



GLOW

COLD



ENERGIZING SALAD (VG) (G)	32
Broccoli, mushroom, cauliflower, avocado, carrot, zucchini, squash, apple, raisins, mozzarella, sunflower seeds, citrus dressing	
SEARED MALDIVIAN YELLOW FIN TUNA SALAD (D)	40
Crunchy vegetable, pomelo, wakame, yuzu soy dressing	
QUICK SEARED WARM TIGER PRAWNS (G) (N)	40
Green mango, papaya salad, coriander, mint leaves, lemongrass sauce	
ORGANIC SPINACH AND QUINOA SALAD (VG) (G) (D)	34
Green apple, pumpkin seeds, pomegranate, extra virgin olive oil	
THE AVOCADO (VG) (G) (D)	34
Organic tri-colours quinoa, grape fruit, heirloom tomato, organic lettuce and chardonnay dressing	
GRILLED HALOUMI CHEESE (V) (N)	36
Bulgur, chickpeas, rocket salad, roasted walnut dressing	
KING PRAWN RICE PAPER ROLL (G) (D) (N)	40
Vermicelli, basil, mint leave, crunchy vegetable, chili dip	

(V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nut

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.

SOUP

SOUP OF THE DAY 24

LOW FAT CREAMY BROCCOLI-KALE (G) 28

Poached free range egg, emmental, parmesan toast

ORGANIC BEEF MEATBALL AND
BRAISED ENDIVE (G) (D) 32

Italian parsley, carrot, potato, extra virgin olive oil

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MAINS

ORGANIC GRASS FED BEEF STEAK (G) (D)	52
Warm cauliflower, fennel salad, baked sweet potato chips	
ATLANTIC GRILLED SALMON (G) (D)	50
Organic spelt buckwheat noodle, spring onions, toasted sesame seeds, shoyu dressing	
PATAGONIAN TOOTHFISH (G) (D)	72
Organic basil crusted, wild mushrooms, green asparagus, thyme natural jus	
FREE RANGE CHICKEN LEMONGRASS CURRY (G)	48
Spicy turmeric curry, potato, brown rice, organic okra	
GRILLED RIVER WATER PRAWN (G)	46
Organic risotto, lemon, asparagus, parmesan, crustacean foam	
ORGANIC GLUTEN FREE CORN AND RICE PASTA (V) (G)	38
Vine-ripe tomatoes, green asparagus, kalamata olives, parmesan, basil	
KIMCHI FRIED RICE (G)	38
Poached organic egg, seaweed, spring onions, green peas	
WOK FRIED SNAPPER NOODLE	46
Egg noodle, organic spinach, mushrooms, beansprouts	

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DESSERT

GUAVA SORBET (G) (D) 20

Chilled hibiscus soup, dehydrated meringue

ORGANIC FLOURLESS CHOCOLATE CAKE (G) 22

Avocado mousse, wild berries

VEGAN COCONUT PANNACOTTA (VG) (G) (D) 20

Almond milk, passion fruit

TROPICAL FRUIT (VG) (G) (D) (N) 22

Wild berries, lemongrass sorbet

NON-DAIRY ICE CREAM AND SORBET 8 | SCOOP

ICE CREAM

Blueberry pop, honey, macadamia, sticky date,
pecan, strawberry choc chip

SORBET (G)

Peach, lemon, raspberry

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