Eats & Beats

APPETIZERS

Scallop Tempura — 38
light crispy-coated scallops, mango & mild chili relish

Tempura Prawns — 36
japanese tempura battered prawns, chili jam

Seared Scallops — 38
yuzu kosho & green onion vinaigrette

Mussels — 34
mussels steamed with white wine, cherry tomato, fennel, lemon juice and finished with cream

Nachos - The Way They're Made In Mexico — 34
gratinated tortilla chips, jalapeno, sour cream, sliced ripe olives, salsa fresca, guacamole

Seafood Fricassee — 36
an assortment of sautéed seafood, chili, garlic, white wine, garlic focaccia bread

SANDWICHES, BURGERS & WRAPS

served with fries and seasonal salad

Shrimp & Soft Shell Crab Burger — 48
korean spiced mayo

Island Club Sandwich — 40
chicken breast, egg, romaine lettuce, tomato, cucumber, mayonnaise

The Wagyu Beef Burger — 55
egg, lettuce, tomato, pickles, onion, cheese, angus beef bacon

Chicken Burger — 42
egg, lettuce, tomato, pickles, onion, cheese, beef bacon

New York Hot Dog — 38
frankfurter, sauerkraut, spicy mustard, sautéed onion

SOUP

Shellfish Bisque — 30
creamy shellfish soup with touch of cognac

SALADS

Poke Bowl — 42
layered sushi tuna, brown rice, diced cucumber, shredded carrots, shelled edamame, avocados, sesame seeds, green onion

Caesar Salad — 28
lettuce, tangy caesar dressing, croutons, anchovies, freshly shaved parmesan cheese, hard-boiled egg

Optional add-ons:
grilled chicken breast 30
grilled prawns 32
smoked salmon 34

FROM THE OCEAN

Chilli Garlic King Prawns — 48
pan grilled tiger prawns, napolitano sauce, chili, garlic, shallots

Fish N' Chips — 36
batter fried reef fillets, fries, malt vinegar, tartar sauce

Acqua Pazza — 38
white fish fillet, black olive, cherry tomato, capers, lemon zest, mussels, tomato sauce

Grilled Atlantic Salmon — 46
pan-fried salmon steak lightly seasoned with lemon pepper, garlic, served with italian risotto, sautéed asparagus, béarnaise sauce

Grilled Barramundi — 44
barramundi fillet drizzled in lemon, garlic, herbs, served with hollandaise, salad, creamy potato mash

Yellowfin Tuna Steak — 44
garlic cauliflower sauce, grilled vegetables

FROM THE EARTH

Roasted Devonshire Chicken — 44
oven roasted chicken breast, truffle mash, sautéed wild mushrooms, beef bacon

Tenderloin Tagliata — 75
grilled belgian beef tenderloin, parmesan roast potatoes, rocket leaves

Angus Ribeye — 85
char-grilled australian angus ribeye, grilled vegetables, black pepper or mushroom sauce

Australian Lamb Rack — 75
char-grilled spring lamb rack, ratatouille, grilled vegetables, mint sauce

Honey Roast Duck Breast — 60
crispy duck, stir-fried savoy cabbage, beef bacon, plum sauce

PASTAS & RISOTTOS

Whole-wheat dough, organic, gluten-free and whole-wheat pasta available upon request.

Spaghetti all'Aragosta — 48
fresh maldivian lobster, cherry tomato, parsley

Seafood Linguini Aglio Olio — 38
linguini, prawn, calamari, fish, chili, garlic, white wine, truffle oil

Rigatoni — 36
artichokes, prawns, mushrooms, feta cheese

Seafood Risotto — 42
italian carnaroli rice cooked with cream, saffron, seafood

ASIAN FLAVOURS

Singapore Laksa — 38
spicy nyonya style laksa curry, thick rice vermicelli, cockles, prawns, tau pok, egg, fish

Pad Thai — 44
rice noodles, seafood, egg, bean sprouts, multitude of spices

Crispy Beef Chow Mein — 38
black pepper sauce beef, crispy noodles

Nasi Goreng — 46
indonesian fried rice, egg, prawn, calamari, peanut, chicken satay

SPICE KITCHEN

Butter Chicken — 44
tandoori flavor infused chicken cooked in a rich tomato and cashew gravy with butter, fresh cream

Lamb Kofta — 48
lean ground lamb, cooked with onion, garlic and spices served with garlic sauce, onion salad, grilled tomato

Shish Kebab — 42
beef marinated in cardamom, cinnamon, yogurt, served with garlic sauce, onion salad, grilled tomato

Aloo Gobi — 34
potatoes, cauliflower, indian spices & herbs

Palak Paneer — 36
cottage cheese, spinach, tomato gravy

DESSERTS

Tropical Fresh Fruit Splendor — 22
seasonal fruit platter, lime sherbet

Sticky Date Pudding — 18
butterscotch sauce, vanilla ice cream

Crème Brûlée — 20
silky vanilla custard with a caramelized sugar topping, coffee ice cream

Tiramisu — 20
mascarpone, coffee soaked savoiardi biscuits, amaretti, chocolate

Affogato — 16
vanilla ice cream drowned with a shot of hot espresso

Homemade Ice Cream & Sorbet — 6
scoop of either chocolate, strawberry, vanilla, coconut, passion fruit, mango

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#RadissonHotels

Signature Dishes

dairy | nuts | seafood | vegetarian | gluten | spicy | alcohol | pork

Prices are in US$ Dollars and subject to 10% Service Charge and 17% Goods and Service Tax.

Kids Eat Free is available from the Kids' Menu only. Children may enjoy a 2-course meal per meal (Appetizer + Main or Main + Dessert).
One accompanying adult must order at least one main course from the full-priced menu to redeem this benefit.

VEGETARIAN

SALADS

Mezze Platter 36
hummus, muhammara, cous cous, crispy pita bread

Heritage Beetroot Salad 30
citrus blood orange, toasted pistachios, crispy goat cheese

Quinoa Salad 30
quinoa, avocado, radish, goat's cheese, chef's special citrus vinaigrette

Greek Salad 30
feta cheese, cucumber, capsicum, onion, olives, sprinkled oregano

Burrata Caprese 36
burrata mozzarella, heirloom tomatoes, basil, extra virgin olive oil

SOUP

Truffle Cauliflower Soup 28
truffle infused cauliflower with parmesan straw

SANDWICHES, BURGERS & WRAPS

served with fries and seasonal salad

Tomato & Mozzarella 38
plum tomatoes, mozzarella, rocket leaves, olive oil, black pepper focaccia

Veggie Tortilla Wrap 34
romaine lettuce, tomato, cucumber, avocado, onion, pesto mayo

Huruelhi Veggie Burger 36
crisp lettuce, sun-dried tomatoes, avocado, pesto-marinated vegetables, cheese

PASTA

Penne Pesto & Burrata 36
penne pasta, basil pesto sauce, burratta

Zucca Butternut Ravioli 34
homemade ravioli, port wine, sambal oelek, cream sauce

Penne Napolitana 34
traditional tomato sauce pasta, fresh herbs

ASIAN FLAVOURS

Tofu, Vegetable Patties, Soba Noodles 36
pan-fried tofu, vegetable patties, buckwheat noodles, spicy soy chili sauce

Thai Green Vegetable Curry 34
medley vegetable, basil, ginger, lemongrass, coconut

SPICE KITCHEN

Aloo Gobi 34
potatoes, cauliflower, indian spices & herbs

Palak Paneer 36
cottage cheese, spinach, tomato gravy

Fatteh Khoudar 38
fried eggplant, feta cheese, cumin, zucchini, capsicum, paprika, tahini, pita bread

DESSERT

Tropical Fresh Fruit Splendor 22
seasonal fruit platter, lime sherbet

PIZZA

GOURMET SELECTION

Mid Summer Dream 40
buffalo mozarella, gorgozola, parmesan, rocket leaves, tomato

Lake Como Indulgence 36
grilled fresh salmon, aromatized black pepper

Bufalina 32
buffalo mozzarella, tomato confit, fried basil

Mentuccia 36
taleggio cheese, mint leaves, walnuts

Garden 32
aromatized confit vegetables

Taggiasca 38
buffalo mozzarella, dried tomatoes, olives, basil

Tartare 36
cherry tomato, smoked ricotta cheese, prawns tartare

Parma 36
parma ham, mozzarella, tomato

Hawaiian 36
pineapple, ham, mozzarella, tomato

Valtellina 40
porcini mushroom, aired dried salted beef, mozzarella tomato

MAKE YOUR OWN PIZZA

your own pizza or calzone with your choice of 3 toppings or stuffings:

small	38
large	48
extra toppings (per topping)	4

- *gluten free pizza dough available upon guest request*
- *all pizzas are made with tomato sauce and mozzarella cheese*

TOPPINGS

buffalo mozarella
gorgonzola
goat's cheese
parmesan
pecorino
brie

anchovies
smoked salmon
prawns
maldivian tuna
crab meat
octopus

beef salami
chicken
pesto
parma ham
smoked ham
pork bacon

spicy chorizo
truffle salsa
rocket leaves
mushrooms
pineapple
olives

KIDS MENU

MAIN SELECTION

Captain's Catch & Chips 18
crumbed reef fish fillet, french fries, lemon wedges

Crew's Dreadlock 18
spaghetti, bolognese sauce, parmesan cheese

Sea Dog 20
chicken sausage, french fries, tomato sauce, mayonnaise

Fool's Gold 20
breaded chicken breast, french fries, tomato sauce

LITTLE PIRATES

Ropes Of An Old Galleon 22
shredded chicken, cabbage, carrots, egg noodles, chicken stock

SWEET BITES

Fruity Matey 16
fruit platter, chocolate sauce

Sharks Baits 17
chocolate brownie, vanilla sauce, mini marshmallows

Aye, Aye Ice Berg 17
choice of ice cream, giant chocolate chip cookie

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