

LUNCH



MENU

OPENING
HOURS

12:00 PM
5:00 PM

APPETIZERS & SALADS

TRIO CABBAGE SALAD	27
Onion, marinated Teriyaki corn-fed chicken, spring onion boiled egg, wonton chip, sesame, Japanese mayo	
LONG BEANS SHRIMP SALAD (SF)	27
Cherry tomato, sesame, soy dressing, beans sprout, onion, mint leaves, spring onion, red radish	
CRISPY TOFU SALAD (VG) (GF)	27
Red radish, lettuce, radicchio, avocado, miso tahini dressing, sesame seed, cucumber	
HONEY GARLIC CHICKEN WINGS (SP)	30
Chili, spring onion, coriander, green salad	
HEALTHY GARDEN SALAD (V) (VG)	31
Mixed lettuce, Kalamata, cherry tomato, avocado	
LAGOON TUNA TARTARE (SF) (GF)	33
Onion, spring onion, ginger sauce, microgreen	
HOMEMADE BEEF DUMPLING	35
Spring onion, lemongrass, coriander	
WOK- FRIED GINGER SHRIMP (SF)	42
Sugar pea, broccolini, spring onion, pepper	
ASSORTED SUSHI & SASHIMI (SF) (SP)	43
Pickled ginger, wasabi, soy sauce	

PIZZAS

BLUE CHEESE CAULIFLOWER PIZZA (D) (V)	37
Cauliflower sauce, bocconcini	
PROSCIUTTO PIZZA (P) (D)	42
Arugula, ham prosciutto, shaved parmesan, ricotta	
GARLIC SHRIMP PIZZA (SF) (D)	42
Spring onion, sundried tomato, basil	
SEAFOOD MADRAS PIZZA (SF) (D)	48
Soy sauce, mozzarella, tomato sauce	

SANDWICHES


TEMPEH SANDWICH (VG)	34
Focaccia grain, arugula, spinach, avocado, caramelized onion, tomato, balsamic	
SOFT SHELL CRAB SANDWICH (SF) (D)	50
Charcoal bread, sriracha mayo, kimchi, iceberg, fries	

SOUPS

MAKAI SHORBA SOUP (V) (GF) (VG) (SP)	30
Corn, coriander, chili oil, roasted cumin	
LAKSA PRAWN SOUP (SF)	37
Egg noodle, tofu, beans sprout	
CHICKEN MUSHROOM WONTON SOUP	37
Bokchoy, spring onion, fried onion, shimeji	
THAI BRAISED PORK NOODLE SOUP (P)	37
Rice noodle, coriander, white radish, pickled garlic, bok choy, coriander	

BURGERS

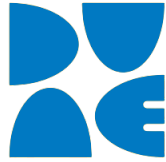
JUNIOR VERGER (V) (D)	42	
Black bean patty, black pepper tofu, scrambled egg, red cabbage slaw, tomato jam, avocado, cauliflower & black mustard flavored bun, sweet potato, baked mac n' cheese		
HARAJUKU CHICKEN BURGER (D)	47	
Fried chicken breast fillet, red onion, sweet soya glazed beansprout, wasabi mayo, fried egg, iceberg lettuce, spinach brioche, mimolette cheese, gherkin, sliced tomato		
COD FISH BURGER (D)	52	
Brioche bun, crusted cod fish fillet, sriracha mayo, mushy peas, tomato, red onion, smoked cheddar, fried egg, malt vinegar. potato crisps		
LAMB DONER BURGER (D)	55	
Spit roasted lamb doner, panini bread, yoghurt, gherkins, feta, mashed tomatoes, and ketchup, tzatziki, spicy pakora, lamb tikka arancini		
OH! MIGHTY BURGER (D) (P)	59	
Angus beef patty, smoked beef brisket, slaw, pickles, brioche bun, barbecue special smoky sauce, your choice of pork bacon or pork fat		
THE LEGEND BURGER (D) (P)	78	**FB/NLE: \$25 SUPPLEMENT CHARGE
2 sizzling prime beef, pork bacon, fried egg, gooey melted cheese, onions, mustard, pickles and tomatoes, lettuce, truffle parmesan cut fries, black sesame brioche bun		
JERK PRAWN BURGER (D) (SF)	78	**FB/NLE: \$25 SUPPLEMENT CHARGE
Brioche spice bun, jerk prawn patty, mango cucumber slaw, spiced cocktail dressing, avocado, sliced onion, tomato, chadon beni sauce		
WAGYU FOIE GRAS TRUFFLE BURGER (D) (P)	98	**FB/NLE: \$45 SUPPLEMENT CHARGE
Pretzel bun, truffle mayo, wagyu patty, cos baby lettuce, grilled shitake shimeji & portobello, shaved fresh truffle, gruyere cheese, salted pork fat, cornichon, fried egg and foie gras <u>Chefs' recommendation</u> - medium to rare to enjoy the full taste of the wagyu and foie gras		
THE BEAST BURGER (D) (SF)	98	**FB/NLE: \$45 SUPPLEMENT CHARGE
Wagyu beef burger and half a lobster tail, crab claws, brie, fresh truffle, avocado, mozzarella mayo, kimchi, black bean chili crab fries, brioche bun.		

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY LEVEL (SP) PORK (P) GLUTEN FREE (GF) SUSTAINABLE FOOD  NUTS (N)
VEGETARIAN (V) VEGAN (VG)

Kindly notify one of our team members if you have any allergic intolerance.
Prices are quoted in US Dollars and inclusive of 10% service charge & 16% GST.

****Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**

LUNCH






MENU

OPENING
HOURS

12:00 PM
5:00 PM

MAIN DISH

MASALA MARINATED FISH FILLET (SP) Coconut rice, mango chutney, curry sauce, kachumbari salad, papadum, chapati	47	LAMB RIBS (SP) Jasmine rice, garlic green vegetable, black pepper Asian sauce	55
INDIAN CHICKEN MAKHANI (D) Garlic naan, raita, chutney, papadum	51	CATCH OF THE DAY (SF) (GF)  Bok choy beans garlic, cherry tomato, mashed sweet potato Sauce choice: Wasabi garlic cream sauce, nam jim sauce, superior soya ginger, lemon butter sauce	55
BREADED PORK CUTLET (P) Jasmine rice, tonkatsu, egg fried rice, tea egg, misozuke, vegetable yasai itame	51	GRILLED MARINATED VEAL CHOP (SP) Wok-tossed beans, kung pao potatoes, sweet & sour chili sauce	58
NASI LEMAK (SF) (N) (GF) Coconut rice, ikan bilis, peanut, acar, soft boiled egg, prawn cracker, chili paste	51	TIGER PRAWN SKEWER (SF) (GF) Garlic tossed bok choy, lemon, dabu dabu sauce or chili garlic mayo	58
GIANT FISH CAKE (GF) Fish cake, Rocket salad, lemongrass salsa, lemon	52	MALDIVIAN LOBSTER CURRY (SF) (SP) (GF) (N)  Steamed rice, pappadam, kachumburi, raita, chutney	102
GRILLED TUNA STEAK (D) (SF)  Coriander, mashed pea, soy, ginger, wasabi, glazed bok choy	55	ADD SIDE : French fries or sweet potato fries or potato wedges	21


**FB/NLE:
\$25 SUPPLEMENT
CHARGE

DESSERTS

LEMON VARIATION (D) Lemon meringue, lemon cream, lemon gel	21
COCONUT MIXED BERRY TART (D) Coconut mousse, mixed berries, raspberry crumble	21
CHIA SEED WITH PASSION MANDARIN (VG) Passion chia seed bar, passion curd, mandarin gel	21
TROPICAL FRUIT PLATTER (VG)	32

HOMEMADE ICE CREAM & SORBET

ICE CREAM PER SCOOP (D) Vanilla Chocolate Manjari Roasted Banana Coconut Green Tea	8
SORBET PER SCOOP (VG) Mango Coconut Pineapple and Coconut	8
3 SCOOPS ICE CREAM OR SORBET	22

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY LEVEL (SP) PORK (P) GLUTEN FREE (GF) SUSTAINABLE FOOD  NUTS (N)
VEGETARIAN (V) VEGAN (VG)

Kindly notify one of our team members if you have any allergic intolerance.
Prices are quoted in US Dollars and inclusive of 10% service charge & 16% GST.

****Selected items will require supplement charges for all the guests who are on Full Board and Niyama Luxury Experience Meal Plan.**