



COLD

ENERGIZING SALAD (VG) (V) (GF)	34
Broccoli, mushroom, cauliflower, avocado, carrot, zucchini, apple, raisins, mozzarella, sunflower seeds, citrus dressing	
VIETNAMESE CHICKEN RICE PAPER ROLL (GF) (DF)	36
Basil, mint leaf, cucumber, vermicelli, organic chicken breast, sweet chili dip	
HEART OF BABY ROMAINE (GF) (DF)	36
Chicken breast, pear, avocado, hazelnut vinaigrette dressing	
THE AVOCADO (VG) (GF) (DF) (V)	38
Organic tri-colour quinoa, grapefruit, heirloom tomato, organic lettuce, chardonnay dressing	
GRILLED HALOUMI CHEESE (VG) (V)	38
Bulgur, chickpea, rocket salad, roasted walnut dressing	
SEARED MALDIVIAN YELLOW FIN TUNA SALAD	39
Crunchy vegetable, pomelo, wakame, yuzu soy dressing	
SUPER FOOD ORGANIC SPINACH & QUINOA SALAD (VG) (GF) (DF) (V)	39
Green apple, pumpkin seeds, pomegranate, extra virgin olive oil	
MARINATED TIGER PRAWNS (GF) (N)	42
Green mango and papaya salad, coriander, mint leaves, lemongrass sauce	
KING PRAWN RICE PAPER ROLL (GF) (DF) (N)	42
Vermicelli, basil, mint leaves, crunchy vegetable, chili dip	
HEART OF PALM SALAD (GF)	58
Scallop, oscietra caviar prestige, passion fruit, chardonnay vinegar, parsley	

SOUP

LOW FAT CREAMY BROCCOLI - KALE (GF)	32
Poached free range egg, emmental cheese and parmesan toast	
WHITE ASPARAGUS SOUP (V)	36
Black truffle, himalayan salt, tomato oil, crispy avocado & edamame toast	
OXTAIL BROTH (GF) (DF)	38
Coriander, fried shallots	

MAINS

LOCAL REEF FISH 100g	12
MALDIVIAN GRILLED LOBSTER 100g	24
ORGANIC GLUTEN-FREE CORN AND RICE PASTA (VG) (GF) (V)	39
Vine-ripe tomatoes, green asparagus, kalamata olives, parmesan, basil	
KIMCHI FRIED RICE (CV) (GF)	40
Poached organic egg, seaweed, spring onion, green peas	
AUBERGINE RIGATONI PASTA	40
Vine tomatoes, Green olives, garlic, parmegiano regiano	
TOM YAM QUINOA FRIED RICE (DF) (GF)	46
Crabmeat, carrot, cabbage, spring onion, organic quail egg	
FREE RANGE CHICKEN LEMONGRASS CURRY (GF)	49
Spicy turmeric curry, potato brown rice, organic okra	
GLOW PLANT BURGER (V) (VG)	52
Organic spirulina bun, tomatoes, butter lettuce, homemade pickled cucumber, avocado mayo, vegan cheese	
GRILLED ATLANTIC SALMON	56
Organic spelt buckwheat Asian noodle, spring onion, toasted sesame seed and shoyu dressing	
GRILLED RIVER WATER PRAWN (GF)	68
Organic risotto, lemon, asparagus, parmesan, crustacean foam	
GREATER OMAHA BLACK ANGUS BEEF (GF) (DF)	95
Warm cauliflower and fennel salad, baked sweet potato chips	
PATAGONIAN TOOTH FISH (DF)	115
Organic basil crusted, wild mushrooms, green asparagus, thyme natural jus	

DESSERT

ORGANIC FLOURLESS CHOCOLATE CAKE (GF)	24
Avocado mousse, wild berries	
VEGAN COCONUT PANNACOTTA (VG) (GF) (DF)	24
Almond milk, passion fruit	
APPLE	24
Fennel, sorghum streusel	
LIME AND RASPBERRY NAMELAKA	24
Orange hazelnut crisp	
TROPICAL FRUIT (VG) (GF) (DF) (N) (V)	38
Wild berries, lemongrass sorbet	
NON-DAIRY ICE CREAM AND SORBET (PER SCOOP)	
ICE CREAM	12 SCOOP
Hazelnut Choc Chip	
Honey Macadamia	
Sticky Date Pecan	
Raspberry Choc Chip	
SORBET (GF)	8 SCOOP
Peach	
Lemon	
Raspberry	
Lemongrass	

(V) - Vegetarian | (VG) - Vegan | (GF) - Gluten Free (DF) - Dairy Free | (N) - Contains Nuts

All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

All prices are in USD and are subject to 10% service charge and 16% GST.