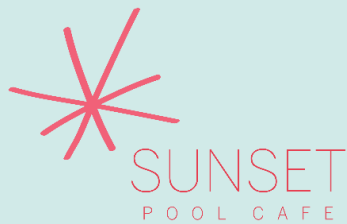













SUNSET  
P O O L C A F E

# LUNCH MENU



## Snack

- FISH SATE   \$18  
Wahoo marinated with cilantro, Peanut Sauce
- CRAB BRUSCHETTA    \$18  
Grilled Focaccia Bread, Grain Mustard, Shallot, Red Capsicum, Tomatoes & Edamame Beans
- STEAMED BUNS   \$16  
Squid Ink tempura Reef Fish, Red Onion, Cucumber, Kopi Leaf's, Jalapeno Mayo
- SHRIMP POP CORN   \$17  
Honey Lemon Mustard Dip

## Salad



- SEAFOOD CEVICHE  \$20  
Reef Fish, Shrimps, Squid, Coriander, Tiger Milk Dressing
- CITRUS CURED SALMON   \$19  
Pickled Baby Beets, Quinoa, Chives Labneh, Lemon Gel
- CAPRESE SALAD   \$18  
Buffalo Mozzarella Salad, Plum Tomato, Pesto, Pine Seed & Balsamic Glace


 Nuts  Seafood  Gluten  Alcohol  Dairy

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





## Salad


SUNSET SALAD   \$17  
Romaine Lettuce, Red Onion, Cucumber, Radish, Roma Tomatoes,  
Garlic-red Vinegar Dressing, Seared Snapper




ROCK MELON & QUINOA SALAD    \$16  
Multi-color Quinoa with Heart Palm, Avocado, Shiitake Mushroom,  
Miso and Sesame Dressing

GRILLED OCTOPUS  \$24  
Oven Braised Octopus served with Potatoes Confit & Paprika Spanish Oil

HIDEAWAY CAESAR SALAD   \$26  
Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, Garlic Crouton,  
Hardboiled Egg with Grilled Chicken or Grilled Prawn

## Soup

CHILLED WATERMELON SOUP  \$16  
Compressed Watermelon, Melons, Avocado

CLAMS CHOWDER    \$22  
Traditional Clam's Chowder



Nuts



Seafood



Gluten



Pork



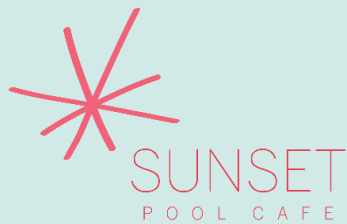
Dairy



Vegetarian













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## Sandwiches

Served with Fries & Mixed Leaves

- |   |   |      |
|---|---|------|
| DRY AGED BEEF BURGER  |          | \$32 |
| Brioche Bun, Lettuce & Tomatoes, Light Mayonnaise, Comte Cheese, Pork Bacon                   |   |      |
| HAM & CHEESE PANINI   |          | \$26 |
| Cooked Ham, Emmental Cheese, Dijon Mustard, Mayonnaise, Tomato                                |   |      |
| SEAWEED BAGEL WITH SMOKED SALMON  |       | \$28 |
| Cream Cheese, Capers, Red Onion Compote Citrus Scents, Ficelle Smoked Salmon                  |   |      |
| TUNA BURGER   |    | \$30 |
| Brioche Bun, Lettuce & Tomatoes, Wakame Salad, Red Onion, Sweet & Sour Sauce, Tomato Concasse |   |      |



Dairy



Seafood

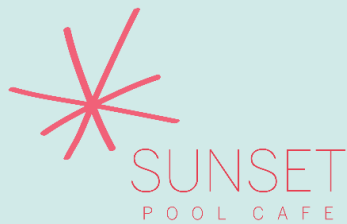


Gluten
















Pork

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## Main Course

SEA BASS*	  	\$36
Ecrasé Potato, Sautéed Vegetables, Lemon Butter Sauce		
BARRAMUNDI		\$32
Baby Bok Choy, Mango Vinaigrette		
IBERIC PORK CHEEKS*	  	\$36
Ginger & Potatoes Puree, Roasted Pumpkin, Soya Dressing		
CORN FED CHICKEN BREAST		\$33
Tomato-chili Marinade, Roasted Sweet Potatoes		
DRY AGED RIB EYE STEAK*		\$57
Green Asparagus, Red Wine Jus, Green Salad		
SPIRULINA SEAFOOD RISOTTO	 	\$34
Black Mussels, King Prawn, Reef Fish, Calamari, Garlic & Cream		
SPINACH AND RICOTTA RAVIOLI	  	\$32
Cream Sauce with Almonds, Parmesan Shaving		








 Alcohol  Seafood  Gluten  Pork  Dairy  Vegetarian

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## Dessert

MANGO & COCONUT  	\$12
Cheesecake with Vanilla, Mango & Coconut	
JIVARA CHOCOLATE   	\$16
Warm Chocolate Cake, Ginger Sauce, Macadamia Ice Cream	
YUZU DELICE  	\$14
Almonds Crumble, Meringue, Marshmallow, Lime Sauce, & Yuzu Mousse	
EXOTIC FRUIT	\$14
Assorted Exotic Fruit, Passion Sorbet	
CHEESE PLATE* 	\$20
International Cheese Display served with Marmalade & Assorted Crackers	



Nuts



Gluten



Dairy

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