



FARI BEACH CLUB

MALDIVES

TAPAS MENU PRESTIGE

Pata Negra Board 60g, Sourdough, Tomato Relish
75

Artisanal Cheese Plate, Multigrain Bread, Truffle Honey
45

Reef Fish Ceviche, Leche de Tigre, Rocotto, Avocado
28

Heirloom Tomatoes, Basil, Aged Balsamic, Burrata, Citrus, Pistachio, Strawberry
35

Foie, Berries, Pain d'Épice, Vinocotto,
42

Octopus, Ikura, Potato Foam, Tapioca Crisp, Romesco
45

Iberico Ham Croquettes, Garlic Alioli
28

Basque Cheese Cake, Mixed Berries, Pandan Ice Cream
22

TASTING MENU

388 USD per guest

AMOUSE BOUCHE

Tempura Sardine, Black Garlic, Goat Cheese,
Tomato, Shallot, Beef Tartare Crisp

WATERMELON

Smoked Tuna, Chipotle, Avocado, Furikake, Katsuobushi

RESCOLDO

Charred Onion, Mixed Roasted Peppers, Greens, Halloumi,
Romesco, Chimichurri

CEVICHE

Reef Fish, Purple Cabbage, Radish,
Leche De Tigre, Pear, Citrus

TIGER PRAWNS

Sunchoke, Asparagus, Siracha Emulsion

TEXTURES OF A GIN

ASADOR

Ribeye, Cipollina, Berries, Root Vegetables, Persillade, Beetroot,
Potato Fondant, Truffle Jus

GANACHE

Pineapple, Passionfruit, Coconut, Cacao

GOGO BURGER

Our selection is 100% homemade and served with mix lettuce, tomatoes, gherkins

CLASSIC 55

200g Black Angus Beef Patty,
Cheddar Cheese, Pickles, Ketchup,
French Fries

WINNER WINNER 45

Fried Chicken, Chili Maple
Aioli, Lettuce, Cheddar
Cheese, Cheetos

THE ROYAL 120

200g M9 Wagyu Beef Patty,
Golden Bun, Seared Foie Gras,
Truffle, Comte, French Fries

MALDIVIAN LOBSTER ROLL 85

Homemade Aioli, Celery, Potato
Crisps

BB KING 55

200g Black Angus Beef Patty, BBQ
Sauce, Fried Onion Rings, Cheddar
Cheese, French Fries

ITALIAN BUNS 64

200g Black Angus Beef Patty,
Provolone, Truffle Aioli, Heirloom
Tomatoes, Truffle Fries

FBC 55

200g Black Angus Beef Patty, Red
Onion Marmalade, Arugula, Decadent
Cheese Sauce, Fried Egg, French
Fries

(V) VEGETARIAN • (VE) VEGAN • (SF) SEAFOOD • (D) DAIRY • (P) PORK • (N) NUTS • (GF) 90% GLUTEN FREE



HELIOS

THE OTTOMAN EXPERIENCE

COLD MEZZE

ROKA

Arugula, Tomatoes, White Cheese, Walnuts, Garlic Olive Oil and Lemon Dressing

CACIK

Yoghurt Mixed with Cucumber, Garlic and Fresh Mint

ATOM

Grilled Eggplant, Served with Garlic Yoghurt and Spicy Atom Sauce, Olive Oil, Butter, Chili and Walnuts

PANCA

Beetroot Fermented in Mustard, Honey, Garlic Vinegar and Green Apple Served with Olive Oil Dressing

EZME

Crushed Tomato, Cucumber, Onion, Parsley, Chilli Pepper Paste, Garlic, Walnut and Pomegranate Molasses

VANTUZ

Octopus Marinated in Fresh Rosemary, Garlic and Fresh Oregano Served with Lemon Olive Oil Dressing and Fresh Dill

KABAK

Grated Zucchini Cooked in Salt Served with Garlic Yoghurt, Olive Oil, Fresh Dill and Walnuts

HOT MEZZE

KOKAREC

finely Chopped Seabass and Seabream Casserole Cooked with Green Pepper, Red Pepper, Spring Onion, Parsley and Spices

KALAMAR

Deep-Fried Calamari Served with Tarator Sauce

AHTAPOT

Grilled Octopus Served with Olive Oil and Dried Oregano

FROM THE FIRE

Selection of Grilled Premium Seafood and Fish Specialties

Served with Traditional Grilled Vegetables and Garnish

SELECTION OF TRADITIONAL AGEAN DESSERTS

245++ USD ++ PER GUEST

All prices are in USD and are subjected to Service Charge and applicable taxes.



HELIOS

A La Carte

COLD MEZZE

ROKA 22

Arugula, Tomatoes, White Cheese, Walnuts, Garlic Olive Oil and Lemon Dressing

CACIK 18

Yoghurt Mixed with Cucumber, Garlic and Fresh Mint

ATOM 20

Grilled Eggplant, Served with Garlic Yoghurt and Spicy Atom Sauce, Olive Oil, Butter, Chili and Walnuts

PANCA 16

Beetroot Fermented in Mustard, Honey, Garlic Vinegar and Green Apple Served with Olive Oil Dressing

EZME 22

Crushed Tomato, Cucumber, Onion, Parsley, Chilli Pepper Paste, Garlic, Walnut and Pomegranate Molasses

VANTUZ 25

Octopus Marinated in Fresh Rosemary, Garlic and Fresh Oregano Served with Lemon Olive Oil Dressing and Fresh Dill

KABAK 22

Grated Zucchini Cooked in Salt Served with Garlic Yoghurt, Olive Oil, Fresh Dill and Walnuts

HOT MEZZE

KOKAREC 28

finely Chopped Seabass and Seabream Casserole Cooked with Green Pepper, Red Pepper, Spring Onion, Parsley and Spices

KALAMAR 28

Deep-Fried Calamari Served with Tarator Sauce

AHTAPOT 32

Grilled Octopus Served with Olive Oil and Dried Oregano

FROM THE FIRE

Selection of Grilled Premium Seafood and Fish Specialties

Served with Traditional Grilled Vegetables and Garnish

Prices are in USD++ according to weight and variety

SIGNATURE TRADITIONAL AGEAN DESSERT PLATTER 28

All prices are in USD and are subjected to Service Charge and applicable taxes.

K Ō E N

CHEFS TASTING MENU

ROSETTBAKKELS

Shrimp ♦ Horseradish ♦ Caviar

HEIRLOOM TOMATOES

Ponzu ♦ Chia ♦ Wakame ♦ Furikake

TUNA

Otoro ♦ Daikon ♦ Umeboshi ♦ Strawberry ♦ Ginger ♦ Cultured Cream

HAMACHI

Ponzu ♦ Thai Dashi ♦ Tahini

ROBOTTA GRILLED CHICKEN

Teriyaki ♦ Leek ♦ Romesco ♦ Asparagus

SCALLOP

XO ♦ Carrot ♦ Squid

PLÄTTAR

Kimchi ♦ Seaweed ♦ Soft Shell Crab ♦ Lao Gao Ma

YUZU

Pain d'Épice ♦ Pollen

WAGYU BEEF

Striploin ♦ Brown Butter ♦ Potato ♦ Root Vegetables ♦ Ashes ♦ Truffle Jus

TERROIR

Fromage Blanc ♦ Beet ♦ 72% Chocolate ♦ Kiwi ♦ Mint ♦ Basil

FAREWELL TREATS

288++ USD Per Guest

All prices are in USD and are subjected to Service Charge and applicable taxes.

K Ō E N

OMAKASE MENU

388 USD per guest

ASSORTED NIGIRI SELECTION

Salmon Gravalax, Kingfish Tiradito, Chutoro, Crab Gunkan

HEIRLOOM TOMATOES

Ponzu, Chia, Wakame, Furikake

TUNA

Otoro, Daikon, Umeboshi, Strawberry, Ginger, Cultured Cream

HAMACHI

Miso Yolk, Blini, Kafir Lime, Taro, Yeast

CHAWANMUSHI

Dashi, Sevruga Caviar, Chives

LOBSTER

Miso, Caviar & Ikura Vin Jaune, sunchoke, Parsley, Kombu Tsukudani

SOFT SHELL CRAB

Kimchi, Seaweed, plättar

FROZEN POND

Soursop, Citrus, Shiso

WAGYU BEEF

Striploin, Brown Butter, Potato, Root Vegetables, Ashes, Truffle Jus

TERROIR

Fromage Blanc, Beet, 72% Chocolate, Kiwi, Mint, Basil

FAREWELL TREATS

All prices exclude service charge and TGST



HELIOS

COLD MEZES

(V)VEGETARIAN • (VE)VEGAN • (SF)SEAFOOD • (D)DAIRY • (P)PORK • (N)NUTS • (GF)90% GLUTEN FREE

ROKA (D) (V) (N)

20

Arugula, tomatoes, white cheese, walnuts, garlic and olive oil, and lemon dressing.

GAVURDAGLI (V) (N)

18

Tomato, red and white onions, sumac, parsley, pomegranate sauce, green pepper, toasted walnuts, olive oil and lemon dressing.

GREEK (D) (V) (G)

24

Cucumbers, tomatoes, red onions, green pepper, parsley topped with feta cheese, olive oil and oregano.

TZAKI (D) (V)

22

Yogurt mixed with cucumber, garlic, and fresh mint.

ATOM (D) (V) (N)

24

Grilled eggplant, served with garlic yogurt and spicy atom sauce, olive oil, water, chili, and walnuts.

KABAK (D) (V) (N)

22

Grated zucchini cooked in salt served with garlic yogurt, olive oil, fresh dill, and walnuts.

LEVREK (SF)

26

Salted sea bass marinated in fresh herbs served with orange, rosemary, fresh oregano, and olive oil

VANTUZ (SF)

26

Octopus marinated in fresh rosemary, garlic and fresh oregano served with lemon olive oil dressing and fresh dill

HAMSI (SF)

18

Black sea anchovy marinated in salt, lemon juice and olive oil served with fresh dill

MIDYE DOLMA (SF) (N)

22

Mussels stuffed with brown rice, onion, pine nuts, sultanas, cinnamon and all-spice.

HOT MEZES

KALAMAR TAVA (D)

32

Deep-fried calamari served with tartar sauce.

BEYAZ / FETA (D) (V) (N) (G)

28

Pan-friend battered feta cheese topped with sesame and honey.

GUVEC (S) (D)

32

Shrimps, mushroom, tomatoes, long green pepper casserole served with melted cheese.

AHTAPOT (SF)

36

Grilled octopus served in a casserole with olive oil and dried thyme.

MUCVER (D) (SF)

26

Sliced octopus mixed with zucchini, parsley, and spring onion, battered, and fried, served with homemade yogurt sauce.

KOKOREC (SF)

32

Finely chopped seabass and seabream casserole cooked with green pepper, red pepper, spring onion, parsley, and spices

HELLIM / HALLOUMI (D)

24

Grill halloumi cheese skewers served with tomato, green pepper, turkish bagel pomegranate sauce.

CASSEROLES

FENER FISH (D) (SF)

42

Local snapper casserole cooked in tomatoes. Green pepper, red pepper shallot and mushroom

JUMBO (S) (D) (SF)

65

Tiger prawns cooked in raki, fresh herbs, spices, white cheese, and tomato sauce

SAFRAN (A) (D) (SF)

48

Pan-fried seabass cooked with white wine, celery roots and saffron sauce

KAVURMA (D) (SF)

45

Pan-fried chopped octopus' casserole with tomatoes, green pepper, red pepper, soy sauce and mushrooms

FROM THE FIRE (SF)

GRILLED / PAN-FRIED / DEEP-FRIED / CASSEROLE / STEAMED

XXX

Selection of local fish and seafood from our pristine surroundings.

Please ask your waiter for the seasonal fresh catch of the day.

SIDE DISHES

WHITE PILAV (D) (V)

12

Plain baldo rice

DARK PILAV (D) (V) (N)

12

Dark rice with dill, parsley, dried mint, pine nuts, mushroom & spices

STEAK FRIES (V)

12

GRILLED MIXED VEGATABLES (V)

12

eggplant, zucchini, carrot, green and red pepper with sauce

ASPARGUS (V)

12

grilled asparagus served with lemon zest

DESSERTS

INCIR (D) (N)

28

Baked black figs filled with walnuts served with fresh cream and gum mastic ice cream

LAZ BOREK (D) (N)

28

Twenty-layer filo, pastry filled with secret sauce served with vanilla ice cream.

DONDURMALAR / ICE CREAMS (D) (N)

20

Pistachio ice cream, selection of homemade ice creams and sorbet.

PEYNIR TABAGI (D) (N)

24

Cheese platter

KADAYIF

20

BAKLAVA

28

(V)VEGETARIAN • (VE)VEGAN • (SF)SEAFOOD • (D)DAIRY • (P)PORK • (N)NUTS • (GF)90% GLUTEN FREE

IN VILLA DINING

ALL DAY BREAKFAST

Served from 6:00 am until 10:30 Am

V- VEGETARIAN | VE- VEGAN | SF- SEAFOOD | D- DAIRY | P- PORK | N- NUTS | GF- GLUTEN FREE

BREAKFAST SETS

CONTINENTAL (D)	45
Bakery basket including fresh brioche buns, home-made croissant, pain au chocolate and fruit danish served with butter, preserves & organic honey, Freshly pressed juice and Coffee, Tea, or Hot Chocolate	
CHINESE (SF) (P)	65
Rice congee choice of plain, chicken, pork, or seafood You tiao, Chinese deep-fried dough, with pickles, Homemade dim sum basket, Seasonal fruit plate, Freshly pressed juice and Coffee, Tea, or Hot Chocolate	
FULL ENGLISH (P) (D)	65
3 Eggs cooked to your preference, black pudding, pork sausages, Sautéed mushrooms cured bacon, organic tomato, baked beans and your choice of toast, Freshly pressed juice and Coffee, Tea, or Hot Chocolate	
THE PATINA EXPERIENCE (D) (V)	70
Egg white omelette with tomato, spinach, and mushroom, Multigrain rye, pumpernickel, or wholewheat toast, Plain Greek yogurt, homemade compote & organic honey, Overnight oats with seasonal berries & honeycomb, Seasonal fruit plate, Freshly pressed juice and Coffee, Tea, or Hot Chocolate	

EGG SPECIALTIES

YOUR STYLE (D)	22
3 egg omelette of your choice with two sides	
ROYAL (D) (SF)	36
Organic poached eggs, English muffin, hollandaise, caviar, smoked salmon & Sauté spinach	
TRUFFLE SCRAMBLED (D) (V)	36
Organic eggs, truffle cheese, country loaf, grilled mushrooms & cherry tomatoes	
SHAKSHUKA (D) (V)	24
Eggs in cocotte with a spicy tomato & red pepper sauce, Feta cheese, served with country loaf	

COLD SPECIALTIES

ASSORTED CEREALS (N)	12
Corn flakes; Alpen muesli; special k; Weetabix; Frosties; rice krispies; bran flakes; coco pops <i>Served with your choice of mil, full fat, low fat, soy, almond, coconut</i>	
HOME-MADE GRANOLA (N)	14
Greek yoghurt and Honey	
GLUTEN FREE OATMEAL (GF) (N) (V)	14
Hemp seeds, brazil nuts, dates, bee pollen, goji berries, blueberries	
BIRCHER MUESLI (N) (V)	14
Granny smith apples, raisins, nuts	
SEASONAL FRUIT PLATTER (VE) (GF)	22
Spiced cinnamon sugar	

TEA SELECTION

English Breakfast	10
Earl Grey	10
Royal Darjeeling	10
Jasmine	10
Oolong	12
Middle Eastern Mint	12
Green	10
Mix Summer Fruits	12

ALL DAY DINING

Served from 6:00 am until 10:30 Am

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ARTISANAL PLATTERS

MEZZE PLATTER (VE) (D)	32
Hummus, baba ghanoush, tzatziki, pickled vegetables, crudité, toasted pita	
SMOKED SALMON (SF) (D)	28
Caperberries, shallots, rye bread, cream cheese	
CHARCUTERIE BOARD (P)	38
Salami, chorizo, prosciutto, coppa, mustard, country	
EUROPEAN CHEESE BOARD (D) (N)	36
Bespoke selection of hard and soft cheeses with homemade preserve, dry fruits, nuts and toasted sourdough	

SALADS & BOWLS

CAESAR SALAD (SF) (D)	32
Parmesan croutons, baby gem lettuce, Spanish anchovies, shaved pecorino	
GREEK SALAD (V) (D)	32
Kalamata olives, feta cheese, tomatoes, cucumber, oregano vinaigrette	
BURRATA (V) (D)	55
Burrata, heirloom tomatoes, basil oil, aged balsamic, black pepper	
FALAFEL BOWL (GF) (VE)	38
Beet hummus, tahini sauce, avocado, cucumber, pumpkin seeds, tomatoes, olives	
FRESH TUNA POKE BOWL (SF)	45
Jasmine rice, edamame beans, togarashi, Maldivian tuna, seaweed, pickled onions, cucumbers, avocado, sesame seeds, lime soy vinaigrette	

A LA CARTE

IBERICO HAM PATA NEGRA (P)	90
Tomato relish, country bread	
GRILLED CHICKEN SATAY (N)	28
Marinated chicken, peanut sauce, coriander, sweet chili, lime	
MALDIVIAN TUNA TARTAR (SF)	38
Avocado, radish, shallots, leaves and toasted sourdough	
COLD SPRING ROLLS (V) (N)	28
Rice paper, carrots, bell peppers, rice noodles, spring onions, coriander leaves, cucumber, soy sesame dressing & peanut sauce	

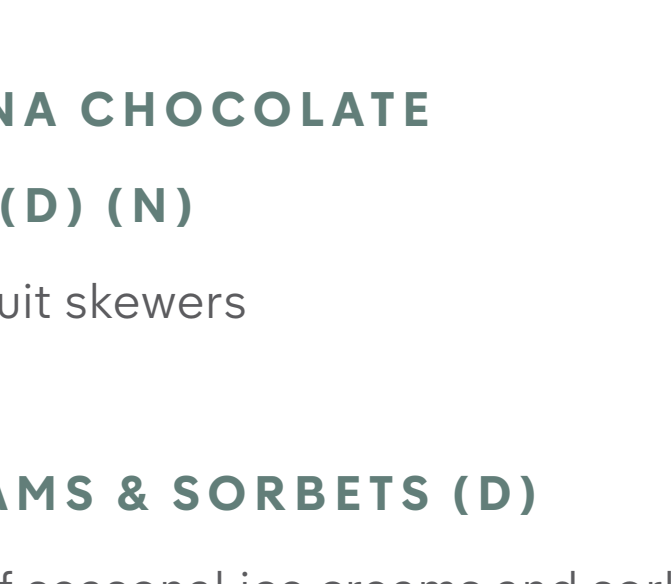
ARTISANAL PIZZAS

Served from 11:00 A.M until 06:00 P.M

REGINA (V) (D)	38
Tomato, buffalo mozzarella, Stracciatella, fresh basil, extra virgin olive oil	
SALAMI (D) (P)	42
Tomato, mozzarella, pepperoni, extra virgin olive oil	
DI PARMA (D) (P)	55
Fontina cheese, mozzarella cheese, black summer truffles, prosciutto di Parma, chives, arugula & friséé	
CALABRESE (D) (P)	48
Tomato sauce, black Taggiasca olives, Stracciatella, mozzarella, salami picante, nduja, extra virgin olive oil	

SWEET END

CRÈME BRULEE (D) (N)	22
Milk, Evaporated Milk, Condensed Milk, Demerara Sugar, Vanilla Bean	
CHOCOLATE FONDANT (D) (N)	26
Molten Valrhona chocolate, coconut ice cream, toasted coconut snow	
HONEY CHEESECAKE (D) (N)	24
Seasonal berries, cinnamon crumble, strawberry compote	
COCONUT PARFAIT (D) (N)	22
passion fruit coulis	
VALRHONA CHOCOLATE FONDUE (D) (N)	26
Seasonal fruit skewers	
ICE CREAMS & SORBETS (D)	18
Selection of seasonal ice creams and sorbets	
ARTISANAL FRUIT (D)	22
Exotic platter of local & regional fruits served with organic honey infused yogurt	



LATE NIGHT DINING

V- VEGETARIAN | VE- VEGAN | SF- SEAFOOD | D- DAIRY | P- PORK | N- NUTS | GF- GLUTEN FREE

SALADS

GREEK SALAD (V) (D)	32
Kalamata olives, feta cheese, tomatoes, cucumber, oregano vinaigrette	
BURRATA (V) (D)	55
Burrata, heirloom tomatoes, basil oil, aged balsamic, black pepper	

SALADS

TOMATO & BASIL VELOUTE (V)	22
Aged parmesan, confit tomatoes	
CLEAR NOODLE BROTH	25
Homemade broth, chicken, seasonal vegetables, sourdough toast	

SANDWICHES & BURGERS

V BURGER (VE) (N)	48
Black bean and sweet potato patty, multigrain bun, iceberg lettuce, tomatoes, homemade pickles, vegan cheese, red onion, served with sweet potato fries	
DOUBLE CHEESBURGER (D)	48
Double smashed beef patties, ketchup, yellow mustard, pickles, mature cheddar, lettuce, tomato, red onion	
THE ULTIMATE CLUB SANDWICH (P)	45
Toasted sourdough, grilled chicken, pickles, Boston lettuce, avocado, crispy pork bacon, fried egg served with potato fries	

SANDWICHES & BURGERS

BUTTER CHICKEN (D) (N)	38
Succulent chicken marinated with spices, spiced tomato, almond and Jasmin rice	
GREEN VEGETABLE CURRY (VE)	36
Green Curry paste, eggplants, broccoli, tofu, peppers, sweet potato, splash of coconut cream	
TAGLIATELLE SEAFOOD (SF) (D)	52
tomato passata, zucchini, cherry tomatoes, shrimps, reef fish, lobster, baby squid, mussels, clams, parsley	
WAGYU BEEF RIB-EYE AUS, M5 300gr (D)	95
Served with French fries, garden salad, sauteed mushrooms and peppercorn jus	

SANDWICHES & BURGERS

SEA BASS FILLET (SF) (D)	65
Grilled and served with grilled asparagus, blanched new potatoes and mango salsa	

SWEET END

CRÈME BRULEE (D) (N)	22
Milk, Evaporated Milk, Condensed Milk, Demerara Sugar, Vanilla Bean	
ARTISANAL FRUIT (D)	22
Exotic platter of local & regional fruits served with organic honey infused yogurt	
HONEY CHEESECAKE (D) (N)	24
Seasonal berries, cinnamon crumble, strawberry compote	

BREAKFAST SPECIALTIES

AVOCADO ON TOAST (V) (D)	28
Mashed avocado, feta cheese, heirloom tomatoes, red onion, cress	
CONGEE	18
Rice porridge, shredded chicken, salted egg, youtiao, spring onion, pickles, soy sauce	
PREMIUM DIM SUM BASKET (P) (SF)	22
Homemade dim sums, soy sauce, vinegar, ginger	
BUTTERMILK PANCAKES (D) (V)	22
Seasonal berries, whipped cream and maple syrup	
FRENCH TOAST (D) (V) (N)	24
Vanilla batter pan-seared, caramelised banana, peanut butter, pecans	
WAFFLES (D) (V)	22
Coconut jam, sliced mango, chia seeds, agave nectar	
BAKERY BASKET (D) (V)	22
Selection of home-made croissants, pain au chocolate, fruit danish, brioche and muffins served with butter, preserves & organic honey	

SIDE ORDER

Pork / Chicken / Beef sausages	
Grilled Pork Bacon (P)	
Roasted Turkey Bacon	
Potato Rosti (V) (D)	
Roasted Tomato with Fresh Oregano (VE)	
Baked Beans (VE)	
Roasted Mushrooms with Garlic and Herbs (V) (GF)	

FRESHLY PRESSED JUICES

IMMUNE BOOSTER (VE)	14
Orange, lemon, apple, ginger, cayenne	
POWERHOUSE (VE)	14
Beet, carrot, green apple, celery, ginger	
TROPICAL BOOST (VE)	14
Pineapple, celery, green apple, lime, ginger	

SMOOTHIES

GREEN MONSTER (VE)	16
Kale, Spinach, cucumber, apple, lemon & parsley	
SUMMER BLOSSOM (VE)	16
Coconut water, orange juice, ginger root, mint & rosella	
CARAMEL & FIG SHAKE (VE)	16
Sweet potato, almond milk, peanut butter, banana, dates cinnamon, dark chocolate	

FRESHLY GROUND COFFEE

Espresso, Macchiato	12
French Pressed	12
Cappuccino, Café Latte, Latte Macchiato	14
Cold Brewed	14
Hot Chocolate	14



ALL DAY DINING

Served from 6:00 am until 10:30 Am

V- VEGETARIAN | VE- VEGAN | SF- SEAFOOD | D- DAIRY | P- PORK | N- NUTS | GF- GLUTEN FREE

SANDWICHES & BURGERS

V BURGER (VE) (N)	48
Black bean and sweet potato patty, multigrain bun, iceberg lettuce, tomatoes, homemade pickles, vegan cheese, red onion, served with sweet potato fries	
DOUBLE CHEESBURGER (D)	48
Double smashed beef patties, ketchup, yellow mustard, pickles, mature cheddar, lettuce, tomato, red onion	
THE ULTIMATE CLUB SANDWICH (P)	45
Toasted sourdough, grilled chicken, pickles, Boston lettuce, avocado, crispy pork bacon, fried egg served with potato fries	
HAM & CHEESE ROYAL (D) (P)	42
Honey baked ham, truffle moliterno, swiss cheese, Emmental, toasted brioche served with truffle & parmesan fries	

SOUPS

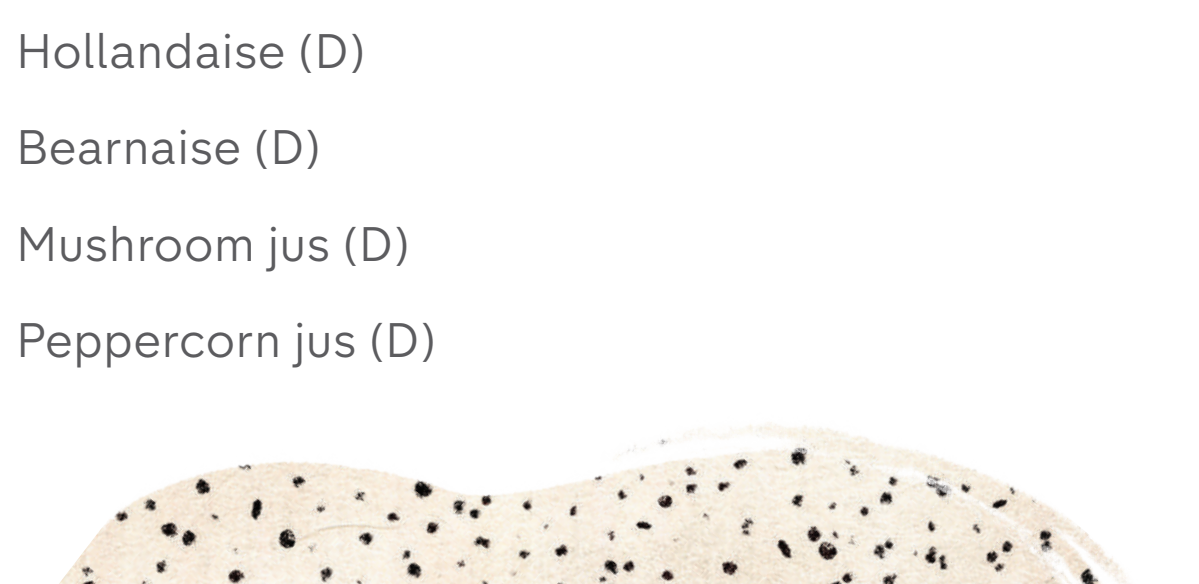
TOMATO & BASIL VELOUTE (V)	22
Aged parmesan, confit tomatoes	
CLEAR NOODLE BROTH	25
Homemade broth, chicken, seasonal vegetables, sourdough toast	
BUTTERNUT SQUASH CREAM (V) (D)	22
Creme fraiche, sourdough toast	

SIDE ORDER

French fries (VE)	
Mashed potatoes (V) (D)	
Grilled asparagus with shallots and vinaigrette (VE)	
Sauteed broccoli with sundried tomatoes (V)	
Roasted mushrooms with garlic and parsley (V) (D)	
Green salad with lemon vinaigrette (VE)	

SAUCES

Mango Salsa (VE)	
Hollandaise (D)	
Bearnaise (D)	
Mushroom jus (D)	
Peppercorn jus (D)	



FROM THE GRILL

All dishes come with a choice of sauce and two sides

Sea Bass Fillet, 180gr (SF)	65
Local Lobster, butter and herbs 500gr (SF) (D)	90
Maldivian Tuna Supreme 220gr (SF)	55
Free Range Chicken Tenderloin 200gr	58
Black Angus Grass Fed Tenderloin, AUS, 200gr	110
Wagyu Beef Rib-Eye, AUS, M5, 300gr	95

MAIN COURSES

KING PRAWN BIRYANI (SF) (D) (N)	36
Fragrant basmati rice, crispy onions, mint, coriander, cashews	
BUTTER CHICKEN (D) (N)	38
Succulent chicken marinated with spices, spiced tomato, almond and Jasmin rice	
GREEN VEGETABLE CURRY (VE)	36
Green Curry paste, eggplants, broccoli, tofu, peppers, sweet potato, splash of coconut cream	
TAGLIATELLE SEAFOOD (SF) (D)	52
Tomato passata, zucchini, cherry tomatoes, shrimps, reef fish, lobster, baby squid, mussels, clams, parsley	
PENNE CHICKEN & PESTO (D) (N)	38
Penne, forest mushrooms, grilled chicken, black peppers, rucola pesto, sun dried tomatoes, aged parmesan	

MOVIE NIGHT TREATS

POPCORN (V)	32
Freshly prepared in the comfort of your villa	
AMERICAN HOT DOGS (D)	28
Served with brioche buns, ketchup, mustard, pickles and aged cheddar cheese	
PREMIUM NACHOS (D)	28
Tortilla chips, pulled marinated beef, aged cheddar cheese, sour cream, guacamole, black olives and jalapenos	
CHOCOLATE FONDUE (D) (N)	26
Marshmallow & seasonal fruit skewers	
ICE CREAM SUNDAY (D) (N)	26
Homemade strawberry, vanilla and chocolate ice cream, served with bananas, peaches, raspberry coulis and whipped cream, sprinkled with chocolate shavings	

SANDWICHES & BURGERS

BUTTER CHICKEN (D) (N)	38
Succulent chicken marinated with spices, spiced tomato, almond and Jasmin rice	
GREEN VEGETABLE CURRY (VE)	36
Green Curry paste, eggplants, broccoli, tofu, peppers, sweet potato, splash of coconut cream	
TAGLIATELLE SEAFOOD (SF) (D)	52
tomato passata, zucchini, cherry tomatoes, shrimps, reef fish, lobster, baby squid, mussels, clams, parsley	
WAGYU BEEF RIB-EYE AUS, M5 300gr (D)	95
Served with French fries, garden salad, sauteed mushrooms and peppercorn jus	

SANDWICHES & BURGERS

SEA BASS FILLET (SF) (D)	65
Grilled and served with grilled asparagus, blanched new potatoes and mango salsa	

SWEET END

CRÈME BRULEE (D) (N)	22
Milk, Evaporated Milk, Condensed Milk, Demerara Sugar, Vanilla Bean	
ARTISANAL FRUIT (D)	22
Exotic platter of local & regional fruits served with organic honey infused yogurt	
HONEY CHEESECAKE (D) (N)	24
Seasonal berries, cinnamon crumble, strawberry compote	

ROOTS

STARTERS

TEXTURES OF JERUSALEM ARTICHOKE 35

With Truffle Hinted Wild Rocket Leaves

TEMPEH NOURISH BOWL 38

Rice Noodles, Avocado, Peppers, Carrots, Mug Bean Sprouts, Coriander, Mixed Greens, Lime and Miso Dressing

POWERHOUSE POKE BOWL 38

Roasted Beetroot, White Beans, Tomatoes, Brown Rice, Peppers, Avocado, Sprouts, Mixed Greens, Orange and Turmeric Vinaigrette

FRESH SUMMER ROLLS 28

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans, Alfalfa Sprouts, Ponzu Emulsion

LET ME BE YOUR MAIN

AUBERGINE EVOLUTION 45

Puree of Aubergine, Ragout, Tempura, With Truffle Soya

BUTTERNUT SQUASH 38

Confit Butternut Steak, Squash Ragout, Caramelized Onions, Asian Herb Crumble, Coconut and Coriander

CELERIAC 42

Slow Baked Celeriac, Smoked Puree, Sauteed Mixed Mushrooms, Velouté With Dehydrated Chips

THE ROOTS BURGER 48

Black Bean and Sweet Potato Patty, Toasted Brioche Bun, Cheddar Cheese, Avocado, Red Onion, Tomatoes, Homemade Pickles, Lettuce, Mayonnaise served with Homemade Truffle Fries

SWEET AS PIE

CHEEZCAKE 28

Cashew Nut Cream, Caramel, Cinnamon Crumble, Sour Cherry Compote, Coconut & White Chocolate Ice Cream

DECONSTRUCTED BANOFEE PIE 28

Coconut Cream, Toffee, Cacao Crust, Caramelized Bananas, Salted Caramel Ice Cream

SMASHING SUNDAY & KAAMARANGA 26

Vanilla, Chocolate and Strawberry Ice Cream, Tropical Fruits

All prices are in USD and are subjected to Service Charge and applicable taxes.

PORTICO

ALL DAY DINING

V- VEGETARIAN | VE- VEGAN | SF- SEAFOOD | D- DAIRY | P- PORK | N- NUTS | GF- GLUTEN FREE

SALADS & BOWLS

CAESAR SALAD (D) (P) 28
Charred Baby Gem Lettuce, Bacon Bits, White Anchovy Fillets, Caesar Dressing, Parmesan, Poached Egg

Add On's:

Grilled Lobster 35
Grilled Tuna 30
Grilled Chicken 15

GREEK SALAD (V) (D) 32
Kalamata Olives, Feta Cheese, Tomatoes, Cucumber, Oregano Vinaigrette

BURRATA (V) (D) 55
Burrata, Heirloom Tomatoes, Basil Oil, Aged Balsamic, Black Pepper

FALAFEL BOWL (GF) (D) 38
Beet Hummus, Tahini Sauce, Avocado, Cucumber, Pumpkin Seeds, Tomatoes, Olives

FRESH TUNA POKE BOWL (SF) 45
Jasmine Rice, Edamame Beans, Togarashi, Maldivian Tuna, Seaweed, Pickled Onions, Cucumbers, Avocado, Sesame Seeds, Lime Soy Vinaigrette

A LA CARTE

GRILLED CHICKEN SATAY (N) 28
Marinated Chicken, Peanut Sauce, Coriander, Sweet Chili, Lime

SALMON TARTAR (SF) 36
Atlantic Salmon, Smoked Salmon, Shallots, Avocado, Cilantro, Sourdough

COLD SPRING ROLLS (V) (N) 28
Rice Paper, Carrots, Bell Peppers, Rice Noodles, Spring Onions, Coriander Leaves, Cucumber, Soy Sesame Dressing & Peanut Sauce

MAIN COURSES

CHICKEN BIRYANI (D) (N) 36
Fragrant Basmati Rice, Organic Chicken, Crispy Onions, Mint, Coriander, Cashews

BUTTER CHICKEN (D) (N) 38
Succulent Chicken Marinated with Spices, Spiced Tomato, Almond & Jasmin Rice

GREEN CURRY (SF) 56
Green Curry Paste, Prawns, Eggplants, Broccoli, Peppers, Butternut Squash, Splash of Coconut Cream

MALDIVIAN CURRY (SF) 43
Traditional Maldivian Style Chicken/Tuna/Reef Fish with Steamed Rice, Chapatti & Traditional Condiments.

TAGLIATELLE TARTUFO (D) 52
Black Summer Truffles, Pecorino, Chives, Poached Organic Egg

FETTUCINE BOLOGNESE (D) 58
Special House Ragout, Parmigiana Cheese, Rosemary Oil

PENNE CHICKEN & PESTO (D) (N) 38
Penne, Forest Mushrooms, Grilled Chicken, Black Pepper, Rucola Pesto, Sun Dried Tomatoes, Aged Parmesan

SEA BASS FILLET (SF) 65
Grilled And Served with Grilled Asparagus & Cherry Tomato Confit

GRILLED ATLANTIC SALMON (SF) (D) 69
Roasted Asparagus, Artichokes, Caper Butter

GRILLED TIGER PRAWNS (SF) 65
U10 Prawns, Grilled Garden Vegetables, Mediterranean Sauce

BLACK ANGUS BEEF TENDERLOIN AUS, 220gr (D) 98
Served with Mash Potatoes, Sautéed Mushrooms & Peppercorn Jus

BLACK ANGUS BEEF SIRLOIN AUS, 220gr (D) 90
Served With French Fries, Sautéed Peppers & Mushroom Jus

SANDWICHES & BURGERS

V BURGER (VE) (N) 48
Black Bean And Sweet Potato Patty, Multigrain Bun, Iceberg Lettuce, Tomatoes, Homemade Pickles, Vegan Cheese, Red Onion, served with Sweet Potato Fries

CHEESBURGER (D) 48
Black Angus Beef Patty, Ketchup, Yellow Mustard, Pickles, Mature Cheddar, Lettuce, Tomato, Red Onion

THE ULTIMATE CLUB SANDWICH (P) (D) 45
Toasted White Loaf, Chicken Salad, Pickles, Boston Lettuce, Avocado, Crispy Pork Bacon, Fried Egg served with Potato Fries

HAM & CHEESE ROYAL (D) (P) 42
Honey Baked Ham, Truffle Moliterno, Swiss Cheese, Emmental, Toasted Brioche served with Truffle & Parmesan Fries

SOUPS

GAZPACHO 18 (VE) 18
Tomato, Red Sweet Peppers, Cucumber, Basil, Green Apple Sorbet

CLEAR NOODLE BROTH 25
Homemade Broth, Chicken, Seasonal Vegetables, Sourdough Toast

ARTISANAL PIZZAS

Served from 11:00 A.M until 06:00 P.M

REGINA 38
Tomato, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil

PEPPERONI (D) (P) 45
Tomato Sauce, Black Olives, Mozzarella, Salami, Extra Virgin Olive Oil

DI PARMA (D) (P) 48
Fontina Cheese, Mozzarella Cheese, Black Summer Truffles, Prosciutto Di Parma, Chives, Arugula & Frisee

SWEET END

CRÈME BRÛLÉE (D) (N) 22
Milk, Evaporated Milk, Condensed Milk, Demerara Sugar, Vanilla Bean

HONEY CHEESECAKE (D) (N) 24
Seasonal Berries, Cinnamon Crumble, Strawberry Compote

COCONUT PARFAIT (D) (N) 22
Passion Fruit Coulis

ICE CREAMS & SORBETS (D) 18
Selection of Seasonal Ice Creams & Sorbets

ARTISANAL FRUIT (D) 22
Exotic Platter of Local & Regional Fruits Served with Organic Honey Infused Yogurt

ROOTS

PLANT EVOLUTION TASTING MENU

BUTTERFLY PEA KOMBUCHA

AVOCADO ROULADE

Passion Fruit, Yuzu, Soy Reduction

TEXTURES OF JERUSALEM ARTICHOKE

With Truffle Hinted Wild Rocket Leaves

CAULIFLOWER

Truffle Tahini

AUBERGINE EVOLUTION

Puree of Aubergine, Ragout, Tempura, With Truffle Soya

FRESH SUMMER ROLLS

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans,
Alfalfa Sprouts, Ponzu Emulsion

BUTTERNUT SQUASH

Confit Butternut Steak, Squash Ragout, Caramelised Onions, Asian Herb Crumble,
Coconut and Coriander

DECONSTRUCTED BANOFEE PIE

Coconut Cream, Toffee, Cacao Crust, Caramelised Bananas, Salted Caramel Ice Cream

USD 225* Per Guest

**Prices exclude service charge and TGST*

ROOTS

STARTERS

TEXTURES OF JERUSALEM ARTICHOKE | 35

With Truffle Hinted Wild Rocket Leaves

TEMPEH NOURISH BOWL | 38

Rice Noodles, Avocado, Peppers, Carrots, Mug Bean Sprouts, Coriander, Mixed Greens, Lime and Miso Dressing

POWERHOUSE POKE BOWL | 38

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FRESH SUMMER ROLLS | 28

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans, Alfalfa Sprouts, Ponzu Emulsion

LET ME BE YOUR MAIN

AUBERGINE EVOLUTION | 45

Puree of Aubergine, Ragout, Tempura, with Truffle Soya

BUTTERNUT SQUASH | 38

Confit Butternut Steak, Squash Ragout, Caramelized Onions, Asian Herb Crumble, Coconut and Coriander

CELERIAC | 42

Slow Baked Celeriac, Smoked Puree, Sauteed Mixed Mushrooms, Velouté with Dehydrated Chips

THE ROOTS BURGER | 48

Black Bean and Sweet Potato Patty, Toasted Brioche Bun, Cheddar Cheese, Avocado, Red Onion, Tomatoes, Home-made Pickles, Lettuce, Mayonnaise, served with Homemade Truffle Fries

SWEET AS PIE

CHEESCAKE | 28

Cashew Nut Cream, Caramel, Cinnamon Crumble, Sour Cherry Compote, Coconut and White Chocolate Ice Cream

DECONSTRUCTED BANOFEE PIE | 28

Coconut Cream, Toffee, Cacao Crust, Caramelized Bananas and Salted Caramel Ice Cream

SMASHING SUNDAY & KAAMARANGA | 26

Vanilla, Chocolate and Strawberry Ice Cream and Tropical Fruits

R O O T S

HALF BOARD MENU

STARTERS

FRESH SUMMER ROLLS

Local Leaves, Red Cabbage, Carrots, Coriander, Cucumber, Mung Beans,
Alfalfa Sprouts and Ponzu Emulsion

LET ME BE YOUR MAIN

BUTTERNUT SQUASH

Confit Butternut Steak, Squash Ragout, Caramelised Onions, Asian Herb Crumble,
Coconut and Coriander

SWEET AS PIE

CHEESCAKE

Cashew Nut Cream, Caramel, Cinnamon Crumble, Sour Cherry
Compote, Coconut and White Chocolate Ice Cream

TukTuk

GELATO

GELATO

ALL OF OUR PRODUCTS ARE SEASONAL
AND HOMEMADE, USING ONLY THE BEST
AVAILABLE INGREDIENTS

COFFEE

- ^D ^N Caramel Iced Latte 18
Coffee ice cream blended with vanilla ice cream and caramel
- ^D ^N Vanilla Iced Cappucino 18
Vanilla ice cream
- ^D ^N Iced Choco Moca 18
Chocolate ice cream and chocolate sauce

SHAKES

- ^D ^N Hokey Pokey 20
Crunch caramel blended with vanilla ice cream with honey punch

GELATO

- D**
Organic Vanilla 7
Very smooth Crème Anglaise blended with fresh Madagascar vanilla bean
- D N**
Strawberry Cheesecake 7
Strawberry creamoux, cream cheese cake with crumble crush
- D N**
Tripple Chocolate 9
A perfect mix of Belgian chocolate white, milk and dark
- D N**
Straciatella 8
Sweet Vanilla Cream and Chocolate Chip
- D N**
Roasted Hazelnut 9
Milk Pistoles 40% Jivara with roasted hazelnut
- D N**
Japanese Matcha 9
Japanese matcha tea ice cream with wild honey pollen

PLANT BASED

- V GF**
Coconut & Chia Seed 11
Coconut sorbet with pre-soak chia
- V GF**
Citrus Dream 7
Lemon and lime sorbet with grapefruits reduction
- V GF**
Mango 7
Smooth mango pulp with a pinch of red paprika
- V GF**
Wild Berries 9
A perfect blend of the finest wild berry
- V GF**
Strawberry Granite 7
Smashed fresh strawberries with fresh basil herbs

SPECIALITIES

- D N**
Belgium Waffles 18
Caramelized bananas, vanilla ice cream and nutella cream
- D N GF**
Banana Split 26
Vanilla, chocolate and strawberry ice cream, whipped cream, shaved chocolate and raspberry coulis

LIGHT BITES	 <p>We are happy to accommodate dietary restrictions and allergenic needs.</p>	BIG BITES
<p>MEZZE BOARD 45 Hummus, baba ghanoush, tzatziki, marinated olives, toasted flatbread</p> <p>CHARCUTERIE BOARD 55 Selection of cured meats, sundried tomatoes, marinated olives, marinated artichokes, toasted rye bread, pesto & rosemary infused olive oil</p> <p>NACHO LIBRE 35 Crispy baked tortillas, pepper jack cheese, cheddar cheese, sliced jalapenos, pico de gallo, guacamole, tomato salsa, pulled chicken</p> <p>FARI TACOS 45 Soft tortilla, spicy skillet fried tuna, pickled onions, guacamole, sour cream</p>	<p>BURGERS & SANDWICHES</p> <p>CHEESEBURGER 45 Black Angus beef patty, cheddar cheese, lettuce, tomatoes, onion rings, homemade pickles, French fries</p> <p>V-BURGER 42 Multigrain bun, iceberg lettuce, tomatoes, homemade pickles, black bean patty, v-mayo, vegan cheddar cheese, red onions, potato fries</p> <p>QUESSADILLA 38 Flour tortilla, pepper jack cheese, cheddar cheese, sour cream, guacamole, pico de gallo, tomato salsa, refried beans and pulled chicken</p> <p>VELI CLUB 42 Toasted sourdough, Grilled Chicken, pickles, Boston lettuce, avocado, crispy pork bacon, fried egg, truffle French fries</p>	<p>SEA BASS FILLET (SF) (D) 60 Served With Grilled Asparagus, Mushroom Ragout & Yuzu Butter</p> <p>DIGA RIHA 75 Maldivian prawn Curry with Dried Red Chili Paste, butternut pumpkin & Coconut Cream served with steamed rice / Maldivian roshi & side salad</p> <p>BLACK ANGUS GRASSFED SIRLOIN AUS, 220gr (D) 95 Served with French Fries, Garden Salad, Sautéed Mushrooms & Peppercorn Jus</p> <p>GRILLED PRAWNS (D) (SF) 65 Grilled Tiger Prawns, Grilled Vegetables, Shaved Fennel & Tarragon Cream</p>
STARTERS	ARTISANAL PIZZA	SWEET ENDS
<p>CAESAR SALAD 28 Charred baby gem lettuce, bacon bits, white anchovy fillets, caesar dressing, parmesan, poached egg</p> <p>ADD ON'S: <i>Grilled Lobster</i> 35 <i>Grilled Chicken</i> 15 <i>Grilled Tuna</i> 25</p> <p>POKE 34 Jasmine rice, edamame beans, , togarashi salmon, seaweed, pickled onions, cucumbers, avocado, sesame seeds, citrus vinaigrette</p> <p>BURRATA 55 Burrata, heirloom tomatoes, grapefruit, aged balsamic, black pepper</p> <p>SEARED TUNA TATAKI 42 Exotic leaves, sesame, mango & peppers chutney</p>	<p>PIZZA REGINA 38 Tomato, buffalo mozzarella, fresh basil, extra virgin olive oil</p> <p>PIZZA DI PARMA 48 Fontina cheese, mozzarella cheese, black summer truffles, prosciutto di Parma, chives, arugula & frisee</p> <p>PIZZA PEPPERONI 40 Tomato sauce, black olives, mozzarella, salami, extra virgin olive oil</p> <p>ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE T-GST</p>	<p>CHOCOLATE FUDGE CAKE (D) (N) 28 Coconut ice cream, toasted coconut snow</p> <p>ORGANIC HONEY CHEESECAKE (D) (N) 24 seasonal berries, cinnamon crumble, strawberry compote</p> <p>ICE CREAM SUNDAY (D) (N) 22 Homemade strawberry, vanilla and chocolate ice cream, served with bananas, peaches, raspberr coulis and whipped cream, sprinkled with chocolate shavings</p> <p>ICE CREAMS & SORBETS (D) (N) 22 Selection of homemade ice creams and sorbets</p>

HOME MADE DIM SUM

PAN FRIED BEEF DUMPLINGS (N) 30

Black Angus Beef, Shallots, Water Chestnuts

XIAO LONG BAO (P) 32

Pork & herbs dumpling filled with aromatic broth

STEAMED CHICKEN DUMPLINGS 27

Organic Chicken, Chinese Cabbage, Sesame Oil

SIU MAI (P) (SF) 37

Chicken, shrimp, mushrooms and spring onion

HAR GO (SF) 28

Shrimp, Chinese Aromatics

SASHIMI

TUNA (SF)	16
ATLANTIC SALMON (SF)	18
YELLOW TAIL (SF)	20
UNAGI (SF)	18

NIGIRI

TUNA (SF)	18
ATLANTIC SALMON (SF)	19
YELLOW TAIL (SF)	20
UNAGI (SF)	18
WAGYU M9 SIRLOIN	22

ROLLS

SPICY TUNA (SF)	20
SALMON URAMAKI (SF)	21
VEGAN URAMAKI (VE)	19
UNAGI DRAGON ROLL (SF)	23
KING CRAB CALIFORNIA (SF)	25
YUZU SHRIMP TEMPURA (SF)	22
WAGYU M9 ROLL	32
CRISPY SHREDDED CRAB FUTOMAKI (SF)	29

ASSORTED SUSHI

9 PCS + 1 ROLL	72
12 PCS + 2 ROLL	99

BIG BITES

HOMEMADE TRUFFLE SPRING ROLLS (N)	18
Mushrooms, Shallots, Homemade Sweet Chili	
ALASKAN KING CRAB & WAKAME SALAD (SF)	38
King Crab, Wakame, Sesame Seeds, Pickled Cucumbers, Togarashi	
HAMACHI CARPACCIO (SF)	36
Orange, Yuzu Caramel, Basil Oil, Basil Blossom	
CRISPY SOFT-SHELL CRAB (SF)	37
Homemade Sweet Chili, Yuzu Ponzu	
HOT CHICKEN WINGS	27
Signature Chili Garlic Sauce	
CRISPY SHREDDED SHITAKE MUSHROOM (V)	27
Dried Shitake, Sesame, Black Vinegar	

HOT OFF THE WOK

BLACK PEPPER BEEF (N)	48
Black Angus Beef, Black Pepper Sauce, Celery, Onions, Peppers	
WHOLE STEAMED FISH (SF)	65
Hong Kong Style, Soy Sauce	
KUNG PAO CHICKEN (N)	42
Deep fried chicken tenders, kung pao sauce, peppers, onions	
SWEET & SOUR SHRIMP (SF)	62
Jumbo Prawns, Peppers, Pineapple	
MAPPO TOFU (VE)	32
King Oyster Mushroom, Shitake, Chili Sauce, Szechuan Pepper	
SLOW COOKED PORK BELLY (P)	38
King Oyster Mushroom, Bok Choy	
WOK LOBSTER (SF)	52
Butter Fried Garlic, Ginger, Asparagus, King Oyster Mushroom	

(V)VEGETARIAN •(VE)VEGAN •(SF)SEAFOOD •(D)DAIRY •(P)PORK •(N)NUTS •(GF)90% GLUTEN FREE

(V)VEGETARIAN •(VE)VEGAN •(SF)SEAFOOD •(D)DAIRY •(P)PORK •(N)NUTS •(GF)90% GLUTEN FREE

HOT OFF THE WOK

EGG FRIED RICE 27

Egg Fried Rice, Egg, Black Bean Sauce, Scallions, Peas, Carrots

ADD ONS:

Prawns - 15

Chicken - 9

DAN DAN NOODLES (N) (V) 29

Homemade Sesame & Chili paste, Carrots, Cucumber, Bok Choy, Lime

SIDES

STEAMED JASMIN RICE (VE) 12

STIR FRIED BOK CHOI WITH GARLIC (VE) (N) 12

STIR FRIED NOODLES (V) 12

(V)VEGETARIAN •(VE)VEGAN •(SF)SEAFOOD •(D)DAIRY •(P)PORK •(N)NUTS •(GF)90% GLUTEN FREE

DESSERTS

CRISPY BANANA 18

Deep Fried Banana, Organic Honey, Passion Fruit Sorbet

HONG KONG EGG TART (D) 20

Mandarin Jackfruit Ice Cream

STICKY MANGO PUDDING (D) 22

Warm Pandan Cake Mango Sorbet

FRUIT DELIGHT (D) 21

Coconut Tofu Poached Fruit with Sweet Chilly

ASIAN DOUGHNUT (D) 23

Spice Chocolate Dip, Condensed Milk

(V)VEGETARIAN •(VE)VEGAN •(SF)SEAFOOD •(D)DAIRY •(P)PORK •(N)NUTS •(GF)90% GLUTEN FREE



WOK SOCIETY

(D) DAIRY (VE) VEGETARIAN (P) PORK (G) GLUTEN (SF) SEAFOOD

HOME MADE DIM SUM

PAN FRIED BEEF DUMPLINGS (N) 30

Black Angus Beef, Shallots, Water Chestnuts

STEAMED CHICKEN DUMPLINGS 27

Organic Chicken, Chinese Cabbage, Sesame Oil

XIAO LONG BAO (P) 32

Pork & Herbs Dumpling Filled with Aromatic Broth

SIU MAI (SF) (P) 28

Pork, Shrimp, Mushrooms and Spring Onion

SHANGHAI CI FAN (SF) 37

Sticky Rice, Chinese Fried Dough, Lobster, Chinese Preserved Vegetables

HAR GO (SF) 28

Shrimp, Chinese Aromatics

SASHIMI

Tuna (SF) 16

Salmon (SF) 18

Yellow Tail (SF) 20

NIGIRI

Atlantic Salmon (SF) 18

Yellow Tail (SF) 20

Wagyu M9 Sirloin (SF) 22

ROLLS

Spicy Tuna (SF) 20

King Crab California (SF) 25

Yuzu Shrimp Tempura (SF) 22

Wagyu M9 Roll 32

Crispy Shredded Crab Futomaki (SF) 29

ASSORTED SUSHI

9 pcs + 1 Roll 72

12 pcs + 2 Roll 99

BIG BITES

HOMEMADE TRUFFLE SPRING ROLLS (N) 18

Mushrooms, Shallots, Homemade Sweet Chili

ALASKAN KING CRAB & WAKAME SALAD (SF) 38

King Crab, Wakame, Sesame Seeds, Pickled Cucumbers, Togarashi

HAMACHI CARPACCIO (SF) 36

Orange, Yuzu Caramel, Basil Oil, Basil Blossom

CRISPY SOFT-SHELL CRAB (SF) 37

Homemade Sweet Chili, Yuzu Ponzu

XO CHICKEN WINGS (SF) 32

Xo Sauce

HOT OFF THE WOK

BLACK PEPPER BEEF 48

Black Angus Beef, Black Pepper Sauce, Celery, Onions, Peppers

KUNG PAO CHICKEN (N) 42

Deep Fried Chicken Tenders, Kung Pao Sauce, Peppers, Onions, Roasted Cashews

SWEET & SOUR PORK (P) 45

Cured Pork Tenders, Peppers, Pineapple

WOK LOBSTER (SF) 52

Butter Fried Garlic, Ginger, Asparagus, King Oyster Mushroom

BLACK BEAN FRIED RICE 38

Egg Fried Rice, Egg, Black Bean Sauce, Scallions, Peas, Carrots

DAN DAN NOODLES (N) (V) 40

Homemade Sesame & Chili paste, Carrots, Cucumber, Bok Choy, Lime

SIDES

STEAMED JASMIN RICE (VE) 12

STIR FRIED BOK CHOI WITH GARLIC (VE) (N) 12

VEGETABLES LO MEIN (V) 12

SIDES

HONG KONG EGG TART (D) 20

Mandarin Jackfruit Ice Cream

CRISPY BANANA 18

Deep Fried Banana, Organic Honey, Passion Fruit Sorbet

STICKY MANGO PUDDING (D) 22

Warm Pandan Cake Mango Sorbet

FRUIT DELIGHT (D) 21

Coconut Tofu Poached Fruit with Sweet Chilly

CHINESSE DOUGHNUT (D) 23

Spice Chocolate Dip, Condensed Milk

All prices exclude service charge and TGST