken, with avocado and fresh greens</i>	
Mini Caesar salad (E, F, D)	
<i>Baby gem lettuce, quail egg, croutons, turkey bacon, anchovy-parmesan dressing</i>	
<i>(Choice of veg, chicken, prawn (SF))</i>	
<i>19 23 26</i>	
Mini skewers tomato and mozzarella (D)	24
<i>Served with olive oil and a touch of balsamic cream</i>	
Spring Rolls (SF, SE)	
<i>Your choice of vegetable or chicken spring rolls. Served with sweet chili dip</i>	

Voyage Continues

Delicious discoveries to keep the journey going

Chicken popcorn (E)	30	
<i>Tiny bites of crispy chicken, served Coleslaw salad and pink aioli</i>		
Pan seared Prawns (SF)	35	
<i>Soft prawns, seared to perfection, served with Green beans,</i>		
Pan seared catch of the day (F)	33	
<i>Sustainably caught fish fillet, steamed vegetables, lemon and oregano sauce</i>		
Grilled beef fillet (D)	55	
<i>Juicy and tender beef, potato puree, and grilled vegetables, your choice of sauce</i>		
Slow cooked chicken	37	
<i>Tender chicken breast slowly cooked, steamed broccoli, lemon wedges</i>		
Mini beef brochettes	49	
<i>Tiny beef skewers, tender and juicy, served with mixed green salad</i>		
Grilled salmon (F, D)	37	
<i>Perfectly grilled salmon fillet, grilled vegetables, Lemon butter sauce</i>		
Mini Chicken Burger (E, D)	42	
<i>Crunchy chicken, cheddar cheese, iceberg, pink aioli, Tomato, served with your choice of side dish</i>		
Mini quesadilla (D)		
<i>Warm tortilla with melted cheese, served with green salad, guacamole and sour cream (choice of vegetables, chicken or beef)</i>		
27	37	40

Along the way

Little side adventures full of color and crunch

<i>French fries</i>	17
<i>Sweet potato fries</i>	17
<i>Potato puree (D)</i>	17
<i>Steamed basmati rice</i>	17
<i>Steamed vegetables</i>	17
<i>Grilled vegetables</i>	17
<i>Mixed mushrooms</i>	19
<i>Coleslaw salad</i>	17
<i>Veal Jus</i>	8
<i>Tomato sauce</i>	
<i>Lemon butter sauce</i>	
<i>Yoghurt sauce</i>	
<i>Sour cream</i>	
<i>Mayonnaise</i>	
<i>Ketchup</i>	
<i>Pink aioli</i>	
<i>Mustard</i>	
<i>Sweet chili sauce</i>	

Make Your Own Pasta

Pasta

Spaghetti, linguine, penne, fusilli, macaroni

Sauce

Alfredo-mascarpone (D), tomato sauce, pink sauce (D), Bolognese plain butter, basil pesto (TN), plain olive oil

29 **31** **33** **37** **24** **25** **24**

Vegetables

*Zucchini, eggplant, mushrooms, broccoli, tomato
cherries, tomato, capsicum, onion, garlic, basil, parsley*

Extras

Chicken, prawn, Lobster

15 **26** **32**

Final Destination

Because every great adventure deserves a sweet ending

Choco Brownies bites and cool ice cream	26
<i>Soft brownie pieces served with your choice of ice cream</i>	
Cheesecake strawberry (D, E, TN)	36
<i>Light, creamy and full of joy</i>	
Chocolate mousse (D, E)	28
<i>Your choice of topping: Oreo, lotus, mango, strawberries, mixed berries, M&M's, hazelnut, sated caramel sauce or chocolate sauce</i>	
Mini Pavlova Cups (E)	27
<i>Crisp Meringue nests filled with whipped yoghurt and fresh fruits</i>	
Fresh fruit ice pops	18
<i>Refreshing frozen pops made with pure fruit purees</i>	
<i>Ask for today's flavors</i>	
Honey cake with berries (D, E)	35
<i>Light honey sponge, topped with fresh berries</i>	
Cookie sandwich (D, E)	24
<i>Two soft cookies, hugging your choice of ice cream</i>	

Frozen destinations

Cool and creamy treats from frosty lands

Sorbet

8

Coconut & Lime, Pineapple, Mango

Ice Creams (D)

8

Vanilla, Chocolate, Banana, Pistachio (TN)

Mochi

8

Vanilla and Choco drops, Strawberry, Green Tea

Global harvest

A colorful adventure through natural sweetness

Rainbow fruit bowl

24

A Journey around the world

(Vegetarian)

The first destinations

Fresh, bright, and inviting-each plate is a first taste of a new land

Spain (Andalusia) - Butter Lettuce Gazpacho 42

*A light, modern take on the Andalusian classic-chilled gazpacho
Topped with avocado tartar, crouton*

Italy - Burrata salad (D) 43

*Heirloom tomatoes, taggiasca olives, avocado, grilled courgette,
Rocket leaves, basil, and Balsamic dressing*

Greece - Cretan Dakos (D) 48

*Cretan rusk, layered with fresh tomato, feta cheese,
Olives, oregano, capers, extra virgin olive oil*

Korea (Seoul) – Vegetable and Kimchi Street Bites (S, SE) 44

*Crisp Wonton shells filled with vegetables, kimchi, tomato, avocado,
And pickled red onions*

Vietnam - Goi Cuon fresh rolls (PN, SB) 30

*Delicate rice-paper parcels of seasonal vegetables, bright herbs, and vermicelli.
A refreshing balance of texture and aroma.
Served with peanut sauce*

China - Crispy Tofu Salad (TN, E, SB) 49

*Tofu, orange, grapefruit, mixed leaves, herbs, cashews,
Tofu skin. Sweet and sour dressing*

Peru - Ceviche Tostadas (S) 48

Cured vegetables with Aji Amarillo pepper, lemon, yuzu, and coriander.

Voyage Continues

Deeper, heartier and full of character - a journey through iconic cuisines

Italy (Tuscany) - Ravioli Spinach and Ricotta (D, E)	58
<i>Hand-crafted ravioli in light sage butter sauce. Parmigiano Reggiano</i>	
Italy (Milan) - Saffron risotto with asparagus (D)	68
<i>Grilled Asparagus, saffron risotto, gremolata</i>	
Lebanon - Roasted Cauliflower Steak (TN, SE, D)	62
<i>Spiced cauliflower, chickpeas, pine nuts, caramelized shallots, smooth yoghurt and tahini sauce. Served with baby spinach and herb lentil salad</i>	
Korea - Seoul BBQ Tofu (S, SE, SB)	65
<i>Tofu with gochujang-soy BBQ glaze, Kimchi, Pickled cucumber. Served with stir fried vegetables with soy and sesame.</i>	
Peru – Grilled Tofu Anticucho (S, A, SB)	63
<i>Tofu grilled in anticucho style marinade. Served with green beans and Aji Panca sauce.</i>	
USA (California) – Superfood bowl (TN)	47
<i>A vibrant bowl with quinoa, roasted pumpkin, broccoli and leeks. Topped with pomegranate, avocado and coriander</i>	

Flavours from the fire

Grilled over the Josper flame - where fire meets bold flavour

Cauliflower steak marinated with curry (D)	48
Cauliflower steak marinated with herbs (D)	48
Haloumi cheese (D)	46
Feta cheese (D)	44
Asparagus	42
Eggplant	40

Along the way

Thoughtful companions - simple flavours that complete the journey

<i>French fries</i>	17
<i>Sweet potato fries</i>	17
<i>Potato wedges</i>	17
<i>Potato puree (D)</i>	17
<i>Truffled potato puree (D)</i>	28
<i>Steamed basmati rice</i>	17
<i>Steamed Vegetables</i>	17
<i>Green Beans with Almonds (TN)</i>	17
<i>Grilled Asparagus</i>	22
<i>Grilled mixed Vegetables</i>	17
<i>Mixed Mushrooms</i>	19
<i>Stir Fried Vegetables with soy and sesame (SE)</i>	18
<i>Chimichurri sauce</i>	8
<i>Anticucho Sauce (S, A, SB)</i>	8
<i>Herb Butter (D)</i>	8
<i>Paprika Butter (D)</i>	8
<i>Truffle butter (D)</i>	8
<i>Curry Butter (D)</i>	8
<i>Curry oil</i>	4
<i>Chili oil (S)</i>	4
<i>Garlic oil</i>	4

Sweet arrivals

The final Journey - a celebration of sweetness from every corner of the world

Belgium - Fudgy Pecan Chocolate bar (D, E, TN)

32

*Deep, velvety chocolate bar, toasted pecans, salted caramel sauce,
Cocoa crumble and vanilla ice cream*

France (Provence) - Mille-Feuille of Lemon and Basil Cream (D, E)

31

*Layers reimagined - crisp pastry, lemon-basil cream.
And fresh red berries in perfect harmony*

Switzerland - Chocolate, Hazelnut and Citrus Tart (TN, E, D)

42

*A refined tart, of Swiss dark chocolate and hazelnuts.
Balanced with citrus notes*

Greece – Portokalopita (D, E)

34

*A traditional orange and yoghurt phyllo cake, infused with orange syrup.
Served with vanilla ice cream*

India - Gulab Jamun (D)

34

*Traditional Indian milk dumplings in rose and cardamon syrup.
Served with yoghurt and saffron ice cream.*

Maldives - Coconut Rice Pudding (V)

32

*Creamy coconut rice pudding infused with Maldivian pandan.
Served with fresh pineapple, coconut and lime foam.*

Thailand - Thai Essence (D, E, TN)

36

*Silky custard of passion fruit, Kaffir lime, Mango foam.
Coconut-lime sorbet, Coconut crumble*

Russia - Medovik Torte (D, E)	41
<i>Thin honey layers and light cream</i>	
<i>A refined take on Russia's beloved Medovik</i>	

USA (New York) - Lime and passion fruit Cheesecake (D, E, TN)	42
<i>A delicate, lighter version of the classic cheesecake</i>	
<i>With lime and passion fruit coulis</i>	

Frozen Destinations

A journey through ice and flavour

Sorbet	8
<i>Coconut & Lime, Pineapple, Mango</i>	

Ice Creams (D)	8
<i>Vanilla, Chocolate, Banana, Pistachio (TN)</i>	

Mochi	8
<i>Vanilla & choco drops, Strawberry, Green tea</i>	

Global Harvest

A journey through natural sweetness

Fruit Platter with Selection of Fruits	29
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Chef's indulgent cheese Selection	36
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A Journey Around the World

First Destination

Fresh, bright, and inviting-each plate is a first taste of a new land.

Spain (Andalusia) - Butter Lettuce Gazpacho with Crab (SF, F) 77

*A light, modern take on the Andalusian classic-chilled gazpacho
Topped with crab meat or avocado tartar, crouton, caviar*

Spain (Galicia) - Pulpo a la Gallega (SF, E) 62

*Galician style seared octopus bites, marinated with paprika.
Baby potatoes, Paprika emulsion, extra virgin olive oil.*

Italy - Burrata salad with bottarga (F, D) 58

*Heirloom tomatoes, taggiasca olives, avocado, grilled courgette,
Rocket leaves, Sardinian bottarga, basil, and Balsamic dressing*

Greece - Cretan Dakos (D) 48

*Cretan rusk, layered with fresh tomato, feta cheese.
Olives, oregano, capers, extra virgin olive oil*

Maldives - Tuna fish tartar (F, S) 62

*With lime, chili, grated coconut, curry leaf
Dried tuna, coconut & lime foam*

Korea (Seoul) - Wagyu and Kimchi Street Bites (S, SF, F, SE) 68

*Crisp Wonton shells filled with wagyu beef, kimchi, tomato, avocado,
And pickled red onions.*

Korea (Busan) - Soba noodles, Scallop and Cauliflower (SF, S, F, PE, SB, SE) 64

*Soba noodles tossed with peanut and chili sauce.
Topped with curried cauliflower and seared scallop*

Thailand - Pomelo Salad (SF, TN, SB)

Fresh pomelo, tomato, coconut, roasted almonds,

Lemongrass, coriander, crispy onion

Option of plain **41**

lobster **86**

prawn **70**

Vietnam - Goi Cuon fresh rolls

Delicate rice-paper parcels of vegetables, bright herbs, and vermicelli. A refreshing balance of texture and aroma, served with Nuoc cham (F) and Peanut sauce (PN, SB).

Your choice of plain vegetables **30**

Or prawns (SF) **44**

Indonesia- Gado Gado salad (PN, E, SF, SB)**48**

A vibrant Indonesian salad of vegetables, tofu, and egg

Dressed in creamy peanut and tamarind sauce.

China - Duck Salad (TN, SE, SB)**56**

Fragrant duck, orange, mixed leaves, herbs, cashews,

Tofu skin, Sweet and sour dressing

Japan - Homemade Gyoza (SE, E, SB)**48**

Pan seared dumplings filled with spiced beef and vegetables

Served with light dipping sauce

Peru - Ceviche Tostadas (S)

Cured with Aji Amarillo pepper, lemon, yuzu, and coriander.

(Option of veg (V), reef fish (F), lobster (SF), prawn (SF), Octopus (SF)

48**55****78****72****68**

Voyage Continues

Deeper, heartier and full of character - a journey through iconic cuisines

Italy (Tuscany) - Ravioli Spinach and Ricotta (D, E) 58

Hand-crafted ravioli in light sage butter sauce.

Parmigiano Reggiano

Greece - Octopus Ladolemono (SF) 78

Grilled Octopus with vegetables, lemon, and oregano dressing

Santorini fava, caramelized onions, tomato and kalamata olives salsa

France - Lobster Thermidor (A, SF, F, TN, D) 165

Tender lobster in creamy mustard and Noily Prat sauce.

Lightly gratinated with cheese, haricot verts with almond flakes

Lebanon - Roasted Cauliflower Steak (TN, SE, D) 62

Spiced cauliflower, chickpeas, shallots, smooth yoghurt and tahini sauce.

Served with baby spinach, lentil salad

Thailand - Thai Green Curry (F, SF, S) 57

Fragrant coconut curry with chicken, infused with lemongrass,

kaffir lime, and Thai basil. Served with steamed rice

Maldives - Kandu Kukulhu Tuna Curry (F) 68

A traditional Maldivian delicacy, of tuna seasoned with spices, Pandan,

Rolled in Palm leaf and simmered in rich coconut gravy.

Served with steamed rice

Morocco - Lamb Tagine with Apricots (TN)	57
<i>Tender lamb shoulder cooked with preserved lemons and apricots.</i>	
<i>Served with traditional steamed cous cous</i>	
China - Char Siu Pork (P, S, SE, SB)	74
<i>Tender pork belly roasted in a delicate Cantonese glaze of soy, honey, and aromatic spices.</i>	
<i>Served with vegetables, pickled daikon, and steamed rice.</i>	
Korea - Seoul BBQ Tofu (S, SE, SB)	65
<i>Grilled Tofu, with gochujang-soy BBQ glaze, Kimchi, Pickled cucumber.</i>	
<i>Served with stir fried vegetables with soy and sesame.</i>	
Peru - Baby Chicken Anticucho (S, A, SB)	71
<i>Tender, chargrilled baby chicken, marinated in Peruvian spices.</i>	
<i>Served with green beans and Aji Panca sauce.</i>	
USA - Superfood bowl (TN)	47
<i>A vibrant bowl with quinoa, roasted pumpkin, broccoli, nuts.</i>	
<i>Topped with pomegranate, avocado, and coriander.</i>	
<i>Flavours From the Fire</i>	
<i>Grilled over the Josper flame - where fire meets bold flavour</i>	
<i>Lobster 500 gr</i>	140
<i>Octopus 200 gr</i>	85
<i>Prawns 220 gr</i>	92
<i>Catch of the Day 170 gr</i>	53
<i>Maldivian Tuna 170 gr</i>	63
<i>Beef Striploin Prime USDA 350 gr</i>	109
<i>Beef Rib Eye Prime USDA 350 gr</i>	178
<i>Beef Tenderloin Prime USDA 200 gr</i>	110
<i>Wagyu Rib Eye Australia 350 gr</i>	235
<i>Wagyu Tenderloin Australia 200 gr</i>	195
<i>Wagyu Sirloin Miyazaki 350 gr</i>	285
<i>Lamb Chops 350 gr</i>	73
<i>Poussin 250 or 500 gr</i>	
44	88

Along the Way

Thoughtful companions - simple flavours that complete the journey

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<i>Anticucho Sauce (S, A, SB)</i>	8
<i>Veal jus</i>	8
<i>Pepper sauce (S, D)</i>	8
<i>Herb Butter (D)</i>	8
<i>Paprika Butter (D)</i>	8
<i>Truffle butter (D)</i>	8
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<i>A journey through ice and flavour</i>	
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