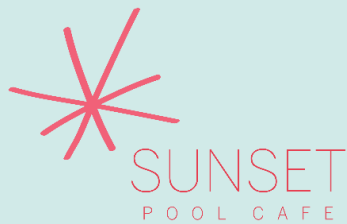

















SUNSET  
P O O L C A F E

# DINNER MENU



## Starter

HIRAMASA KINGFISH 	\$24
Fish Carpaccio with Red Chili Emulsion, Caviar, Fennel Sherry & Persimmon	
LANGOUSTINES* 	\$30
Radish, Green Asparagus, Caramelized Grapefruits	
KING CRAB & PRAWN * 	\$36
Avocado & King Crab Roll, Poached King Prawn, Lime, Cucumber, Caviar	
BURRATA  	\$22
Fresh Fig, Semi-Dried & Fresh Heirloom Tomato, Pesto	
DRY AGED BEEF TENDERLOIN 	\$32
Beef Tartare made at your table, at your Spices' Selection, Capers, Gooseberries, Basil, Olive Oil, & Caviar complimented with Toast	
SCALLOPS   	\$25
Chorizo Textures, Parsnip, Shellfish Essence	
DUCK LIVER  	\$32
Pan Seared Foie Gras with Red Currants Reduction	
HIDEAWAY CAESAR SALAD  	\$26
Romaine Lettuce, Caesar Dressing, Grana Padano Cheese, Garlic Crouton, Hardboiled Egg with Grilled Chicken or Grilled Prawn	


 Nuts  Seafood  Gluten  Alcohol  Dairy  Pork

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



## Soup

- BUTTERNUT SQUASH   \$16  
Cream Pumpkin Soup with Wild Mushrooms, Blue Cheese, Truffle Oil
- LOBSTER    \$20  
Classical Lobster Bisque with Lobster Medallion, Fennel Fricassee
- ONIONS CAMELIZED   \$18  
French Onion Soup with Toast, Caramelized Emmental Cheese

## From the Sea

- CATCH OF THE DAY  \$36  
Oven Roasted Fish Fillet, Baby Bok Choy, Mango Salsa
- GLACIER 51 TOOTHFISH\*    \$44  
Celeriac Textures, Mussels Emulsion, Algae Salad
- BLACK COD FISH     \$38  
Saffron Tagliatelle's Sea Food Sauce
- MALDIVIAN GRILLED LOBSTER\*    \$60  
Grilled Thermidor Island Sweet Potato



Seafood



Gluten



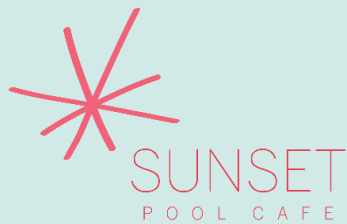
Alcohol












Dairy

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\* Not included in All Inclusive package, 30% discount applicable in each dish



## From the Land

- WAGYU ENTRECOTE\*  \$60  
Potato Fingerling, Baby Vegetables, Red Wine Reduction with Truffle
- AUSTRALIAN LAMB FILLET    \$36  
Herb Crusted Lamb Loin with Green Peas, Goat Cheese Croquette, Asparagus, Black Kalamata Olive "Soil", Caramelized Sour Mint Jus
- VEAL   \$40  
Combination of Veal Tenderloin & Sweetbread, Wild Mushrooms, Port Wine, Sage Sauce
- IBERIC PRESA    \$36  
Jerusalem Artichoke, Island Kale, Shimeji Mushrooms, Shallot Jus



Gluten



Alcohol



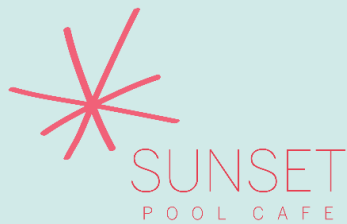
Dairy



Pork

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## Dessert

Please pre-order your dessert

YUZU DELICE  	\$14
Almonds Crumble, Meringue, Marshmallow, Lime Sauce, Yuzu Mousse	
CHEESE PLATE   	\$20
International Cheese served with Marmalade, Assorted Crackers	
PINEAPPLE CLAFOUTIS  	\$14
Hot Clafoutis with Pineapple, Mojito Sauce, Rum Ice Cream	
CHOCOLATE SOUFFLE  	\$18
Hot Souffle served with Vanilla Ice Cream or Whipped cream	
MOUSSE    	\$14
Vanilla & Toffee Mousse, Chocolate Sauce, Tonka Ice Cream	
TATIN GRANNY SMITH   	\$14
Cinnamon & Ginger infused Granny Smith Roasted, with Calvados, Tatin Ice Cream	



Gluten



Alcohol



Dairy



Nuts

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