



DINNER

Soups

Chilled Gazpacho Soup with Garlic Bread

Chilled Cucumber & Curd Soup

French Onion

Seafood Tom Yum Soup

Chilled Vichyssoise Soup

Roasted Pumpkin & Ginger Soup with Crispy Croutons

Mushroom & Ginger Clear Broth

Cauliflower & Parmesan Soup

Chilled Beetroot Soup

Cream of Mushroom

Starters

Battered Calamari with Curry Leaf & Lime Mayo

Tuna Tataki - Gently Seared Tuna with Citrus, Ginger and Soya Flavoured Sauce

Chicken Satay - Cubes of Chicken Breast Grilled & served with Peanut Sauce

Beetroot carpaccio - Thinly Sliced Raw Beetroot with Tangy Dressing, Salad Leaves, Feta Cheese & Sunflower Seeds

White Fish Ceviche - Raw White Fish Marinated with Lime Juice & Herbs, served with Onions & Avocados

Vegetable Spring Rolls - Fresh Herbs & Crunchy Fresh Vegetables Wrapped in Spring Roll Pancakes, Deep Fried & served with Soya, Chilli & Garlic Dipping Oil

Zucchini Carpaccio - Thinly Sliced Courgettes served with Tangy Dressing & Salad Leaves, Feta & Sunflower Seeds

Tomato & Onion Bruschetta - Crusty Baguette Bread loaded with Fresh Tomatoes, Onion, Garlic & Basil with a Light Tangy Dressing



Main Courses

Seafood

Grilled Lagoon Prawns with Garlic, Lemon & Parsley served with Herbed Rice

Grilled Mahi Mahi served with Mashed Potatoes & Wilted Garlic Spinach or Green Salad

Grilled Fresh Fish (Market choice of day) with Salsa Verde & Capers served with
Hasselback Potatoes & Tomato salad

Thai Fish or Prawn Green Curry served with Basmati Rice & Cucumber & Sesame Salad

Seafood Spaghetti served with Green Salad

Sauteed Calamari with Garlic & Chilli served with Egg Fried Rice & Asian Slaw

Shrimp & Penne all'Arrabiata (Spicy Tomato Sauce) served with a Green Salad

Nasi Goreng with Seafood (Special Fried Rice with Seafood)

Mee Goreng with Seafood (Fried Noodles with Seafood)



Meat

Grilled Chicken thigh or Breast, with Chimichurri (Tangy Argentinian Sauce of Coriander, Parsley, Garlic, Onion & Chilli) served with Pumpkin Puree, Sauteed Zucchini & Hasselback Potatoes

Thai Red Chicken Curry served with Basmati Rice, Cucumber & Sesame salad

Chicken Alfredo (Creamy Chicken Breast with Parsley & Parmesan sauce) served with Penne & Mixed Seasonal Salad

Chicken Breast stuffed with Spinach & Cheese served with Stir Fried Vegetables & Ash Banana Fries or French Fries

Honey Mustard Chicken Thighs with Steamed Basmati Rice & Green Salad

Crispy Chicken with Creamy Garlic Lemon Sauce served with Noodles & Green Salad



Vegetarian

Zucchini Spaghetti with Garlic, Lemon & Parsley served with Lentil & Tomato Salad

Sri Lankan Jackfruit Curry with Basmati Rice, Cucumber & Sesame Salad

Tomato & Cumin Seed Tart with Green Salad and Asian Slaw

Tempura Oyster or Chestnut Mushrooms with Curry Leaf Mayo & Asian Slaw

Grilled Aubergines with Ash Banana Fries & Green salad

Spaghetti Aglio e Olio (Oil, Garlic, Chilli, Parsely Sauce) served with Parmesan

Spaghetti Napoletana (Tomato, Onion, Garlic, Basil Sauce) with Tofu & Parmesan



Desserts

Chocolate Mousse

Watalappan

Passionfruit Cheese cake

Banana Fritters & Kithul Treacle

Pineapple Crepes

Pancakes with Lemon & Sugar or Kithul Treacle

Chocolate Brownie served with Ice Cream

Mango Panna Cotta

Passionfruit Mousse

Biscuit Pudding

Fresh Fruit Salad & Ice Cream

Coconut Sponge Cake

Homemade Ice Cream

Chocolate

Mango

Banana

Coconut

Passionfruit

Avocado

Woodapple

Homemade Sorbets

Pineapple

Lime & Basil

3 Course Dinner US\$ 28 per person

all prices are subject to an additional 10% service charge