



STARTERS

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FROM THE TANK

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MEAT MAIN COURSES

DESSERTS



## STARTERS

|                                                                                                                                                                                                                              |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Fresh Oysters</b> (from Coffin Bay, South Australia)<br>Choose one of the three following options:<br>Natural/ Fried with garlic and parsley butter/ Kirkpatrick<br>Champagne, Chablis, Sancerre, Clare Valley Riesling   | \$4.95<br>Each |
| <b>Grilled Oregano Marinated Courgette Salad</b><br>Shimeji mushroom, oyster mushroom, baby spinach,<br>sun-dried tomato, feta cheese and red capsicum emulsify<br>Grüner Veltliner, Pinot Blanc, Condrieu, Pinot Noir       | \$27           |
| <b>Warm Prawns and Sweet Mango Salad</b><br>Avocado, cherry tomato, cucumber, dry passion fruit seeds,<br>coconut and sambal oelek dressing<br>German Riesling, New Zealand Sauvignon Blanc,<br>Torrantes, Junmai Ginjo Sake | \$33           |
| <b>Wagyu Rib Eye Salad</b><br>Mixed by the waiter at your table and served warm<br>with vegetables, fruit, white balsamic vinegar,<br>tamarind and kumquat<br>Rosé Champagne, White Bordeaux, Chardonnay, Albariño           | \$33           |

Prices are in US\$, subject to 10% service charge and T-GST



## APPETIZERS

- Seared Yellow Fin Tuna** \$28  
Crispy chickpea cake with homemade sweet spices, cantaloupe soup, shallot confit, mesclun leaves and tomato vinaigrette  
Sangiovese, Red Burgundy, St. Laurent, Dolcetto
- Chilled Confit of Legine Fillet** \$33  
Imperial caviar, carrot and vanilla purée, watercress and organic olive oil  
Champagne, Oak aged Chardonnay, Pinot Grigio, Pinot Noir
- Roasted Quail Breast, Saltimbocca Style** \$26  
Crème fraîche, chickpea and sun-dried tomato ragout, tarragon mustard jus  
Chianti, Merlot, Blaufränkisch, Grenache
- Hand Chopped Cape Grim Beef Tenderloin with Chanterelle Mushroom** \$32  
Chianti poached quail egg, Japanese pickled cucumber, pomegranate essence  
Champagne, Sauvignon Blanc, Pinot Grigio, Chablis
- Potato and Aubergine Parmesan in Kataifi** \$30  
baby vegetables, black olive tapenade, leek and truffle cream sauce  
Grüner Veltliner, Ribolla Gialla, Semillon, Barbera
- Pata negra** \$30  
Fresh asparagus, quail eggs, raspberry condiments, cream cheese, vanilla bean oil  
Sauvignon Blanc, Provence Rosé, Chenin Blanc, Dry Riesling



## SOUPS

**Chilled Green Apple and Honey Pear Soup** \$25

Thyme grissini, micro herbs

Pinot Grigio, Chenin Blanc, Torrontes

**Chilled Pomegranate, Beetroot and Cranberry Soup** \$25

Tarragon infused olive oil

Rosé Wines, Viognier, Aged Riesling

**Seafood Soup** \$29

Served with sweetcorn purée and sautéed seafood,  
slightly flavoured with chilli oil

Sauvignon Blanc, Pinot Grigio, Grüner Veltliner

**Mandhoo Island Pumpkin Soup** \$28

Served with parmesan cream, pesto and truffle oil

Chenin Blanc, Grüner Veltliner, Pinot Blanc



## PASTA AND RISOTTO

### Lobster and Prawn Ravioli \$40

Saffron scented macadamia nuts, lobster chowder,  
fresh tomato and basil

Prestige Cuvée Champagne, White Burgundy, Italian Charddonay

### Squid Ink Tagliatelle \$33

Reef fish bisque, broccoli purée, calamari tartar

Sangiovese, Nebbiolo, Barbera, Tempranillo

### Mango and Chilli Risotto \$35

Crispy langoustine in kataifi,  
lemongrass buerre blanc and 12 spices

Chenin Blanc, Riesling, Gewürztraminer, Pinot Gris

### Green Pea and Fava Bean Risotto \$35

Pan seared sea bass, oven slow cooked tomato,  
oregano fish soup

Pinot Grigio, Sauvignon Blanc, Grüner Veltliner, Vernaccia



## SIDES

|                                        |      |
|----------------------------------------|------|
| <b>Sea Salted Roasted New Potatoes</b> | \$14 |
| Basil and pine nut pesto               |      |
| <b>Maldivian Coconut Rice</b>          | \$14 |
| Gratin of cauliflower                  |      |
| <b>Confit Aubergines</b>               | \$14 |
| Black olives, rocket leaves            |      |



## FROM THE TANK

Fresh Live Local Lobster  
(upon availability)

\$28 per 100g

Choose from:

- Char grilled with garlic butter
- Soy, ginger, chilli and lime

Champagne, Chardonnay, Sauvignon Blanc



## FISH MAIN COURSES

|                                                                                                                                                                                                    |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Black Cod Fillet</b>                                                                                                                                                                            | \$49 |
| Seared on the plancha with black Kilauea fine sea salt, aubergine salsa, moong dal, clams, espelette chilli, cream and toasted pink peppercorn<br>Chardonnay, Grüner Veltliner, Pinot Noir, Merlot |      |
| <b>Seared Maldivian Tuna and Soft Shell Crab</b>                                                                                                                                                   | \$38 |
| Served rare, braised chicory, oyster mushrooms, pickled saffron lemon and Pedro Ximénes sherry sauce<br>Chardonnay, Pinot Noir, Sangiovese, Zwiegelt                                               |      |
| <b>Pan Seared Turbot Fillet</b>                                                                                                                                                                    | \$43 |
| Scallops, grapes, stir fried baby bok choy, orange curaçao cream<br>Viognier, Sauvignon Blanc, Pinot Grigio, Provence Rosé                                                                         |      |





## MEAT MAIN COURSES

- Cape Grim Beef Tenderloin, seared on the plancha** \$53  
Crispy polenta cake, sautéed spinach, fried tofu, caramelized garlic, gorgonzola and walnut butter, port wine shallot jus  
Syrah, Cabernet Sauvignon, Nebbiolo, Grenache
- Braised Veal Cheeks, cooked for eight hours** \$53  
Parmesan and mascarpone risotto, Jerusalem artichoke ragout, basil pesto, chilli oil and thyme sauce  
Nebbiolo, Tempranillo, Bordeaux, Sangiovese
- Lamb Eye Fillet, Creamy Chamomile Onion Soup** \$43  
Boulangier potatoes, braised shitake mushrooms and artichoke, dried cherry tomato, lamb jus  
Cabernet Sauvignon, Merlot, Shiraz, Malbec
- Roasted Rack of Venison** \$55  
Taro root purée, apple and duck foie gras ravioli, balsamic glazed shallots, dried blackcurrant gravy  
Cabernet Sauvignon, Malbec, Corvina, Pinot Noir
- Suckling Pig, slow-cooked for 10 hours in sous vide** \$49  
Roasted on the plancha, sweet beet root, glazed carrots, macadamia mashed potatoes, teriyaki eucalyptus flower, honey jus  
Nebbiolo, Sangiovese, Tempranillo, Shiraz



## DESSERTS

|                                                                                                                                                                                |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Vilu's Signature Fondant</b>                                                                                                                                                | <b>\$22</b>    |
| Warm chocolate fondant, chocolate and praline brick,<br>milk chocolate chipotle shot, bitter chocolate sorbet<br>NV, Port, Graham's 10 Years Old Tawny, Douro, Portugal (60ml) | \$12 per glass |
| <b>Dessert Number Two</b>                                                                                                                                                      | <b>\$20</b>    |
| Young pea ice cream, semolina orange cake,<br>vanilla cream, minted sous vide strawberries<br>2006, Tenute Marchese Antinori, Vin Santo, Tuscany, Italy (60ml)                 | \$16 per glass |
| <b>White Chocolate Carrot Cake</b>                                                                                                                                             | <b>\$21</b>    |
| Cream cheese ice cream, riesling raisin compote, dried carrot<br>NV Sweet Sherry, Lustau 'San Emilio' Jerez, Spain (60ml)                                                      | \$9 per glass  |
| <b>Rodriguez Tatin Style</b>                                                                                                                                                   | <b>\$19</b>    |
| Poached apples and hazelnut tart, Gewürztraminer gelée,<br>crème fraîche and rose ice cream<br>2003, Vouvray, Domaine Huet, Loire, France (60ml)                               | \$20 per glass |



## DEGUSTATION MENU

\$205 per person

### **Pata Negra**

Fresh asparagus, quails egg, raspberry condiments, cream cheese, vanilla bean oil  
Duval Leroy Brut, NV, Champagne, France (100ml)

### **Warm Prawns and Sweet Mango Salad**

Avocado, cherry tomato, cucumber, dry passion fruit seeds, coconut and sambal oelek dressing  
Cloudy Bay Sauvignon Blanc, 2013, Marlborough, New Zealand (100 ml)

### **Seared Maldivian Tuna and Soft shell Crab**

Served rare with braised chicory, oyster mushrooms, pickled saffron lemon and Pedro Ximénez sherry sauce  
Castello della Sala "Cervaro", 2010, Tuscany, Italy (100ml)  
or  
Vincent Girardin, Satenay "Vieilles Vigne", Pinot Noir, 2011, Burgundy, France (100ml)

### **Grilled Cape Grim Beef Tenderloin**

Crispy polenta cake, sautéed spinach, fried tofu, caramelised garlic, gorgonzola and walnut butter, Port wine shallot jus  
Malbec, Las Moras Black Label, San Juan, 2011, Mendoza, Argentina (100ml)

### **VILU'S SIGNATURE FONDANT**

Warm chocolate fondant, chocolate and praline brick, milk chocolate chipotle shot, bitter chocolate sorbet  
Graham's, 10 Year Old Tawny Port, Portugal (60ml)