

A' la carte




THE WELLDONE

APPETIZERS

-    Tuna Tartare -13.³²
Avocado , Onions , Capers , Wasabi , Tōgarashi , Potatoes Gaufrette
-   Maryland Lump Crab Cake -18.⁰⁰
Saffron Aioli , Bell Pepper Remoulade
-   Beef Carpaccio-16.⁹⁹
Classic Cipriani , Black Garlic Vinaigrette , Brioche Toast
-     Pink Pepper Duck Arancini -20.²²
Pomodoro , Parmigianino
-   Portobello Mushroom -18.⁰⁰
Shaved Pickled Fennel Bulb , Palm Heart , Artichoke , Superfood Vinaigrette
-   Chevre -18.⁹⁹
Warm Goat Cheese , Exotic Greens , Ice Wine Vinaigrette , Pumpernickel Tuille
-   Sun Ripened Beefsteak Tomato-6.⁰⁰
Pernod Poached , Aerated Feta

CATCH FROM THE POND















100 Grams

-  Maldivian Live Lobster-15.⁰⁰
-  Sri Lankan Live Crab -8.⁰⁰
-  Whole Live Fish-15.⁰⁰

Your Choice Of Cooking Style

Steamed ,Grilled , Fried , Chili

Should you desire to enjoy anything not on the menu?
Please do not hesitate to ask our team directly, who will be delighted to arrange it or propose an alternative.
Prices are in US Dollars, excluding 10% service charge and 17% government taxes

-  Gluten free
-  Egg
-  Nuts
-  Dairy
-  Fish
-  Meat
-  Vegan
-  Seafood
-  Sesame
-  Hot & Spicy
-  Poultry
-  Alcohol
-  Beef
-  Vegetarian

ADORNED YOUR DESIRE



Seafood Bisque –33.00
Fennel Infused , Silken Feel



Curried Coconut Celeriac Soup –8.00
Silken feel



Mushroom Cappuccino –18.96
Silken feel

Soup Of The Day –20.00
Chef's creations of the day

FROM THE GRIDDLE



Beef Texture –34.00
Braised Beef , Croquettes , Coffee Sauce , Sweet Carrots



Duo Of Lamb –29.00
Braised Lamb , Croquettes , Baby Gem , Roasted Lamb Jus



Bone-off Beef Steak –20.00
Flatten Tenderloin , Garlic & Herb Butter



Charred Grill Country Chicken –16.00
Gremolata | Smoked Island Salsa



Catch Of The Day –37.00
63°C Sous-Vide Local Reef Fish , Pico De Gallo



Seasoned Yellow Fin Tuna –25.00
08 Oz. Steak , Noodles , Bok Choy , Roasted Garlic Broth



Pink Pepper Corn Duck –34.00
Orange Glaze , Duck Jus



Ravioli–33.00
Spinach Ricotta , Sundried Tomato , Beurre Blanc



Herb Polenta– 12.00
Smoked Tomato , Bell Pepper Coulis



Fregola –19.00
Plum Tomato , Genovese Pesto



Vegan Cassoulet – 6.00
Beans , Spring Vegetable Casserole

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FROM THE SURF



Broiled Lobster Tail -65.²⁹

Wilted Baby Spinach , Portobello Mushroom Risotto ,
Hollandaise Sauce



Norwegian Salmon -56.⁶⁶

8 Oz. Salmon Steak , Fennel Soubise , Citrus Segments ,
Lemon Butter



Prawns-44.³⁴

Sambuca Drizzled , Chimichurri

CHEF'S SIGNATURE



Bourbon Babay Back Ribs -43.¹¹

10 Oz. Jerk Marinated Pork Ribs , Smoked Bourbon Coffee
Glazed



Bacon Wrapped Stuffed Corn - Fed Chicken -30.⁷⁹

ham and Monterey jack stuffed chicken breast | romesco
sauce | marbled fingerlings



Herb Pesto Crusted Fletcher Rack Of Lamb -78.⁸⁴

Mint Jelly , Horseradish , Paprika Potato Roast , Natural Jus

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SIDE DISHES

-   Potato Purée -8.00
Truffle Potato Purée , Chives , Maldon Salt
-  French Fries -8.00
Lemongrass and Kaffir Aioli
-  Steamed Vegetables -8.00
Steamed Vegetables , Carnival Pepper and Sea Salt

DESSERT

-    Stewed Apricot Crème Brulee -6.00
Cardamom , Saffron Cremeux
-    Parfait Of Sour Cherry -3.00
nuts enrobed with baked meringue
-   Terrine Of Callebaut Dark -6.00
Poached Milk Sponge
-   Cinnamon Apple Strudel -5.00
Star Anise Vanilla Dollops

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