

# Reflection Food Menu

## CHARGEABLE SNACKS MENU 11:00 TO 16:30

### SMALL BITES



#### Sweet Potato Crostini – 22.00

Onion, Tomato, Goat's Cheese, Pomegranate, Basil



#### Ceviche – 29.00

Slices of Fish Fillet, Onion, Tomato, Green Chili, Coriander, Red Radish, Green Olives, Corn Chips, Lime



#### Mediterranean Salad – 27.00

Onion, Cucumber, Tomato, Lettuce, Bell Peppers, Olives, Feta Cheese, Oregano



#### Salt & Pepper Calamari – 29.00

Squid, Turmeric, Garlic, Onion, Chili, Spring Onion



#### Deviled Chicken Wings – 27.00

Spiced Tomato Glaze, Garlic, Ginger, Onion, Chili, Bell Pepper, Coriander

### BIGGER BITES



#### Ahi Tuna Salad – 22.00

Raw Yellow-Fin Tuna, Mix Greens, Cucumber, Radish, Carrots, Cherry Tomato, Fregula, Seasoned Seaweed, Japanese Mayo, Sesame Dressing



#### Tuna & Shrimp Kebab with Squid Rings – 26.00

Tuna, Shrimps, Squid, Coleslaw, Tartare Sauce

The prices are in US Dollars, subject to a 10% service charge and 17% T-GST. For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

Alcohol

Beef

Dairy

Egg

Fish

Gluten

Gluten-Free

Hot & Spicy

Nuts

Poultry

Seafood

Sesame

Shellfish

Soy

Vegan

Vegetarian

## BIGGER BITES



**Cheeseburger – 30.00**

Grilled Beef Patty, Onion Pickle, Tomato, Cheese



**Lamb Burger – 30.00**

Grilled Lamb Patty, Onion, Pickle, Tomato, Cheese, Iceberg, Tzatziki Sauce, Ketchup, Fat Fries



**Valhomas Noodles– 29.00**

Smoked Tuna, Ramen, Garlic, Onion, Carrot, Leek, Cabbage, Poppadum



**Open Smoked Salmon Sandwich– 28.00**

Milano Bread, Smoke Salmon, Iceberg Lettuce, Cream Cheese, Black Caviar, Salmon Caviar, with Garlic Croutons and Coleslaw Salad



**Green Sandwich – 21.00**

Rye Bread, Iceberg Lettuce, Fresh Avocado, Tomato, Cucumber, Cream Cheese, Garlic Spinach with French Fries and Fresh Salad



**Club Sandwich– 26.00**

Roasted White Bread, Chicken, Mayo, Onion, Cucumber, Tomato, Turkey Bacon, Fried Egg, Lettuce with Coleslaw Salad and French Fries

## SIDES

French Fries –7.00

Grilled Vegetable –9.00

## DESSERTS



**Mississippi Mud Pie–19.00**

Baked Chocolate Pie, Bailey's Mousse, Vanilla Ganache, Raspberry Sauce, Fresh Strawberry



**Apple & Date Pudding–19.00**

Chocolate Sauce, Mascarpone Walnut Ice Cream, Green Apple Confit



**Ice Cream (choice of 3 scoops)–16.00**

Vanilla, Chocolate, Strawberry



**Seasonal Fruit Platter–19.00**

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## EXCLUSIVE MENU



Grilled Sea Bass with Tossed Green Salad – 35.00

Barramundi, Fennel, Mesclun, Orange, Lemon Vinaigrette



Baked Scallops with Roe – 33.00

Scallops on Shell, Mornay Sauce



Maldivian Lobster Rolls – 30.00

Maldivian Lobster, Wild Mushrooms, Mayonnaise, Mozzarella, Dill, Cream



Beach Club Bento – 24.00

Prawn Tempura, Chicken Karaage, California Maki, Tuna Nigiri, Opera Cake



California Rolls – 22.00

Crab Meat, Flying Fish Roe, Japanese Mayonnaise, Mango, Cucumber

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Hot & Spicy

Sesame

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