



Huwandhu garden

Pan seared Ahi tuna

(served with wasabi cream and pineapple salsa)

Or

Seared beef tenderloin

(served with wild mushroom puree, asparagus and micro greens)

Or

Spinach and shiitake risotto croquettes

(served with fennel mash and caramelized pears)

Neptune hot pot

(served with prawn's skewer)

Or

Butternut squash and chicken broth

(served with cheesy coriander stick)

Or

Avocado cilantro soup

(served with garlic crostini)

Citrus sorbet

Grilled reef fish fillet

(crushed baby potatoes, seasonal veggies and fennel -tomato relish)

Or

Seared chicken fillet

(fillet stuffed with spinach-mushroom, served with saffron risotto and mushroom demi)

Or

Pan roasted lamb rack

(mashed potatoes, beans wrapped with turkey bacon and rosemary jus)

Or

Portobello and creamy polenta fritters with escalivada

Supreme café chocolate

Or

Java miracle

Or

Exotic fruit platter

USD 88 for BB/HB/FB guests. 15% discount on All Inclusive Premium.

Please note that all prices stipulated in this menu are in USD and subject to 23.20% taxes and service charge.