

STARTERS

Sea Scallops

Thai herbs, pickled rhubarb compote, balsamic glaze, garden cress
US\$ 28.00

Foie Gras Bruschetta

strawberry chutney, toasted ciabatta bread,
cress and sprout, reduction of saffron balsamic vinegar
US\$ 30.00

Punjabi Chicken

3-colour Punjabi chicken roll, curried honey Granny Smith and carrot
salad, mango chutney mayonnaise, mint sauce
US\$ 19.00

Tuna

sesame and pepper crusted sushi-grade tuna roll, Asian sweet and sour coulis,
garden cress & pickled ginger
US\$ 21.00

Kimchee ●

Korean pickled cabbage and Chinese pear, crumbled blue cheese, sesame seed,
Asian vinaigrette
US\$ 17.00

SOUPS

Corn Chowder

smoked salmon strips, drops of green chili parsley puree
US\$ 9.00

Beetroot Gazpacho ●

dash of dill yoghurt
US\$ 8.00

Menu is subject to change without prior notice.

SEA GRILL

All prices are in US dollars subject to 10% service charge and 8% GST

● not included in Full Board and All Inclusive packages ● vegetarian

SEAFOOD & FISH

Lobster ●

charcoal grilled, fresh herbs, roasted pepper butter
US\$ 85.00

Jumbo Prawns

citrus and tarragon vinaigrette
US\$ 45.00

Tiger Shrimp

skewer served with a passion fruit caramel sauce
US\$ 39.00

Mud Crab

ginger shallot sauce
US\$ 32.00

Yellow Fin Tuna

orange and lemon wasabi dressing
US\$ 35.00

MEAT

Black Angus Rib Eye

Korean marinade, sesame miso sauce
US\$ 42.00

Black Angus Tenderloin

French traditional: black pepper sauce
US\$ 45.00

Baby Back Pork Ribs

Chinese sweet and sour marinade, tomato pomegranate salsa
US\$ 41.00

Above dishes are garnished with roast new potato, ratatouille vegetables,
and seasoned vegetables.

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FROM THE TANDOOR OVEN

Whole Local Reef Fish

our Indian chef's spice mixture, slowly tandoor oven cooked
US\$ 35.00

Jhinga Nisha

chilli paste and garlic marinated jumbo prawn tails cooked in Indian clay oven
US\$ 42.00

Machi Tikka Salalah

Ajwan flavoured fish fillet cooked in Indian clay oven
US\$ 35.00

Chicken Tikka

Famous Indian chicken cooked in our tandoor oven,
tamarind sauce and mint coriander chutney
US\$ 32.00

Tandoori Murgh

(allow 40 minutes for preparation)
rare spice and yoghurt marinated half chicken cooked in Indian clay oven
US\$ 37.00

Tandoori Lamb Cutlets

Tandoori oven slowly baked lamb chop, homemade lemon chutney,
mango salsa, minted yoghurt
US\$ 42.00

Above dishes are garnished with roast new potato, ratatouille vegetables,
and seasoned vegetables.

VEGETARIAN

Veggie Shish Kebabs ●

Homemade sweet and sour tomato chutney
US\$ 32.00

Asian Mushroom and Vegetable Papillote ●

ginger flavoured, light Chinese soy sauce
US\$ 32.00

SEA Q GRILL

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SIDE DISHES

US\$ 7.00

Naan ●

Paratha ●

Steamed Basmati Rice ●

Grilled Zucchini with Pesto ●

Grilled Eggplant Japanese-style ●

Potato Salad with Cumin and Coriander ●

French Fries ●

DESSERTS

The Vilu Bar

The Mojito: sugar crumble, lime rum mousse, mint jelly

The Pina Colada: coconut crumble, pineapple rum mousse, coconut jelly

The Blind Russian: chocolate Kalhua mousse, Baileys jelly, butterscotch sauce

US\$ 12.00

Apple Tatin Mille-feuille

crispy puff pastry, caramelized apple ,salted butter caramel, vanilla ice cream

US\$ 12.00

White Chocolate and Olive Oil Mousse

butter shortbread, dark chocolate sorbet

US\$ 12.00

Exotic Fruit Compote

bitter chocolate ganache, Brittany shortbread, gingered mascarpone mousse

US\$ 12.00

Coconut Milk and Passion Fruit Crème Brulée

twisted traditional caramelized French crème brulée

US\$ 12.00

Ice Cream & Homemade Sherbets

Please ask your waiter for our daily flavour selection

1 scoop: US\$ 4.00 2 scoops: US\$ 6.00 3 scoops: US\$ 8.00

Kandolhu Fruit Plate

US\$ 9.00

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