



APPETISERS 开胃菜

ASSORTED LEAVES (V) 什锦蔬菜	13
With cherry tomato, cucumber, onion, carrot and olives with house dressing	
Add grilled chicken	7
Add grilled beef	7
Add grilled bacon (P)	7
BEEF 'THAI STYLE' SALAD 牛肉泰式沙拉	18
Chargrilled beef strips, oak lettuce, fresh mint, glass noodles, cucumber, tomato and red onions with lime lemongrass dressing	
SEAFOOD SALAD 海鲜沙拉	18
Grilled seafood with citrus flesh, cherry tomato, cucumber, red onions, assorted lettuce and fresh herbs oil	
LEMONGRASS CHICKEN SATAY (S) 柠檬草烤鸡肉串	17
Balinese chicken satay with sambal sauce	
TUNA TROPICANA 热带风味金枪鱼	17
Dressed with garlic honey dressing and assorted leaves, vegetable strips with mango chutney	
ROJAK SALAD (N) (V) (S) 印尼罗惹沙拉	16
Indonesian tropical cut fruit salad dressed with tamarind, crushed peanut chilli sauce	
CHICKEN WING (S) 炸鸡翅	18
Crispy fried wings served with chilli sauce	
VIETNAMESE PRAWN ROLLS (S) 越南虾肉春卷	16
Fresh wrapped rice rolls with vegetable and prawns, served with fish sauce and pickles	
DEEP FRIED WANTON (S) 炸馄饨	17
Crispy fried seafood wonton with chilli sauce and pickled vegetables	
CHICKEN TIKKA 小鸡块	16
Marinated with ginger, garlic and yoghurt with cucumber onion salsa	
SAMOSA 金枪鱼咖喱角	15
Stuffed with spicy tuna in cumin parcels with mint yoghurt sauce	

SOUPS 汤

INDONESIAN OXTAIL SOUP 印尼牛尾汤	17
Served with fragrant rice and sambal condiment	
VIETNAMESE SOUR FISH BROTH 越南酸鱼汤	16
Fried fish in vermicelli with sour herbs broth, fish sauce, chilli and lime	
LOBSTER WANTON BROTH 海鲜馄饨汤	23
Clear broth with lobster dumpling and Asian vegetables	

A – Alcohol N – Nuts P – Pork S – Spicy V – Vegetarian

All the above prices are in USD and subject to 10% service charge and applicable taxes.



SANDWICH AND BURGERS 三明治和汉堡

CHICKEN BAGUETTE 鸡肉法棍	16
Fried breaded chicken with mustard sauce, sliced tomato and lettuce, curly fries	
PASTRAMI BEEF 五得薰牛肉法棍	16
With French baguette, pastrami beef with gherkins and horseradish cream	
TUNA BAGEL (S) 金枪鱼贝果	15
Sesame roll with marinated tuna masuni with chilli, tomato and red onions	
VEGETARIAN (V) 素食吐司	15
Rye toast with Mediterranean vegetables with Mozzarella, pesto	
EGG OMELETTE (V) 煎蛋卷	15
With cucumber, tomato and lettuce	
THE EDGE BEEF BURGER 牛肉汉堡	24
Sesame bun, iceberg lettuce, tomato, Emmental cheese, spiced remoulade, onion rings and French fries	
THAI CHICKEN BURGER 泰式鸡肉汉堡	23
Sesame bun, iceberg lettuce, mango salsa with potato wedges and sweet chilli dips	

PASTAS 意大利面

ALL'ARAGOSTA 龙虾尾扁面	55
Linguini with lobster tail, cherry tomato, garlic and fresh tomato sauce, herbs oil	
MARINARA 海鲜意面	28
Spaghetti with medley of seafood, cherry tomato, fresh herbs with garlic tomato sauce	
AL TARTUFO (V) 蘑菇奶酪扁面	27
Linguine with assorted mushrooms, black truffle oil with shaved parmesan cheese	
BOLOGNESE 茄汁牛肉碎意面	27
Spaghetti with ground beef, fresh market vegetables, oregano herbs with tomato sauce	
CARBONARA (P) 火腿通心粉	23
Penne with ham, mushroom, Parmesan cheese, egg yolk with creamy sauce	
PENNE ARRABBIATA (V) 茄汁通心粉	19
Penne with fresh tomato sauce and garlic with olive oil	

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MAIN COURSES 主菜

WOK FRIED BLACK PEPPER BEEF 黑椒牛肉	29
With onions, seasonal vegetables, sunny side egg, served with steamed rice	
WOK FRIED CHICKEN (S) 炒鸡肉	28
With ginger, dried red chilli, spring onions, sunny side egg, served with steamed rice	
WOK FRIED SEAFOOD (S) 桑巴酱炒海鲜	29
With onions and sambal chilli sauce and herbs served with steamed rice and sunny side egg	
GINGER FRIED BEEF WITH LEMONGRASS 柠檬草姜味牛肉	28
With ginger, lemongrass and herbs, pickled vegetables, served with steamed rice	
WOK FRIED BLACK PEPPER LOBSTER (S) 黑椒龙虾	55
With onions and seasonal vegetables, pickled vegetables, served with steamed rice	
SWEET AND SOUR FISH FILLET 酸甜鱼排	28
With sweet and sour vegetables, pineapple, pickled vegetables, served with steamed rice	
INDONESIAN BEEF RENDANG (S) 印尼咖喱牛肉	28
Slowed cooked dried beef curry with aromatic herbs and spice, pickled vegetables, served with steamed rice	
NASI GORENG (S) 印尼炒饭	27
Fried rice with chicken, prawns, eggs with sambal sauce served with crispy chicken wing	
FRIED BEE HOON (S) 炒米粉	25
Fried vermicelli with seafood and vegetables with sambal sauce and lime	
MEE GORENG (S) 炒面	25
Wok fried yellow noodle with chicken and prawns, eggs and vegetables	
CHICKEN CURRY (S) 鸡肉咖喱	24
Served with steamed rice, naan bread, papadum, pickled vegetables, mint yoghurt	
LAMB ROGAN JOSH (S) 羊肉咖喱	27
Served with steamed rice, naan bread, papadum pickled vegetables, mint yoghurt	
COCONUT SEAFOOD CURRY (S) 椰浆海鲜咖喱	27
Served with steamed rice, naan bread, papadum, pickled vegetables, mint yoghurt	
MALDIVIAN TUNA FISH CURRY (S) 马代金枪鱼咖喱	26
Served with steamed rice, naan bread, papadum, pickled vegetables, mint yoghurt	
ALOO GOBI (V) 素咖喱	21
Potato and cauliflower curry served with steamed rice and naan bread, papadum, pickled vegetables, mint yoghurt	

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MAIN COURSES 主菜

MIX SEAFOOD PLATTER 海鲜拼盘	85
Grilled half lobster, grilled prawns, braised mussel, seared fish steak with lemon, olive oil and condiment	
GRILLED HALF LOBSTER 煎半龙虾	65
with garlic butter served with medley of vegetables with boiled potato and herbs	
BUTTERFLY KING PRAWNS 蝴蝶大虾	45
with garlic butter served with medley of vegetables, boiled potato and herbs	
BATTER FRIED CHICKEN 鸡肉	34
Served with roasted vegetables, mashed potato with fresh thyme, chicken gravy	
BEEF BOURGUIGNON (A) 红酒牛肉	32
Slow braised beef in red wine with mash potato and caramelised baby vegetables	
VOL AU VENT (A) 海鲜酥皮饼	29
Fricassee of reef seafood with fish, rich mushroom velouté sauce, braised spinach in puff pastry tartlet	
CATCH OF THE DAY 当日鲜鱼	45
Price per 1 kg size of reef fish (subject to seasonal availability)	
CHOOSE YOUR PREFERRED COOKING STYLE	
<ul style="list-style-type: none">• Deep-fried with sweet and sour chilli sauce• Baked with Maldivian spices and garlic chilli sauce• Steamed with ginger and sesame soy sauce	

DESSERTS 甜品

CREME BRULEE 味法式焦糖布丁	15
Vanilla flavour brûlée with Strawberry crystal dressing	
ALMOND PROFITEROLES (N) 杏仁甜饼	15
Serve with almond cream and chocolate sauce	
CHOCOLATE BROWNIES (N) 巧克力布朗尼	15
Serve with chocolate ice cream	
ICED STRAWBERRY SOUFFLE 冰草莓蛋奶酥	15
Soufflé glacé aux fraises with berry snap fruit coulis and fruit coulis	
FRUIT PLATTER 水果盘	15
Seasonal fruit with shaved Island grown coconut	
ICE CREAM (PER SCOOP) 冰淇淋	9
Chocolate, strawberry, coconut, caramel ginger and vanilla	
SORBET (PER SCOOP) 冰沙	9
Passion fruit, lemon, apple, mango and strawberry	

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Balinese chicken satay with sambal sauce	
TUNA TROPICANA	17
Dressed with garlic honey dressing and assorted leaves, vegetable strips with mango chutney	
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Indonesian tropical cut fruit salad dressed with tamarind, crushed peanut chilli sauce	
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Crispy fried wings served with chilli sauce	
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Fresh wrapped rice rolls with vegetable and prawns, served with fish sauce and pickles	
DEEP FRIED WANTON (S)	17
Crispy fried seafood wonton with chilli sauce and pickled vegetables	
CHICKEN TIKKA	16
Marinated with ginger, garlic and yoghurt with cucumber onion salsa	
SAMOSA	15
Stuffed with spicy tuna in cumin parcels with mint yoghurt sauce	

SOUPS

INDONESIAN OXTAIL SOUP	17
Served with fragrant rice and sambal condiment	
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Fried fish in vermicelli with sour herbs broth, fish sauce, chilli and lime	
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Clear broth with lobster dumpling and Asian vegetables	



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Sesame roll with marinated tuna masuni with chilli, tomato and red onions	
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Rye toast with Mediterranean vegetables with Mozzarella, pesto	
EGG OMELETTE	15
With cucumber, tomato and lettuce	
THE EDGE BEEF BURGER	24
Sesame bun, iceberg lettuce, tomato, Emmental cheese, spiced remoulade, onion rings and French fries	
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Sesame bun, iceberg lettuce, mango salsa with potato wedges and sweet chilli dips	

PASTAS

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MARINARA	28
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Serve with almond cream and chocolate sauce	
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