

## APPETIZERS & SALADS

### SPICED OCTOPUS CARPACCIO \$30 (C) (D) (E) (S)

Baby potatoes, cherry tomatoes, kopee leaves, curry vinaigrette

### TUNA CARPACCIO \$30 (C) (F)

 Chili, mango, hydroponic mint, dill

### ANTIPASTO SALAD \$20 (D) (N)

Tomato, cucumber, smoked chicken, parmesan

### COURGETTE PRAWN SALAD \$25 (A) (S)

Avocado, spinach, rice wine vinegar

### FIG GOAT CHEESE SALAD \$25 (D) (N)

Quinoa, red onions, pistachio, balsamic glaze

### DIM SUM FROM THE STEAMER \$20 (C) (G) (SB)

Served with homemade chili sauce

Chicken Thai basil (G) (SB)

Five spice pork (G) (P) (SB)

Prawn coriander (G) (S) (SB)

Seasonal vegetable (G) (SB)

### SATAY (4 SKEWERS PER PORTION) \$25 (G) (N) (SB)

Rice cake, pickled vegetables, peanut sauce

Choice of beef, chicken or prawns

## SOUPS


### CHICKEN LEEK BROTH \$20 (E) (G) (SB)

Green beans, egg noodles

### CRAB - ASPARAGUS SOUP \$25 (S) (E)

Spring onion, sesame oil

### SHIITAKE MUSHROOM & TOFU SOUP \$20 (G) (SB) (V)

 Ginger broth, hydroponic bok choy

### SWEET POTATO CINNAMON SOUP \$20 (D) (G) (N)

Carrots, ginger, walnut, sour cream

## ASIAN MAINS

### BARRAMUNDI CRISP \$40 (F) (G) (S) (SB)

Ginger-lime sauce, snow peas, leeks

### PINEAPPLE SEAFOOD RICE \$30 (C) (G) (S) (SB) (E)

Squid, prawn, reef fish, kaffir lime

### SEAFOOD NOODLES \$40 (G) (S) (SB) (E)

Crab meat, mussels, prawns, scallops

### SPICED TOFU \$25 (C) (G) (SB)

Gochujang, sesame, scallions

### STEAMED WHOLE REEF FISH \$50 (F) (G) (SB)

Soy, ginger, spring onion, bok choy

### SWEET-SOUR PORK \$30 (G) (P) (S) (SB)

Bell pepper, apple cider vinegar

### THAI CASHEW CHICKEN \$30 (C) (G) (S) (SB) (N)

Spring onion, Thai basil, bird eye chili

### VEGETABLE FRIED RICE \$20 (C) (G) (SB)

Edamame, chili-garlic sauce

### WOK-FRIED ASIAN GREENS \$25 (G) (SB) (V)

 Hydroponic bok choy, water spinach, tofu, garlic-soy sauce

## COMFORT FOOD

### ADANA DURUM \$30 (C) (D) (G)

Spicy beef meatball roll, sweet peppers, sumac-onion salad, parsley, garlic-yoghurt dip

### CHICKEN BURGER \$35 (C) (D) (E) (G)

Whole meal bun, honey mustard coleslaw, dill pickles

### ROOT VEGETABLE BURGER \$30 (D) (E) (G)

Beetroot, carrot, sweet potato, pommery mustard, cajun spice

### WAGYU BEEF BURGER \$40 (D) (E) (G)

Heirloom tomato, caramelized onion, cheddar cheese

Choice of French fries or side salad

## PASTA


### LINGUINI CARBONARA \$35 (D) (E) (G) (P)

Pancetta, pecorino cheese, parmesan cheese, egg yolk, black pepper

### PAPPARDELLE BEEF RAGU \$35 (A) (D) (E) (G)

Cherry tomato, beef jus, parmesan cheese

### SPAGHETTI POMODORO \$30 (D) (G) (V)

 Tomato sauce, cherry tomatoes, hydroponic basil, parmesan cheese

### SQUID INK CHITARRA FRUTTI DI MARE \$35 (C) (D) (E) (F) (G) (S)

Clams, mussels, prawns, scallops, chili, garlic, cherry tomatoes

### TAGLIATELLE AI FUNGHI \$30 (D) (G) (N) (V)

Forest mushroom, pine nuts, parmesan

 Contains ingredients from The Greenhouse

A - alcohol, C - chili, D - dairy, E - egg, F - fish, G - gluten, N - nuts or seeds, P - pork, S - seafood, SB - soy beans, V - vegetarian

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.

## MAINS

### **CACCIUCCO \$50** (A) (D) (F) (S)

Lobster, prawns, reef fish, mussels, heirloom tomatoes

### **GRILLED PRAWNS \$60** (C) (D) (S)

Apple slaw chimichurri, lemon wedges

### **GRILLED TENDERLOIN \$50** (A) (D)

Mushroom guazette, potato purée, natural jus

### **REEF FISH BARIGOULE \$40** (A) (D)

Artichoke, forest mushroom, fumet

## INDIAN FAVOURITES

### APPETIZERS

#### **CHOWK KI TIKKI \$20** (D) (G) (N) (V)

Cottage cheese, potato, spiced nuts

#### **FISH KOLIWADA \$25** (C) (F) (G)

Gram flour, chaat masala

#### **LAHSOONI JHINGA \$30** (C) (D) (S)

Prawns, greek yoghurt, garam masala

#### **MAHARASHTRIAN KANDA BHAJI \$20** (C) (G) (V)

 Onion fritters, gram flour, hydroponic mint sauce

#### **MURGH TIKKA \$25** (C) (D)

 Chicken, hydroponic mint chutney, red onion

### BIRYANI

#### **MURGH DUM BIRYANI \$40** (C) (D) (N)

Aged basmati rice, chicken, saffron, Indian spices

#### **SUBZ DUM BIRYANI \$30** (C) (D) (V)

Aged basmati rice, carrots, beans, cauliflower, saffron, Indian spices

## CURRIES

Served with rice or naan bread

### **ALOO GOBHI \$25** (C) (D) (V)

Potato, cauliflower, tomatoes, green chili

### **AUSTRALIAN LAMB CHOP NIHARI \$50** (D) (G)

Black cardamom, fennel, pandan flower

### **BUTTER CHICKEN \$40** (C) (D) (N)

Tomato cashew nut gravy, home ground spices

### **CRISP REEF FISH \$40** (C) (D) (F) (G)

 Semolina, curry leaves, hydroponic mint

### **DAL MAKHANI \$25** (C) (D) (V)

Slow-cooked black lentil, tomatoes, cream

### **KADHAI JHINGA \$40** (C) (D) (S)

Prawn, bell pepper, coriander, cumin

### **PANEER TIKKA MASALA \$30** (C) (D) (N) (V)

Cottage cheese, fenugreek

### **TARKARI HANDI \$35** (C) (D) (N) (V)

Seasonal vegetables, onion-cashew gravy

## SIDES

### **GRILLED ASPARAGUS \$15** (D)

### **INDIAN BREAD \$10** (D) (G)

Choice of tandoori roti, naan bread or laacha paratha

### **INDIAN GREEN SALAD \$10** (V)

Onion, tomatoes, cucumber, chili, lemon wedge

### **PUDINA ALOO \$10** (C) (D) (V)

 Potatoes, hydroponic mint, house spices

### **RAITA \$5** (D)

Cumin yoghurt



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## DESSERTS

### CHOCOLATE - CARAMEL TART \$20 (D) (E) (G)

Raspberry sorbet

### FRUIT PLATTER \$20 (V)

Selection of seasonal fruits

### LIME - MINT PETIT GÂTEAUX \$20 (D) (E) (G)

Mascarpone chantilly

### MANGO KULFI \$20 (D) (N)

Pistachio namelaka, white chocolate crumble

### TIRAMISU \$20 (A) (D) (E) (G)

Mascarpone cream, coffee, savoiardi biscuit



Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Méridien.

#### GELATO

European Classics: Chocolate, Vanilla, Strawberry

#### SORBET

Destination-Inspired: Guava and Maldivian Chili  
Lemon

1 scoop \$5



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# BEVERAGES

## HOMEMADE SODAS \$8

### PASSION FRUIT & GINGER SODA

### BLUEBERRY & BASIL SODA

### GRAPEFRUIT & ROSEMARY SODA

## BEER

### TIGER \$10

### HEINEKEN \$11

### PERONI \$11

### CORONA \$12

## GREENHOUSE COCKTAILS \$18

### GREENHOUSE BLOODY MARY

Absolut vodka, fresh tomato juice, house mix

### HERB INFUSED PISCO

Herb infused pisco, lemon, Angostura Bitters, egg white

### LONDON GREEN & TONIC

Tanqueray gin, fresh lime juice, mint, tonic water

### MONKEY FOOD

Captain Morgan Dark rum, Malibu, fresh lemon juice, fresh pineapple juice

### GIN & COCONUT SELTZER

Beefeater gin, simple syrup, Angostura Bitters, seltzer water, basil leaves, coconut water ice cube

## SIGNATURE COCKTAILS \$18

### TIME MACHINE

Beefeater gin, pineapple juice, cucumber, Bitter Truth lemon bitters

### AZTEC MYTHOLOGY

Pandan infused tequila, Galliano, mango juice, homemade orgeat syrup, cranberry juice

### LA CUCINA ITALIANA

Casal d'Emilia Limoncello, Absolut vodka, watermelon liqueur, fresh apple juice, fresh lime juice

### FLOWER POWER SOUR

Beefeater gin, fresh lemon juice, elderflower syrup, Bitter Truth Creole bitters, egg white

### FLAT WHITE MARTINI COCKTAIL

Absolut vodka, espresso, Kahlua, Bailey's

### PASSION & PINEAPPLE MARGARITA

Olmecca Gold tequila, triple sec, fresh pineapple, passion fruit nectar, fresh lime juice, simple syrup

### TOUCH OF JOY

Prosecco, fresh orange juice, lemongrass, fresh lime juice, simple syrup

## MOCKTAILS \$12

### ROSE BERRY COOLER

Seasonal berries, rosemary, honey, fresh lemon juice, soda water

### CANDY APPLE MOJITO

Fresh apple, mint, fresh lime, Sprite

### WATERMELON ACQUA FRESCA

Watermelon, mint, jalapeño, fresh lime juice, simple syrup

## BUBBLES

### TINI PROSECCO EXTRA DRY \$15 \$60

Spumante, Veneto, Italy

### TERRE FORTI PROSECCO

### DOC EXTRA DRY \$15 \$60

Veneto, Italy

### BOTTER PROSECCO

### VALDOBBIADENE SUPERIORE \$18 \$70

Veneto, Italy

### BOTTER ROSÉ SPUMANTE

### EXTRA DRY DOC \$18 \$70

Veneto, Italy

### SCHWANSEE ROSÉ BRUT \$18 \$70

Franken, Germany

### BOTTER ROSÉ SPARKLING

### EXTRA DRY \$18 \$70

Veneto, Italy

### CHARLES DE FÈRE ROSÉ BRUT \$70

Vin Mousseux, France

### WOLF BLASS BILYARA BRUT \$70

South Australia

### LINDEMAN'S

### PREMIER SELECTION \$15 \$65

Chardonnay, South Eastern Australia

## ROSÉ BY THE GLASS

**BABICH FORBIDDEN, 2018** \$18 \$85

Pinot Noir, Marlborough, New Zealand

**FORTANT ROSÉ**

**DE PROVENCE** \$16 \$70

Grenache, Côtes De Provence, France

**BANFI COSTÈ ROSÉ** \$18 \$95

Sangiovese, Vermentino, Tuscany, Italy

**MAISON DE GRAND ESPRIT**

**L'ÊTRE MAGIQUE, 2019** \$22 \$110

Côtes De Provence, France

**CHÂTEAU D'ESCLANS**

**WHISPERING ANGEL** \$22 \$130

Côtes De Provence, France

**DOMAINES OTT**

**"BY. OTT"** \$22 \$130

Côtes De Provence, France

## WHITE BY THE GLASS

**PETER MEYER, 2019** \$16 \$65

Riesling, Mosel, Germany

**BEAULIEU VINEYARD**

**PRESTIGE, 2017** \$18 \$65

Chardonnay, Napa Valley, USA

**DEAKIN ESTATE, 2019** \$14 \$65

Moscato, Murray Darling, Australia

**BABICH BLACK LABEL** \$18 \$85

Sauvignon Blanc, Marlborough, New Zealand

**WOLF BLASS BILYARA, 2020** \$18 \$70

Chardonnay, South Eastern, Australia

**ARTHUR METZ ÉPICE**

**PUISSANT** \$18 \$85

Gewürztraminer, Alsace, France

## RED BY THE GLASS

**ROTHBURY ESTATE** \$16 \$60

Cabernet Sauvignon, Shiraz, South Australia

**VIVOLO DI SASSO, 2018** \$16 \$65

Cabernet Sauvignon, Cabernet Franc, Veneto, Italy

**DOÑA PAULA, 2018** \$14 \$65

Malbec, Mendoza, Argentina

**BANFI PLACIDO**

**CHIANTI DOCG, 2018** \$14 \$65

Sangiovese, Tuscany, Italy

**WOLF BLASS**

**EAGLEHAWK, 2020** \$18 \$70

Cabernet Sauvignon, South Australia

**MOMMESSIN**

**BEAUJOLAIS-VILLAGES, 2016** \$18 \$70

Gamay, Beaujolais-Villages, France

**ALLAN SCOTT GENERATIONS** \$18 \$75

Pinot Noir Marlborough, New Zealand

**BEAULIEU VINEYARD**

**PRESTIGE, 2017** \$18 \$75

Merlot, Napa Valley, USA

**MAISON DE GRAND ESPRIT**

**LA MIRACULEUSE, 2018** \$18 \$80

Blend, Bordeaux, France

## ROSÉ WINES

**DOMAINES OTT**

**"BY. OTT", 2020** \$22 \$110

Côtes De Provence, France

**BABICH ROSÉ, 2018** \$16 \$70

Pinot Noir, Marlborough, New Zealand

**SCHWANSEE ROSÉ**

**BRUT, 2018** \$15 \$70

Franken, Germany