



## COLD

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

## SOUP

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

## MAINS

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

## DESSERT

<b>ORGANIC FLOURLESS CHOCOLATE CAKE (GF)</b>	<b>24</b>
Avocado mousse, wild berries	
<b>VEGAN COCONUT PANNACOTTA (VG) (GF) (DF)</b>	<b>24</b>
Almond milk, passion fruit	
<b>APPLE</b>	<b>24</b>
Fennel, sorghum streusel	
<b>LIME AND RASPBERRY NAMELAKA (N)</b>	<b>24</b>
Orange hazelnut crisp	
<b>TROPICAL FRUIT (VG) (GF) (DF) (N) (V)</b>	<b>38</b>
Wild berries, lemongrass sorbet	
<b>NON-DAIRY ICE CREAM AND SORBET (PER SCOOP)</b>	
<b>ICE CREAM</b>	<b>12   SCOOP</b>
Dark Chocolate	
Madagascar Vanilla	
Blueberry Ginger	
Coconut & Pineapple Cinnamon	
Dark Chocolate with Strawberry Chili	
Strawberry Hibiscus	
<b>SORBET (GF)</b>	<b>8   SCOOP</b>
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.