

FLAMES

GRILL HOUSE

DEGUSTATION MENUS

LOBSTER & CHAMPAGNE

ENTREE

BUTTER POACHED LOBSTER | D, S

Shaved fennel salad with dill, passion fruit dressing and flying fish roe

TO BEGIN WITH

LOBSTER AND CRAB BISQUE | S, G, A

Enhanced with Sherry and thym

OFF THE SMOKEY FLAME

LOBSTER TAIL | S, G

Grilled Maldivian rock lobster tail with carrot and orange mousseline, green asparagus, broccoli and vanilla butter sauce

SWEET FINALE

DARK CHOCOLATE SPHERE | G, D, N

With coconut and pandan mousse, pineapple compote

USD 120.00++

(G) Gluten (S) Seafood (A) Alcohol (D) Dairy (N) Nuts

All prices are in US\$ and subject to 10% Service Charge and 17% GST.

SURF AND TURF

ENTREE

SALMON TARTAR | S

Shallots, capers, fine herbs, yuzu juice and avocado
La Montelliana Prosecco, DOCG, Veneto, Italy

TO BEGIN WITH

BUFFALO CHICKEN PEPITES | G, D

Fried stuffed chicken with cheese, tartar sauce and apple slaw
Alamos, Chardonnay, Mendoza, Argentina

Complemented with

YUZU SORBET

OFF THE SMOKEY FLAME

WAGYU TENDERLOIN AND LOBSTER TAIL | D

Grain fed MB7+ wagyu tenderloin, grilled Maldivian rock lobster tail, parsnip puree with
vanilla, roasted broccolini and asparagus
Carnivor, Cabernet Sauvignon, California, United States

FOR A FINAL SWEET

COCONUT TASTING | G, D

Coconut sorbet, coconut rock, coconut tart, coconut truffle
Versus Sweet Sensation, Western Cape, South Africa

USD 140.00++

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MEAT GRILL

TO BEGIN WITH

BUFFALO CHICKEN PEPITES | G, D

Fried stuffed chicken with cheese, tartar sauce and apple slaw

La Montelliana Prosecco, DOCG, Veneto, Italy

SOUP

TOMATO SOUP | G, D

Roasted creamy tomato soup with garlic croutons

Wishbone, Pinot Noir, Marlborough, New Zealand

Complemented with

YUZU SORBET

OFF THE SMOKEY FLAME

WAGYU TENDERLOIN | D

Grain fed MB7+ wagyu tenderloin, parsnip puree with vanilla
roasted broccolini and asparagus

Alamos, Malbec, Mendoza, Argentina

FOR A FINAL SWEET

PLUM AND STRAWBERRY SEMIFREDDO | D, N

Strawberry coulis and caramelised white chocolate

Versus Sweet Sensation, Western Cape, South Africa

USD 120.00++

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FROM THE OCEAN

TO BEGIN WITH

PRAWN COCKTAIL | S

Marinated tiger prawns with baby gem, red peppers
olives and homemade cocktail sauce

La Montelliana Prosecco, DOCG, Veneto, Italy

SOUP

LOBSTER BISQUE | S, G, A

Enhanced with hennessy

Wishbone, Sauvignon Blanc, Marlborough, New Zealand

Complemented with

YUZU SORBET

OFF THE SMOKEY FLAME

LOBSTER TAIL | S, G

Grilled Maldivian rock lobster tail with fennel mousseline
green asparagus, broccoli and yuzu butter sauce

Alamos, Chardonnay, Mendoza, Argentina

FOR A FINAL SWEET

SCHUSS PARFAIT | G, D, N

Philadelphia cream cheese, strawberry compote and almond crunch

Versus Sweet Sensation, Western Cape, South Africa

USD 130.00++

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À LA CARTE

FRESH AND TASTY

ROASTED TOMATO SOUP D, V, G	22.00
Delicate Creamy Tomato Soup with Garlic Grissini	
LENTIL SOUP V	22.00
Preserved Lemon and Crispy Lentils	
ROASTED PUMPKIN SOUP V	22.00
Flavoured with Nutmeg, Pandan Oil and Crispy Pumpkin Seeds	
CLASSIC CAESAR SALAD S, G, D, P	26.00
Romaine Lettuce, Rustic Garlic Croutons, Pork Bacon, Boiled Egg Parmigiano-Reggiano, Caesar Dressing, Anchovies and Grilled Chicken	
CEVICHE OF REEF SNAPPER S	26.00
White Shallots, Rocket Leaves, Leche de Tigre and Corn Tortilla Chips	
TUNA TATAKI S	26.00
Seared Yellowfin Tuna on Niçoise with Yuzu Vinaigrette	
BUFFALO CHICKEN PEPITES D, SP, G *	30.00
Fried Stuffed Chicken with Cheese, Tartar Sauce and Apple Slaw	
PRAWN COCKTAIL S *	33.00
Marinated Prawns with Baby Gem, Red Peppers Olives and Homemade Cocktail Sauce	
COGNAC FLAMED LOBSTER BISQUE FROM THE GUÉRIDON S, G, A *	34.00
Lobster shells and vegetables, puréed to a smooth finish and enriched with cream and tender lobster meat	

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Items marked with * are excluded from AI package.

CUTS & RIBS

Flames Grill House prides itself on sourcing the best beef from all regions and pastures of Australia and US. Speciality beef is cooked over a lava fire grill, and served with a selection of mustards and salts. Each cut is hand-trimmed of all visible fat and perfectly sized for easy preparation.

GRAIN-FED AUSTRALIAN, QUEENSLAND

AMH Pasture fed, livestock bred, and raised on the finest pastures of Central Queensland. Hand-picked cuts of 100% Australian premium beef; the perfect balance of natural tenderness and rich flavour.

Striploin Steak 220g	60.00
12 Hours Slow-cooked Short Ribs	62.00
Rib-eye 220g	65.00
Beef Tenderloin 180g *	68.00
Tomahawk Steak for 2 (1100g) *	135.00

STEAK AU POIVRE FROM THE GUÉRIDON | D, A *

70.00

All Natural Angus Steaks directly from the great plains of Nebraska USA. Black Angus is well-flavoured, lean, and features the moderate tenderness that is the hallmark of Angus cuts.

NEBRASKA BLACKANGUS | GRAIN FED 150 DAYS

All Natural Angus Steaks directly from the great plains of Nebraska USA. Black Angus is well-flavoured, lean, and features the moderate tenderness that is the hallmark of Angus cuts.

Sirloin 200g - Marble Score 7+ *	80.00
Rib-eye 200g - Marble Score 7+ *	80.00
Tenderloin 180g - Marble Score 7+ *	85.00

MUSTARD

Hot English Mustard, Dijon Mustard, Pommery Mustard, Horseradish

SALT

Molden Sea Salt, Himalayan Salt, Smoked Salt, Black Lava Sea Salt

SAUCES

Madagascar Pepper, Madeira, Béarnaise, Morello Mushroom
Chimichurri and Café de Paris

BOSS BURGER G, D, P	32.00
Angus beef patty, Pork Bacon, Lettuce, Cheddar Cheese, Tomato Pickles, Boss Sauce, Aioli and Hand-cut Chips	
CORN FED SPRING CHICKEN A	48.00
Madeira Sauce and Potato Wedges	
SLOW COOKED BBQ SPARERIBS G, P	48.00
Hand-cut Chips with Honey or JD BBQ Sauce	
HURB CRUSTED MULWARRA LAMB RACK D *	70.00
Mashed Potato and Mint Sauce	
SIDES	7.00
Jacket potato, Creamy Mash Potato, Onion Rings Asparagus, Ratatouille and Corn on the Cob	

All grilled items include two regular side dishes of your choice

GARDEN FRESH

VEGGIE BURGER V, G, D	26.00
Plant-based burger patty, Greens, Tomatoes, Cheddar Cheese Grilled Onion, Mayo and Hand Cut Fries	
GRILLED VEGETABLE SKEWER V	32.00
Peppers, Zucchini, Cherry Tomatoes with Mushrooms, Hummus, Chimichurri	
EGGPLANT RAVIOLI G, D	34.00
Roast Eggplant Ravioli with Creamy Tomato	

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FISH & SHELLS

SUSTAINABLE PRACTICES

We make every effort to bring sustainably sourced food, with ingredients that are harvested, and produced locally and/or sustainably wherever possible, and prepare them in ways that respect and maintain their quality, freshness, and pureness.

We support the local communities by sourcing fresh reef fish, tuna, and lobster straight from the sea, from local fishermen, to your plate.

CATCH OF THE DAY S	40.00
Locally Caught Daily Fresh Catch	
YELLOWFIN TUNA STEAK S	44.00
Lemon Butter Sauce and Salsa Fresca	
GRILLED SALMON STEAK AND SCALLOPS FROM THE GUÉRIDON S, D *	50.00
Creamy cognac and dill sauce and Fennel Mousseline	
GRILLED COLOSSAL PRAWNS S, D *	52.00
Lemon Beurre Blanc	
MALDIVIAN SPINY LOBSTER S, D *	125.00
Approx. 700g, Grilled or Thermidor, accompanied by a Gourmet Salad	
OCEAN PLATTER FOR TWO S, D *	240.00
Grilled Lobster Tail, Prawns, Yellowfin Tuna, Calamari, Scallops Mussels with Grilled Vegetables and Yuzu Sauce	

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SWEET & ICE

TONKA BEAN CRÈME BRÛLÉE D With Berries	16.00
ISLAND DREAM D, N Coconut Tapioca Pudding with Mango and Roasted Sea Almond	18.00
LAVA CAKE D, G Molten Lava Cake, Vanilla Bean Ice Cream and Passion Fruit Sauce	18.00
CHOCOLATE CLASSIC D, N, G Soft Valrhona Chocolate Mousse	18.00
SEASONAL FRESH FRUIT PLATTER	18.00
YOUR FAVOURITE FLAVOURS -per scoop D, A Salted Caramel, Rum and Raisin, Pistachio, Mango Sorbet Coconut Sorbet, Lemon Sorbet	5.00

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GREEN & ROOTS

100% VEGAN, NATURAL, ORGANIC

APPETIZERS

ROASTED BEETROOT CARPACCIO	25.00
Grilled Shimeji Mushrooms, Celery Root and Granny Smith Salad Truffle Dressing and Himalayan Salt Flakes	
CITRUS AND GARDEN GREENS S, P	26.00
Green Papaya, Shaved Coconut, Grilled Asparagus, Fresh Avocado Grapefruit Pulp, Mango-Chilli Dressing and Pomegranate	
PUMPKIN SALAD	26.00
Grated Coconut, Maldivian Spinach Lime Dressing and Pumpkin Seeds	
SELECTION OF MEZZE N	26.00
Hummus, Baba Ganoush, Tabbouleh, Moutabal Stuffed Vine Leaves and Muhammara	

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FROM LAND

BEYOND BURGER G	26.00
Plant-based Burger Patty, Activated Charcoal Bun, Vegan Mayonnaise, Caramelised Onion, Tomato, Lettuce, Vegan Cheddar and Sweet Potato Chips	
SPAGHETTI RAGÙ	28.00
Gluten-free Spaghetti, Minced Soya Ragù, Basil Leaves and Sundried Cherry Tomatoes	
QUINOA AND BREADFRUIT GALETTE G	30.00
Cauliflower and Broccoli Couscous, Chimichurri, Hummus Ginger infused Cherry Tomato and Saffron Coconut Sauce	
PURPLE YAM GNOCCHI G	32.00
Smoked Tomato Sauce, Rocket Leaves with Aged Balsamic Reduction	
RISO VERDE	35.00
Assorted Green Vegetables and Peas Carnaroli Rice Risotto topped with Wild Mushrooms	

SWEETS & DELIGHTS

PINEAPPLE CARPACCIO	18.00
With Saffron, Coconut Sorbet and Mint Glaze	
ISLAND DREAM D, N	18.00
Coconut Tapioca Pudding with Mango and Roasted Sea Almond	
COCONUT TASTING PLATTER	18.00
Young Coconut Mousse, Coconut Candy and Coconut Truffle	

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