

SUNSET^{grill}

r e s t a u r a n t

Starters

Salads and Soups

From the Sea

From the Land

Surf & Turf

From the Grill

Side Dishes

Platters for Two

Desserts

Congratulations

Mustards

Beef Carpaccio On Grain Mustard Dressing

CRISPY RICOTTA AND TRUFFLE RAVIOLI WITH MARINATED WHITE ASPARAGUS

\$ 32

Wood Smoked Salmon

GREEN ASPARAGUS PANNACOTTA, PASSIONFRUIT AND GINGER CHUTNEY, QUAIL EGG AND RASPBERRY DRESSING

\$ 34

Crabmeat

EGGPLANT COULIS WAKAME, CUCUMBER, AVOCADO AND FLYING FISH ROE CAVIAR

\$ 36

Sizzling Chili Salt Calamari

SZECHUAN SPICE, GINGER, TENDRILS AND CHILI CITRUS MARMALADE

\$ 30

Hoisin Glazed Duck Breast

THINLY SLICED CUCUMBER PICKLES, DRY FIG, WATERCRESS AND CARAMEL JUS

\$ 32

Mushroom Tortino

ROASTED SEASONAL VEGETABLES, SAFFRON CREAM AND GRANA PADANO FLAKES

\$ 33

Garden Herbs & Artichoke Risotto

WITH ROASTED CALAMARI

\$ 30

Seasonal Vegetables With Parmesan Wafer

MIXED LETTUCE, SEMI DRIED TOMATO AND APPLE WALNUT DRESSING
\$ 25

Oven-Baked Roma Tomato

WITH BUFFALO MOZZARELLA, AVOCADO, AUBERGINE CRISPS AND BALSAMIC SYRUP
\$ 28

Caesar Salad

BABY ROMAINE LETTUCE WITH BACON LARDONS, PARMESAN WAFER, CROUTONS AND CAESAR DRESSING
\$ 25

Chilled Spicy Avocado Soup

AND PRAWNS ON LEMON GRASS SKEWERS
\$ 31

Tomato Soup

GREEN MUSSELS, CREAM OF GIN, FENNEL AND CUCUMBER ESSENCE WITH BALSAMIC SYRUP
\$ 29

Seafood Chowder

WITH CLAMS, SAFFRON, CROUTONS AND DRIZZLED WITH CHILI OIL
\$ 32

FROM THE SEA

Simply Grilled Sri Lankan Water Prawns

CHICKPEAS, GREEN PEAS, BROCCOLI, TOMATO AND GINGERED BRANDY BUTTER

\$ 49

Maldivian Lobster

CAJUN SPICE, POTATO PUREE AND ASPARAGUS PICADA

\$ 55

Catch Of The Day

WITH FRENCH FRIES, CAPER AIOLI, AND CITRUS BEURRE BLANC

\$ 40

Sesame Sea Scallops

WAKAME, WATERMELON LIME SALSA AND PONZU MAYONNAISE

\$ 44

FROM THE LAND

Grilled Short Loin Of Lamb Eye

CAULIFLOWER FLAN, POTATO AND ROAST GARLIC RAVIOLI, BRAISED WHITE ASPARAGUS AND SHALLOT JUS

\$ 58

Cape Grim Beef Tenderloin

SHIITAKE FRITTERS, HORSERADISH CUSTARD AND BLACK TRUFFLE

\$ 65

Chianti Marinated Corn Fed Chicken

SHALLOT CONFIT, PUMPKIN PUREE AND LEMON OLIVE OIL

\$ 45

Duck Breast

PICKLED JAPANESE CUCUMBER, FIVE SPICE, STAR ANISE

\$ 48

Surf & Turf - \$75

PAN ROAST AUSTRALIAN ANGUS BEEF AND HALF MALDIVIAN LOBSTER, BRAISED FENNEL, BLACK TRUFFLE, SMOKY MASHED POTATOES AND SPICY TOMATO JAM WITH RED WINE SAUCE

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FROM THE GRILL

ALL GRILLS ARE ACCOMPANIED BY A GARDEN SALAD OR MIXED GRILLED VEGETABLES, GARLIC CONFIT POTATO MASH OR FRIED POTATOES WITH ONIONS AND YOUR CHOICE OF GORGONZOLA AND WALNUT BUTTER, OR PORCINI MUSHROOM CREAM SAUCE OR CHIANTI WINE AND PEPPERCORN SAUCE.

Cape Grim Beef Sirloin

(250 GRAMS) \$68

Kurobuta Pork Chop

(1 RIB) \$60

Scottish Lamb Rack

(4 RIBS) \$60

Cape Grim Beef Ribeye

(300 GRAMS) \$68

French Trimmed Veal Chop

(280 GRAMS) \$65

Yellow Fin Tuna

\$40

SIDE DISHES

Green Peas with Bacon

WITH CREAM AND FRESH THYME

\$ 8

Roast Green Asparagus

GREEN BEANS AND BABY SPINACH WITH SHALLOTS AND GARLIC

\$ 10

Classic Potato Gratin

\$ 10

Chorizo Sausage

BACON AND ADZUKI BEANS WITH FRESH TOMATO SAUCE

\$ 10

Broccoli & Tomato Gratin

\$ 8

PRICES ARE IN US\$, SUBJECT TO 10% SERVICE CHARGE AND T-GST. IF YOU HAVE ANY ALLERGIES, PLEASE NOTIFY YOUR WAITER

PLATTERS FOR TWO

Chilled Seafood

CHILLED POACHED TIGER PRAWNS, CANADIAN LOBSTER, ALASKAN KING CRAB LEGS, FRESH SEA SCALLOP AND REEF FISH HERB CRUSTED YELLOW FIN TUNA, APPLE MARINATED SALMON, FRESH OYSTERS, FLYING FISH ROE AND OSCIETRA CAVIAR

\$ 180

SERVED WITH ROASTED GARLIC, SLOW COOKED CHERRY TOMATOES, SAFFRON MAYONNAISE, SPICY HORSERADISH, CREAM OF PARSLEY, SHALLOT AND LEMON VINAIGRETTE

Grilled Seafood

WHOLE MALDIVIAN LOBSTER, SRI LANKAN WATER PRAWNS, FRESH SEA SCALLOP, KING FISH, SEA BASS FILLET, LANGOUSTINES, CALAMARI AND REEF FISH

\$ 290

SERVED WITH SEASONAL GRILLED VEGETABLES, SAFFRON RICE, MUSTARD AND LEMON SAUCE, GARLIC BUTTER AND FENNEL DIP

Manjari Chocolate Tube Truffle

RASPBERRY ANISE JELLY AND PASSIONFRUIT SORBET

\$ 20

Lemon Thin Tart

CLOUD MERINGUE, GRAPEFRUIT AND ORANGE SALAD AND GREEN APPLE SORBET

\$ 19

Lemongrass & Ginger Crème Brûlée

PISTACHIO AND CRANBERRY BISCOTTI WITH LEMON AND LIME SORBET

\$ 19

Baked Pineapple In Spices

ALMOND MATCHA BRITTLE AND VANILLA ICE CREAM

\$ 18

Sunset Trilogy

COCONUT AND LIME MASCARPONE CHIBOUSTE, PEANUT CRISPS AND MANGO CHILLI, MARMALADE AND PINEAPPLE SORBET

\$ 22

CONGRATULATIONS!

Starters

Oven-Baked Roma Tomato With Buffalo Mozzarella

AVOCADO, AUBERGINE CRISPS AND BALSAMIC SYRUP

OR

Wood-Smoked Salmon

GREEN ASPARAGUS, APPLE "PANNACOTTA" AND GINGER CHUTNEY, QUAIL EGG AND CORIANDER LEAVES

OR

Beef Carpaccio On Grain Mustard Dressing

CRISPY RICOTTA AND TRUFFLE RAVIOLI, WITH MARINATED WHITE ASPARAGUS AND BALSAMIC DRESSING

Main Courses

Simply Grilled Water Prawns

CHICKPEAS, GREEN PEAS, WHITE BEANS, BROCCOLI, TOMATO AND GINGERED BRANDY BUTTER

OR

Cape Grim Beef Tenderloin

SHIITAKE FRITTERS, HORSERADISH CUSTARD AND BLACK TRUFFLE

OR

Chianti-Marinated Corn Fed Chicken

SHALLOT CONFIT, PUMPKIN PUREE AND LEMON OLIVE OIL

Desserts

Chocolate

MANJARI CHOCOLATE TUBE TRUFFLE, RASPBERRY ANISE JELLY AND PASSIONFRUIT SORBET

OR

Crème Brûlée

LEMONGRASS AND GINGER CRÈME BRULEE, PISTACHIO AND CRANBERRY BISCOTTI AND WHITE PEACH SORBET

OR

Sunset Trilogy

COCONUT AND LIME MASCARPONE CHIBOUSTE, PEANUT CRISPS, MANGO CHILLI MARMALADE, PINEAPPLE SORBET

PRICED AT \$195 PER PERSON, INCLUSIVE OF A BOTTLE OF CHAMPAGNE (OR WINE IF PREFERRED) PER COUPLE, MINERAL WATER, TEA AND COFFEE FOR TWO.

PRICES ARE IN US\$, SUBJECT TO 10% SERVICE CHARGE AND T-GST.

Edmond Fallot Mustard Selection

Seed Style Mustard

WATER, MUSTARD SEEDS, WHITE WINE VINEGAR, SALT, MUSTARD SEED HUSKS, SUGAR, SPICES. FOOD MATCH: CHEESE LIKE PARMIGIANO REGGIANO, MANCHEGO, COLD CUTS, PROSCIUTTO OR IBERICO HAM.

Honey & Gingerbread Dijon Mustard

WATER, MUSTARD SEEDS, VINEGAR, HONEY, SALT, SUGAR, GINGERBREAD FROM DIJON, SPICES, NATURAL EXTRACTS OF PLANT AND FRUIT.
FOOD MATCH: DUCK, LAMB OR GRILLED PORK DISHES.

Tarragon Dijon Mustard

WATER, MUSTARD SEEDS, VINEGAR, SALT, MUSTARD SEED HUSKS, AROMATIC HERBS, LEAVES OF TARRAGON, NATURAL FLAVOUR OF TARRAGON, CITRIC ACID, SUGAR, SPICES.

FOOD MATCH: TRY IT WITH GRILLED TUNA OR CROCODILE MEAT AND YOU WILL BE SURPRISED.

Blackcurrant Dijon Mustard

WATER, MUSTARD SEEDS, WHITE WINE, VINEGAR, BLACKCURRANT CREAM FROM DIJON, SALT, NATURAL FLAVOUR OF BLACKCURRANT, MUSTARD SEED HUSKS.

FOOD MATCH: MATCH IT WITH SLIGHTLY SWEETER MEAT LIKE VENISON, DUCK AND PORK.



Other Mustard Varieties

Pommery Mustard, Meaux, France

HAS BEEN SERVED AT THE TABLES OF FRENCH KINGS SINCE 1632. THE SECRET RECIPE BELONGED TO THE RELIGIOUS ORDER OF MEAUX AND WAS PASSED ON TO THE POMMERY FAMILY IN 1760 WHO TO THIS DAY, CLOSELY GUARD ITS SECRET RECIPE. IT IS DELICIOUSLY GRAINY. BEAUTIFUL SPREAD ON A FINE, AGED CHEESE LIKE A FRENCH COMTE OR ITALIAN PARMIGIANO REGGIANO.

Vitlis Grasppeed Mustard, Germany

FINE COMBINATION OF MUSTARD SEEDS, GRAPE SEEDS, GRAPE SEED OIL AND HONEY GIVES THIS MUSTARD ITS UNIQUE TASTE. PRODUCED ONLY WITH ORGANIC INGREDIENTS IT IS

A PERFECT ACCOMPANY FOR GRILLED WHITE MEAT LIKE PORK, CHICKEN, VEAL DISHES OR CROCODILE.

Kloster Ruhn Wild Herb Mustard, Germany

MADE FROM A SECRET RECIPE HOLD BY THE MONKS OF KLOSTER RÜHN FOR OVER 100 YEARS. MAIN INGREDIENTS ARE A VARIETY OF 22 CAREFULLY SELECTED HERBS GROWN IN THE MONASTERIES' OWN GARDEN. VERY GOOD WITH COLD CUTS, GRILLED CHICKEN AND GRILLED RED MEAT.

Dusseldorfer Urtyp Mustard, Germany

PRODUCED SINCE 1726 IN GERMANY'S OLDEST MUSTARD MILE. MADE OF BROWN AND YELLOW MUSTARD SEED IT HAS A STRONG HOT MALTY FLAVOR. BEST WITH BBQ RED MEATS, SAUSAGES OR PORK.



BACK TO STARTERS

BEEF CARPACCIO ON GRAIN MUSTARD DRESSING

CRISPY RICOTTA AND TRUFFLE RAVIOLI WITH MARINATED WHITE ASPARAGUS
\$32



BACK TO STARTERS

WOOD SMOKED SALMON

GREEN ASPARAGUS PANNACOTTA, PASSIONFRUIT AND GINGER CHUTNEY,
QUAIL EGG AND RASPBERRY DRESSING

\$34



BACK TO STARTERS

CRABMEAT

EGGPLANT COULIS WAKAME, CUCUMBER, AVOCADO AND FLYING FISH ROE
CAVIAR
\$3



BACK TO STARTERS

SIZZLING CHILLI SALT CALAMARI

SZECHUAN SPICE, GINGER, TENDRILS AND CHILI CITRUS MARMALADE
\$30



BACK TO STARTERS

HOISIN GLAZED DUCK BREAST

THINLY SLICED CUCUMBER PICKLES, DRY FIG, WATERCRESS AND CARAMEL JUS
\$32



BACK TO STARTERS

MUSHROOM TORTINO

ROASTED SEASONAL VEGETABLES, SAFFRON CREAM AND GRANA PADANO
FLAKES
\$33



BACK TO STARTERS

GARDEN HERBS AND ARTICHOKE RISOTTO

WITH ROASTED CALAMARI
\$30



BACK TO STARTERS

SEASONAL VEGETABLES WITH PARMESAN WAFER
MIXED LETTUCE, SEMI DRIED TOMATO AND APPLE WALNUT DRESSING
\$25



BACK TO SOUPS & SALADS

OVEN-BAKED ROMA TOMATO

WITH BUFFALO MOZZARELLA, AVOCADO, AUBERGINE CRISPS AND BALSAMIC
SYRUP
\$28



BACK TO SOUPS & SALADS

CAESAR SALAD

BABY ROMAINE LETTUCE WITH BACON LARDONS, PARMESAN WAFER,
CROUTONS AND CAESAR DRESSING

\$25



BACK TO SOUPS & SALADS

CHILLED SPICY AVOCADO SOUP

AND PRAWNS ON LEMONGRASS SKEWERS

\$31



BACK TO SOUPS & SALADS

TOMATO SOUP

GREEN MUSSLES, CREAM OF GIN, FENNEL AND CUCUMBER ESSENCE WITH
BALSAMIC SYRUP
\$29



BACK TO SOUPS & SALADS

SEAFOOD CHOWDER

WITH CLAMS, SAFFRON, CROUTONS AND DRIZZED WITH CHILLI OIL
\$32



BACK TO FROM THE SEA

SIMPLY GRILLED SRI LANKAN WATER PRAWNS

CHICKPEAS, GREEN PEAS, BROCCOLI, TOMATO AND GINGERED BRANDY
BUTTER

\$49



BACK TO FROM THE SEA

MALDIVIAN LOBSTER

CAJUN SPICE, POTATO PURÉE AND ASPARAGUS PICADA
\$55



BACK TO FROM THE SEA

CATCH OF THE DAY

WITH FRENCH FRIES, CAPER AIOLI AND CITRUS BEURRE BLANC
\$40



BACK TO FROM THE SEA

SESAME SEA SCALLOPS

WAKAME, WATERMELON LIME SALSA AND PONZU MAYONNAISE

\$44



BACK TO FROM THE LAND

GRILLED SHORT LOIN OF LAMB EYE

CAULIFLOWER FLAN, POTATO AND ROAST GARLIC RAVIOLI, BRAISED WHITE
ASPARAGUS AND SHALLOT JUS
\$58



BACK TO FROM THE LAND

CAPE GRIM BEEF TENDERLOIN

SHITAKE FRITTERS, HORSERADISH CUSTARD AND BLACK TRUFFLE

\$65



BACK TO FROM THE LAND

CHIANTI MARINATED CORN FED CHICKEN

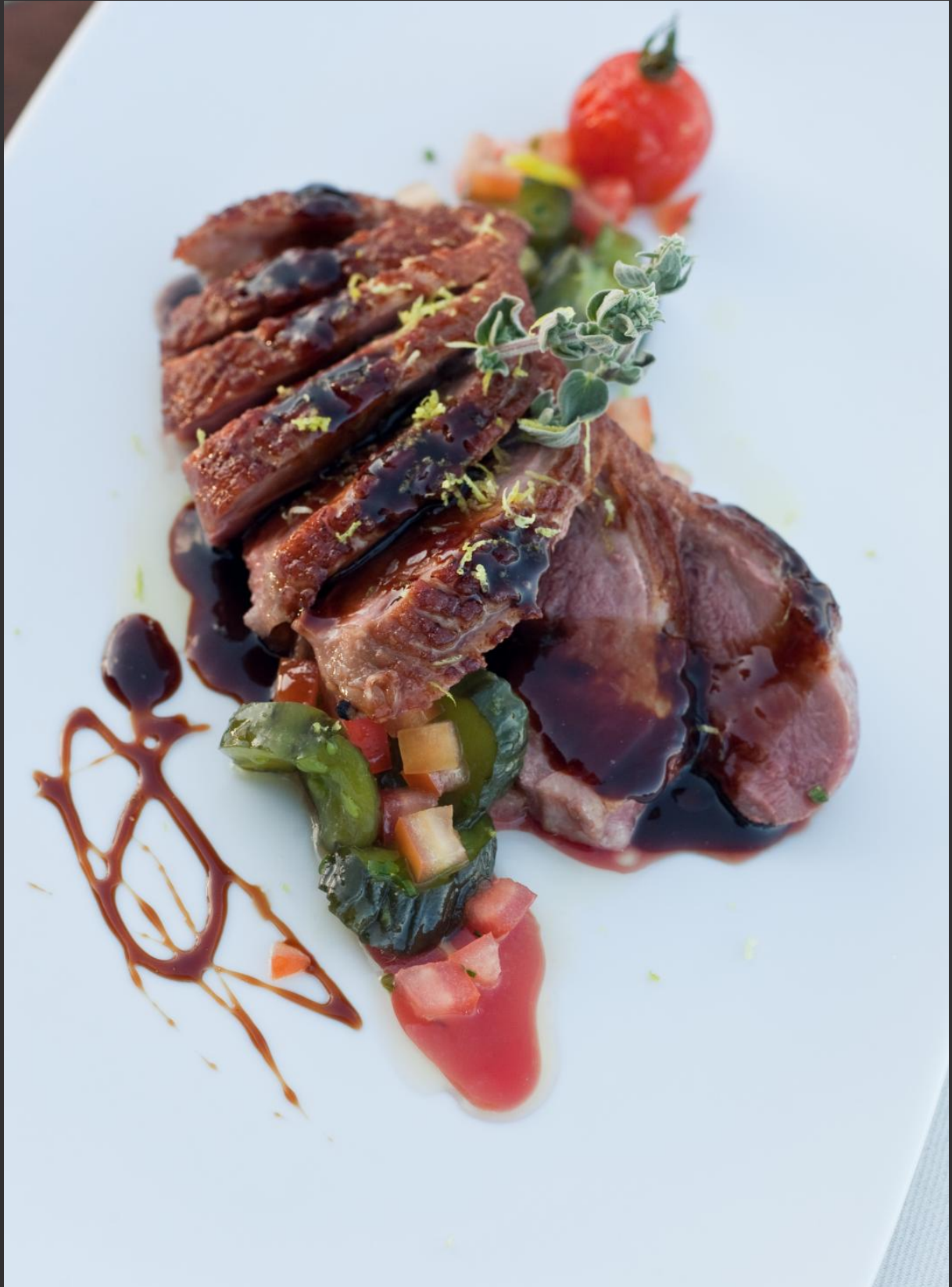
SHALLOT CONFIT, PUMPKIN PURÉE AND LEMON OLIVE OIL
\$45



BACK TO FROM THE LAND

DUCK BREAST

PICKLED JAPANESE CUCUMBER, FIVE SPICE, STAR ANISE
\$48



BACK TO SURF AND TURF

SURF AND TURF

PAN ROASTED AUSTRALIAN ANGUS BEEF AND HALF MALDIVIAN LOBSTER,
BRAISED FENNEL, BLACK TRUFFLE, SMOKEY MASHED POTATOES AND SPICY
TOMATO JAM WITH RED WINE SAUCE
\$75



BACK TO FROM THE GRILL

BLACK ANGUS BEEF SIRLOIN

250GRAMS

\$68



BACK TO FROM THE GRILL

KUROBUTA PORK CHOP

1 RIB
\$60



BACK TO FROM THE GRILL

SCOTTISH LAMB RACK

4 RIBS
\$60



BACK TO FROM THE GRILL

CAPE GRIM BEEF RIB EYE

300 GRAMS

\$68



BACK TO FROM THE GRILL

FRENCH TRIMMED VEAL CHOP

250 GRAMS

\$65



BACK TO FROM THE GRILL

YELLOW FIN TUNA

\$40



BACK TO SIDE DISHES



GREEN PEAS, BACON
WITH CREAM AND FRESH THYME
\$8

BACK TO SIDE DISHES



ROAST GREEN ASPARAGUS
GREEN BEANS AND BABY SPINACH WITH SHALLOTS AND GARLIC
\$10

BACK TO SIDE DISHES



CLASSIC POTATO GRATIN
\$10

BACK TO SIDE DISHES



CHORIZO SAUSAGE
BACON AND ADZUKI BEANS WITH FRESH TOMATO SAUCE
\$10

BACK TO SIDE DISHES



BROCCOLI AND TOMATO GRATIN
\$8

BACK TO PLATTERS FOR TWO

CHILLED SEAFOOD

CHILLED POACHED TIGER PRAWNS, MALDIVIAN LOBSTER, ALASKAN KING CRAB LEGS, FRESH SEA SCALLOP AND REEF FISH, HERB CRUSTED YELLOWFIN TUNA, APPLE MARINATED SALMON, FRESH OYSTERS, FLYING FISH ROE AND OSCIETRA CAVIAR

SERVED WITH ROASTED GARLIC, SLOW COOKED CHERRY TOMATOES, SAFFRON MAYONNAISE, SPICY HORSERADISH, CREAM OF PARSLEY, SHALLOT AND LEMON VINAIGRETTE

\$180



BACK TO PLATTERS FOR TWO

GRILLED SEAFOOD

WHOLE MALDIVIAN LOBSTER, SRI LANKAN WATER PRAWNS, FRESH SEA SCALLOP, KING FISH, SEA BASS FILLET, LANGOUSTINES, CALAMARI AND REEF FISH

SERVED WITH SEASONAL GRILLED VEGETABLES, SAFFRON RICE, MUSTARD AND LEMON SAUCE, GARLIC BUTTER AND FENNEL DIP

\$290



Please note that Champagne is not included

BACK TO DESSERTS

MANJARI CHOCOLATE TUBE TRUFFLE

RASPBERRY ANISE JELLY AND PASSIONFRUIT SORBET

\$20



BACK TO DESSERTS

LEMON THIN TART

CLOUD MERINGUE, GRAPEFRUIT AND ORANGE SALAD AND GREEN
APPLE SORBET
\$19



BACK TO DESSERTS

LEMONGRASS & GINGER CRÈME BRÛLÉE

PISTACHIO AND CRANBERRY BISCOTTI WITH WHITE LEMON AND
LIME SORBET
\$19



BACK TO DESSERTS

BAKED PINEAPPLE IN SPICES

ALMOND BATCHA BRITTLE AND VANILLA ICE CREAM

\$18



BACK TO DESSERTS

SUNSET TRILOGY

COCONUT AND LIME MASCARPONE CHIBOUSTE, PEANUT CRISPS
AND MANGO CHILLI, MARMALADE AND PINEAPPLE SORBET

\$22

