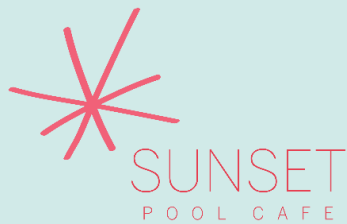








SUNSET
P O O L C A F E

DINNER MENU



Starter

- HIRAMASA KINGFISH  \$24
Fish Carpaccio with Red Chili Emulsion, Fennel Sherry & Persimmon, Caviar
- LANGOUSTINES  \$30
Radish, Green Asparagus, Caramelized Grapefruits
- KING CRAB & PRAWN  \$36
Avocado & King Crab Roll, Poached King Prawn, Lime, Cucumber & Caviar
- BURRATA   \$22
Fresh Fig, Semi-Dried & Fresh Heirloom Tomato, Pesto
- DRY AGED BEEF TENDERLOIN  \$32
Beef Tartare made at your table, at your Spices' Selection, Capers, Gooseberries, Basil, Olive Oil, & Caviar complimented with Toast
- SCALLOPS    \$25
Chorizo textures, Parsnip, Shellfish Essence
- DUCK LIVER   \$32
Pan seared Foie Gras with Red currants reduction
- HIDEAWAY CAESAR SALAD   \$26
Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, Garlic Crouton, Hardboiled Egg with Grilled Chicken or Grilled Prawn



Nuts



Seafood



Gluten



Alcohol



Dairy



Pork

All prices are in US dollars & subject to 10% service charge plus 12% GST












* Not included in All Inclusive package, 30% discount applicable in each dish



Soup

- BUTTERNUT SQUASH   \$16
Cream Pumpkin Soup with Wild Mushrooms & Blue Cheese, Truffle Oil
- LOBSTER    \$20
Classical Lobster Bisque with Lobster Medallion, Fennel Fricassee
- ONIONS CAMELIZED   \$18
French Onion Soup with Toast & Emmental Cheese Caramelized

From the Sea

- CATCH OF THE DAY  \$36
Oven Roasted Fish Fillet, Baby Bok Choy, Mango Salsa
- GLACIER 51 TOOTHFISH*    \$44
Celeriac Textures, Mussels Emulsion, Algae Salad
- BLACK COD FISH     \$38
Saffron Tagliatelle's Sea Food Sauce
- MALDIVIAN GRILLED LOBSTER*    \$60
Grilled Thermidor Island Sweet Potato



Seafood



Gluten



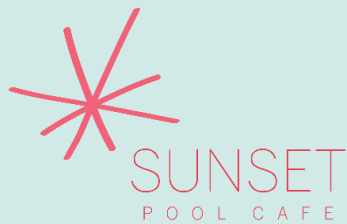
Alcohol












Dairy

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* Not included in All Inclusive package, 30% discount applicable in each dish



From the Land

- WAGYU ENTRECOTE*  \$60
Potato Fingerling, Baby Vegetables, Red Wine Reduction with Truffle
- AUSTRALIAN LAMB FILLET    \$36
Herb Crusted Lamb Loin with Green Peas, Goat Cheese Croquette, Asparagus, Black Kalamata Olive "Soil", Caramelized Sour Mint Jus
- VEAL   \$40
Combination of Veal Tenderloin & Sweetbread, Wild Mushrooms, Port Wine & Sage Sauce
- IBERIC PRESA    \$36
Jerusalem Artichoke, Island Kale, Shimeji Mushrooms, Shallot Jus



Gluten



Alcohol



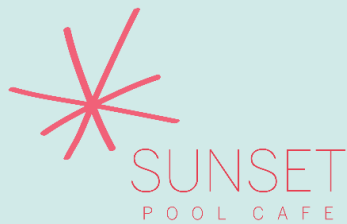
Dairy



Pork

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Dessert

Please pre-order your dessert

YUZU DELICE  	\$14
Almonds Crumble, Meringue, Marshmallow, Lime Sauce, & Yuzu Mousse	
CHEESE PLATE   	\$20
International Cheese Display served with Marmalade & Assorted Crackers	
PINEAPPLE CLAFOUTIS  	\$14
Hot Clafoutis With Pineapple, Mojito Sauce & Rum Ice Cream	
CHOCOLATE SOUFFLE  	\$18
Hot souffle served with Vanilla Ice cream or Whipped cream	
MOUSSE    	\$14
Vanilla & Toffee Mousse, Chocolate Sauce, Tonka Ice Cream	
TATIN GRANNY SMITH   	\$14
Cinnamon & Ginger Infused Granny Smith Roasted, with Calvados & Tatin Ice Cream	



Gluten



Alcohol



Dairy



Nuts

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* Not included in All Inclusive package, 30% discount applicable in each dish