

COLD

Buffalo Mozzarella	Basil injection salsa fresca snap peas preserved kumquat focaccia crouton (V)(D)(G)	23
Beet Root	Bitter greens dehydrated pears coconut whipped Gorgonzola walnut crunch (V)(N)(D)	22
Apple-Wood Smoked Beef Carpaccio	Frisée horseradish Pecorino candied onion figs compote (D)(N)	26
Cured Salmon	Avocado puree tobiko mango tomato salsa honey mustard dressing basil oil (S)	28
Salad of Spring Vegetables	Baby fennel white turnips greens dry Kalamata orange and thyme dressing (V)	22

HOT

Asparagus	Truffle scented Parmesan fondue edamame semolina crackers (V)(D)(G)	28
Jerusalem Artichoke Soup	Pickled radish shimeji green peas mushroom essence (V)(D)	24
Fennel Roasted Scallop	Carrot & passionfruit emulsion premium extra virgin olive oil green apple (S)(D)	28
Char-Grilled Prawn	Brioche apricot marmalade black pepper vanilla sauce (S)(D)(G)	32/15

Alcohol Dairy Gluten Nuts & Seeds Pork Seafood Vegetarian

All dishes on the menu are included in the 3-course menus for Dine-Around & Half-Board guests, except where indicated.

Every additional course is charged at the indicated price.

Half-board guests are entitled to a 30% discount on the regular prices.

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Grain	Asparagus vegetable puree Sarawak peppercorns truffle butter (V)(D)	34
White Snapper	Celeriac mixed mushrooms broccoli bok choy citrus yuzu gel tomato chutney (S)(D)	38
Maldivian Rock Lobster	Baby roots parsnip macadamia scallion oil pistachio foam (S)(D)(N)	95 / 50
Yellow Fin Tuna	Charred red bell pepper coulis kailan lotus root miso butter (S)(D)	45
King Prawns	Saffron leeks ragout mixed greens lemon salt (A)(S)(D)	58
Vegetables of Provence	Quinoa bell pepper rosemary tomato emulsion celeriac crisp butternut (V)	34
Braised and Roasted Beef	Morel-sweet-potato mash smoked vegetables braising liqueur (A)(D)	64 / 25
Corn-Fed Chicken Breast	Miso fondant potato pistachio butter Sichuan pepper jus (D)(N)	38
Australian Tenderloin	White onion chawanmushi cumin carrot crisp arugula ginger Bordelaise (A)(D)	54

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SWEET ENDINGS

ECLIPSE

Cheese Sensation	Ricotta cake Brie cremeux Gorgonzola ice cream (D)(G)	18
Five Textures Chocolate	Hazelnut dacquoise caramel cream fudge sauce (D)(N)(G)	18
Tiramisu Pot	Baileys Irish cream Kahlua syrup coffee crumble strawberry pearls (D)(N)(G)(A)	18
Coconut Pandan Panacotta	Mix grain crumble passion fruit caviar lavender crisps (D)(N)(G)	18
Basil Crème Brûlée	Tomato crunch macadamia crisps raspberry coulis (D)(N)(G)	18
Your Ice-Cream	Chocolate - vanilla - strawberry - coffee - caramel - forest berries (D)	per scoop 6
Your Sorbet	Raspberry - passion fruit - summer berry - mango - lemon - coconut	per scoop 6

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