


ALL INCLUSIVE


TO BEGIN...

 **MARYLAND CRAB CAKE** (D) (E) (G) (S)
Tomato relish, micro herbs, BBQ mayo

 **ISLAND'S HYDROPONIC MIXED GREENS** (D) (V)
Goat cheese, avocado, fig & plum vinaigrette

CHEF'S SIGNATURE MEZZE BOARD (C) (D) (G)
Acili ezme, beetroot tarator, mutabbal, marinated olives,
garlic bread

LOCAL TUNA TARTARE (D) (E) (F) (G) (S) (SB)
Avocado mash, wakame, sesame seeds, ponzu

 **CAESAR SALAD** (D) (E) (F) (G) (S)
Island's hydroponic baby gem, anchovy & cheese dressing,
parmesan shavings
Choice of:
- **CHICKEN**
- **PRAWNS**

LOBSTER BISQUE (A) (D) (S)

CREAMY MUSHROOM & TRUFFLE SOUP (D) (V)


FROM THE RANCH

CORN FED CHICKEN BREAST (C)

GRAIN-FED AUSTRALIAN RACK OF LAMB (C)
300g Rack of Lamb

GRASS-FED AUSTRALIAN BLACK ANGUS (C)
300g OP bone-in rib eye
300g Rib eye
300g Striploin
220g Tenderloin


CHEF SPECIAL

 **24H SLOW COOKED SHORT RIB** (A) (C) (D)
Truffle mashed potato, bok choy, glazed carrot, beef jus

BRAISED VEAL CHEEK (A) (C) (D) (N)
Mascarpone risotto, truffle jus

GRILLED PORK CHOP (A) (C) (D) (N) (P)
Potato purée, butter glazed broccolini, braised cabbage,
pineapple jus

FROM THE SEA

 **CATCH OF THE DAY** (C) (D) (F) (N)
Pumpkin purée, island hydroponic greens, beetroot purée

PREMIUM LOCAL TUNA FILLET (C) (D) (F)
Glazed vegetable, beetroot purée, coconut chili sauce

GRILLED KING PRAWNS (C) (D) (N) (S)
Glazed vegetable, beetroot purée, herb butter

*All grilled dishes served with your choice of homemade sauces.



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
All prices are in US dollars and subject to 10% service charge and applicable taxes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Menu items and prices are subject to change without prior notice. Please let us know if you have any allergies, special dietary needs or restrictions.


SAUCES & HERB BUTTER

Cafe de Paris butter (C) (D)
Black peppercorn sauce (A) (C)
Maldivian chili sauce (C) (D)
Béarnaise (D) (E)
Chimichurri (C)
Creamy mushroom sauce (C) (D)

MUSTARD

Pommery mustard with cognac (A)
Beer & caraway mustard (A) (N)

SIDES

Potato purée (D)
Grilled asparagus (D)
Wild mushrooms (D)
Tempura onion rings (C) (G) (N)
Steak fries (C)
Broccolini pecorino (C) (D)
 Island's hydroponic green salad (V)

SWEETS

LAVA CAKE (D) (E) (G)

70% Valrhona chocolate, raspberry sorbet, vanilla anglaise

BLUEBERRY CHEESECAKE (D) (E) (G)

Fresh berries, vanilla bean ice cream

COCONUT & LEMON ENTREMENT (D) (E) (G)

Hydroponic basil ice cream

SEASONAL FRUITS (V)



Contains ingredients from The Greenhouse

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