
GENEROUS

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AUTHENTIC

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FUN

BEACH
ROUGE

DELICIOUS

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HEALTHY

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LIGHT



Greener plate, greener planet

Keen on Green is our commitment to sourcing smarter and supporting local farmers who grow sustainable vegetables, fruits and herbs to create delicious plant-based and vegetarians dishes. In our kitchens, we let the produce shine through, and connect you to the people and stories behind each ingredient. It makes for a meaningful, joyful and positively-impactful dining experience. Even if you're not vegetarian or vegan (yet), we hope that you are keen on trying the dishes labelled in green.

BITES TO SHARE

2 WAY BRUSCHETTA

(D) (G) (N)

13

Ciabatta bread, cherry tomatoes, tomato salsa, basil leaves, olive oil, pesto, anchovies, Parmesan cheese

CRAB CAKES (G)

16

Breaded crab meat fritters, garden salad, tartar sauce, lemon wedges

TRUFFLE & PARMESAN CHIPS (D)

12

Potato fries, salsa tartufata, Parmesan cheese, béarnaise sauce lobster bisque sauce

*We can make this dish vegan if you wish

TRUFFLE FLATBREAD

(D) (G)

24

CAL 220

Mushroom Duxelles, salsa tartufata, mozzarella cheese, Pecorino romano, arugula leaves

*We can make this dish vegan if you wish

Allergic to pollen, peanuts or negativity?

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

(G) Gluten

(N) Nuts

(D) Dairy

(A) Alcohol

All prices are in US Dollars and subject to 10% Service Charge and 17% Goods and Services Tax.

BITES TO SHARE

BEETS AND GOAT CHEESE

FLATBREAD (D) (G)

24

CAL 200

Tomato sauce, roasted beetroots, fresh basil leaves, goat cheese, mozzarella cheese, extra virgin olive oil

RAINBOW FLATBREAD

(D) (G)

24

CAL 250

Tomato sauce, mozzarella cheese, beetroot, asparagus, cauliflower, balsamic reduction, arugula leaves
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SMOKED DUCK TACOS

(D)

18

Crispy corn-shell, smoked duck, foie gras cream, asparagus, avocado, caramelized onion

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APPETISERS

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TOMATO GAZPACHO

(D) (G)

20

CAL 120

Tomato gazpacho, basil sorbet, watermelon, pickle cucumber, vinegar, fennel pollen, olive oil

SHARING COLD MEZZE

PLATTER (D) (G)

24

CAL 290

Köpoğlu, Tzatziki, pancar, fava beans, Haydari, marinated olives, freshly baked pita bread

HEALTHY QUINOA SALAD

CAL 200

26

Duo of quinoa, cucumber, avocado, carrot, coriander, bell pepper, cherry tomatoes, apple, lime olive oil dressing, linseed crisp

GREEN SALAD

24

CAL 180

Mesclun leaves, fennel, cucumber, cherry tomatoes, red radish, olives, carrot, toasted sunflower seeds, lime-honey dressing

AL AJILLO SHRIMPS

(A) (G)

24

Shrimps, smoked paprika, garlic, chili flakes, parsley, garlic baguette

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COMPRESSED WATERMELON & FETA (D) 20

CAL 150

Mint-infused watermelon, feta cheese cream, cucumber, confit lemon gel, orange segments, lemon-honey dressing, balsamic pearls

REEF FISH CEVICHE 22

Reef fish slices, coconut Leche de Tigre, corinader, onions, tomato, toasted coconut

FRIED CALAMARI (D) (G) 28

Fried squid rings, smoked paprika, mixed garden salad, tartar sauce, lemon wedges

VEGAN RINGS (G) 20

CAL 190

Mushroom & onion ring, garden mix salad, vegan mayonnaise

YELLOW FIN TUNA TARTARE (D) (G) 24

Avocado, scallions, cucumber, toasted sesame, sriracha, lime juice

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CATCH OF THE DAY (D) 34

Fish of the day, sautéed vegetables, lentils, green peas purée, lemon-butter sauce, green oil

GRILLED OCTOPUS (D) 27

Grilled Maldivian octopus, crushed purple potato, fennel salad, bisque, smoked paprika, popped quinoa

PAELLA DE MARISCO 34

Bomba rice, prawns, squid, mussels, clams, fish, peppers, green peas, smoked sweet paprika, lemon wedges, parsley

MARINATED HALF-BABY CHICKEN (D) 30

Grilled half-baby chicken, polenta, potato cream, charred vegetables, honey-garlic sauce

BARLEY & CREAMY MUSHROOM RISOTTO (D) (G) 26

CAL 245

Barley risotto, mushroom Duxelles, truffle oil, Parmesan cheese, fonduta, crispy sunchokes

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SLOW-COOKED BBQ BEEF BRISKET (A) (D) 32

Slow-cooked beef brisket, truffle mashed potatoes, mushrooms, baby carrots, broccoli, barbeque sauce

JOSPER BAKED ARTICHOKES (D) (G) 23

CAL 245

Grilled artichokes, lemon-herb dressing, béchamel sauce, mozzarella cheese, black olive powder

SICILIAN ARANCINI 2 WAYS (A) (D) (G) 24

Fried risotto ball filled with beef & mushroom ragù, cheese, Provençale tomato sauce, creamy truffle sauce
**We can make this dish vegetarian if you wish*

BAKED LAMB MEAT BALL PASTA (D) (G) 32

Spaghetti, creamy tomato sauce, cherry tomatoes, capsicum, Parmesan cheese pangritata

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**SPAGHETTI LENTIL RAGOUT
(G) 30**

CAL 250

Spaghetti, lentil & soya meat ragout,
thyme, basil leaves

**CHICKEN MUSHROOM
ALFREDO PASTA (D) (G) 32**

Penne pasta, sous vide chicken,
creamy mushroom sauce, Parmesan
cheese

**JOSPER CELERIAC, GREEN
TAHINI SAUCE (N) 20**

CAL 120

Roasted on Josper, cumin,
green tahini, toasted hazelnuts

**MARGHERITA PIZZA
(D) (G) 30**

Tomato sauce, mozzarella cheese,
basil leaves

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wish

HOT SPECIALS

PEPPERONI PIZZA

(D) (G)

32

Tomato sauce, mozzarella cheese,
pork pepperoni, oregano

SEAFOOD PIZZA

(D) (G)

36

Tomato sauce, mozzarella cheese,
mixed seafood, oregano

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SWEETS

YOGHURT PISTACHIO CRÉMEUX (D) (G) (N) 18

Yoghurt-pistachio crémeux,
raspberry gel, chocolate soil,
blueberry wafer, raspberry sorbet

CREMA CATALANA (D) (G) 18

Caramelized orange-flavored
custard, fresh orange, bitter
chocolate tuile

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VEGAN DATE PUDDING (G) 18

CAL 250

Coconut sauce, vegan vanilla ice
cream, coral tuiles

CHURROS IN CINNAMON SUGAR (D) (G) 18

CAL 350

Chocolate, dulce de leche

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SWEETS

TROPICAL FRUITS

18

CAL 220

Raspberry & mango sorbet

BANANA SUNDAE

(D) (G) (N)

18

CAL 280

Coconut, vanilla, chocolate ice cream, crumble

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