

EPIGURE

STARTER

Mushroom and Truffle Bon Bon (V) (D)

Red cabbage purée and petit leaves

Lobster and Crab Wonton Cannelloni (SF) (D) (N)

Paprika ragout, lobster, crab, avocado and crispy root vegetables cream cheese

Honey Garlic Chicken Wings (SP)

Chili, spring onion, coriander, green salad

Black Mussels (SF)

Fish broth, basil, tomatoes and garlic bread

Wagyu A4 Beef Rump (SF)

Seared beef, mixed salad leaves, avocado, radish, cucumber, edamame beans, spring onions, sesame seeds and chilies

DESSERT

Lemon Variation (D)

Lemon meringue, lemon cream, lemon gel

Coconut Mixed Berry Tart (D)

Coconut mousse, mixed berries, raspberry crumble

Coconut Phirnee (N)

Roasted kanamadhu nut, semolina

Ice Cream (D)

Vanilla | Chocolate Manjari | Coconut | Green Tea

Sorbet (V) (VG)

Mango Coconut | Pineapple and Coconut

MAIN COURSE

Masala Marinated Fish Fillet (SP)

Coconut rice, mango chutney, curry sauce, kachumbari salad, papadum, chapati

Breaded Pork Cutlet (P)

Jasmine rice, tonkatsu, egg fried rice, tea egg, misozuke, vegetable yasai itame

Lamb Ribs (SP)

Tabbouleh, Israeli couscous, pumpkin seeds and lamb jus

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

Paneer Makhani (N) (V)

Paneer cheese, cashew nut, naan, chutney, jeera rice

Kindly notify one of our team members if you have any allergic intolerance.

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EPICURE

STARTER

Grilled Tamari Tempeh (V)

Asparagus and mango salsa

Aubergine & Tomato Tart (V)

Crumbled 'feta', crispy polenta, petit salad

Wok- Fried Ginger Shrimp (SF)

Sugar pea, broccolini, spring onion, pepper

Assorted Sushi & Sashimi (SF) (SP)

Pickled ginger, wasabi, soy sauce

Polmard Beef Carpaccio

Polmard beef, olive oil, parmesan shavings, balsamic, micro greens

DESSERT

Mixed Berries Cheesecake

Raspberry jelly, cinnamon soil

Mango Coconut Tart

Orange coulis, mango sponge

Cassava Pudding

Pandan jelly, vanilla crumble

Ice Cream (D)

Vanilla | Chocolate Manjari | Coconut | Green Tea

Sorbet (V) (VG)

Mango Coconut | Pineapple and Coconut

MAIN COURSE

Kandhu Kukulhu

(Maldivian Chicken Curry) (D)

Coconut rice, mas mirus, chapati, pappadam, chutney

Tempura Fried Cod Fillets (D)

Pea purée, grilled baby asparagus, leeks and sauce tartar

Grilled Marinated Veal Chop (SP)

Wok-tossed beans, kung pao potatoes, sweet & sour chili sauce


Tagliatelle Con Salsiccia (D) (A) (P)

Pork sausage, brown mushrooms, thyme, roast shallot cream and baby spinach

Risotto Milanese

Saffron, parmesan, pressed lamb

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