

## FOREWORD

Modern day cuisine, off shore! Signature dishes infused with sensational Indian Ocean flavours. Sophisticated Al Fresco dining.

Served on the Edge - balanced delicate flavours of the Indian Ocean with authentic modern techniques focusing on fresh and local seafood!

Welcome to Edge!

# EDGE

## CAVIAR

|                                  |  |     |     |
|----------------------------------|--|-----|-----|
| Kaviari Kristal Caviar           | Caviar from sturgeon "Acipenser Schrencki" or "Dauricus Schrencki". The favorite caviar of famous Chefs. Just simply beautiful, with a dark to golden amber color. Rich and complex flavours with a final note of almond. The favorite caviar of famous Chefs.   | 50g | 130 |
| Kaviari Oscietre Prestige Caviar | Caviar from sturgeon "Acipenser Gueldenstaedti". Its grains are good-sized, regular, amber-coloured. Subtle and marine flavours. Good length of extremely delicate hazelnut.   | 50g | 120 |
| Kaviari Royal Baeri Caviar       | Caviar from sturgeon "Acipenser Baeri", from Siberia. Last addition to our range, this caviar is distinguished by the size of its grains. Sparsely iodized and moderately salty, this caviar will please fine palates with its subtle complexity. Unique and iodized flavours with a silky smoked taste. | 50g | 120 |

**EDGE**

(A) - Contains Alcohol, (P) - Pork, (N) - Contains Nuts and (V) - Vegetarian

Kindly notify one of our team members if you have any allergic intolerance.  
All prices are in U.S. Dollars and subject to 10% service charge and 12% GST

## CAVIAR

### ■ Caviar Set Menu

160 per person  
Add 55 with wines

|   |                   |  |
|---|-------------------|--|
| Reef Fish Tartar  | Transmontanus     | Taittinger Brut Réserve Reims, France NV                                 |
| Pan Seared Scottish Scallops<br>Parsnip mousseline, clam velouté              | Oscietra Prestige | Taittinger Brut Réserve Reims, France NV                                 |
| Langoustine Tail<br>Pickled kohlrabi, seaweed gel,<br>lobster dressing        | Kristal Caviar    | Chablis Domaine Saint Claire Jean-Marc Brocard<br>Burgundy, France 2016  |
| Slow Cooked Salmon<br>Granny Smith espuma, orange crush                       | Transmontanus     | Sancerre Domaine Patrice Moreux Loire Valley,<br>France 2016             |
| Valrhona White Chocolate Parfait<br>Yuzu, cheese crumble, champagne<br>espuma | Oscietra Prestige | Amberwine Clarendelle Domain Clarence Dillon<br>Monbazillac, France 2015 |

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## CAVIAR

### ■ Caviar Set Menu

110 per person  
Add 35 with wines

Oyster On Half Shell  
Horseradish snow

Oscietra Prestige

Parés Baltà Brut Cava Penedès, Spain NV

Wagyu Beef Tartar  
Miso cured egg yolk

Kristal caviar

Parés Baltà Brut Cava Penedès, Spain NV

Black Cod  
Zucchini & goat cheese cannelloni

Transmontanus

Chardonnay Calera Central Coast California,  
USA 2014

Valrhona White Chocolate Parfait  
Yuzu, cheese crumble, champagne  
espuma

Oscietra Prestige

Late Harvest Viognier Finca Las Moras, San Juan,  
Argentina 2012

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## SET MENU

▪ Edge Signature

180 per person

Mackerel Fish Fillet

Horseradish snow, compressed cucumber, sage oil

Minute Cooked Langoustine

Celery, kohlrabi, finger lime

Pan Seared Duck Foie Gras  
Escalope

Lentilles du puy, ginger, mandarin

Black Cod Fillet

Orange glazed endive barley rice

Mottainai Omega Lamb Loin

Wild garlic, anchovy confit, green peas

Wagyu Beef Tenderloin

Cauliflower, beetroot, red onion

Ginger Ganache

Mascaporne, chocolate sauce, thyme, smoked chocolate ice  
cream

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## SET MENU

### ■ Edge Wine Pairing Menu

240 per person

Mackerel Fish Fillet  
Horseradish snow, compressed cucumber,  
sage oil

Cava, Parés Baltà Penedès, Spain NV

Minute Cooked Langoustine  
Celery, kohlrabi, finger lime

Chablis, Domaine Saint Claire, Jean-Marc Brocard,  
Burgundy 2015

Pan Seared Duck Foie Gras  
Escalope

Riesling Feinherb Weinhaus Röss Rheingau, Germany 2016

Black Cod Fillet  
Orange glazed endive barley rice

Chardonnay, Calera, Central Coast, California, USA 2014

Mottainai Omega Lamb Loin  
Wild garlic, anchovy confit, green peas

Barton & Guestier Saint-Emilion Bordeaux, France 2016

Wagyu Beef Tenderloin  
Cauliflower, beetroot, red onion

Shiraz Stonefish Margaret River, Australia 2016

Ginger Ganache  
Mascarpone, chocolate sauce,  
thyme, smoked chocolate ice cream

Barolo Chinato Vino Aromatizzato, Fontanafredda,  
Piedmont, Italy, NV

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The logo for EDGE, featuring the word "EDGE" in a bold, blue, sans-serif font.

## APPETISERS

|                                      |  |             |
|--------------------------------------|--|-------------|
| ■ Mackerel Fish Fillet               | Horseradish snow, compressed cucumber, sage oil      | 38          |
| ■ Braised Oxtail Ravioli             | Fava bean, smoked consommé                           | 28          |
| ■ Half Cooked Local Yellow Fin Tuna  | Lemon gel, tongarashi spice, kalamata olive tapenade | 28          |
| ■ Pan Seared Duck Foie Gras Escalope | Lentilles du puy, ginger, mandarin                   | 28          |
| ■ Alaskan Blue Crab                  | Crosnes pickles, daikon, caviar                      | 38          |
| ■ Minute Cooked Langoustine          | Celery, kohlrabi, finger lime                        | 38          |
| ■ Crispy Tofu (V)                    | Tomato chutney, eggplant, butternut dressing         | 25          |
| ■ Fresh Oysters                      |  | per piece 5 |

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## MAIN COURSE

|  |  |                        |
|--|--|------------------------|
| ■ Black Cod Fillet                       | Orange glazed endive barley rice   | 60                     |
| ■ Mottainai Omega Lamb Loin              | Wild garlic, anchovy confit, green peas  | 65                     |
| ■ Duck Breast and Braised Leg Tortellini | Thai mango   | 70                     |
| ■ Slow Cooked Monkfish Fillet            | Black venere risotto, pickled lemon, butter                                      | 60                     |
| ■ Lobster Wellington                     | Mushroom puree, lemon, miso sauce, black forest ham                              | 95                     |
| ■ Pan Seared Polenta                     | Cherry tomato, ridge gourd, parsley coulis                                       | 40                     |
| ■ Risotto Carnaroli                      | Cepes, asparagus, truffle  |                        |
| ■ Edge Seafood Platter                   | Coral lobster, tiger prawns, scallops, shellfish, fresh atoll tuna and reef fish | 145 for 1<br>255 for 2 |

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# DESSERTS

|   |   |           |        |                        |                  |                            |                              |                         |                    |                  |            |    |
|---|---|-----------|--------|------------------------|------------------|----------------------------|------------------------------|-------------------------|--------------------|------------------|------------|----|
| ■ Granny Smith Apple Cylinder (N)         | Apple cider gel, almond crumble, basil sorbet   | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Lavander Delight                        | Crunchy purple sweet potato, macerated berries, Madagascar vanilla, blue berry ice cream  | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Bergamot Creamy                         | Marmalade, citrus jelly, rosemary orange sorbet   | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Raspberry Rose Duo                      | Berry lime compote, crispy tulip  | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Chocolate Surprise                      | Ginger mascarpone, manjari ganache, thyme chocolate sauce, smoked chocolate ice cream   | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ White Chocolate Ivory Truffle Panacotta | Malto extra virgin oil, truffle ice cream   | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Fruit platter                           | Lemongrass sorbet   | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Cheese Selection                        |   | 18        |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| ■ Selection of Ice Cream and Sorbet       | <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; text-align: center;">Ice Cream</td> <td style="width: 50%; text-align: center;">Sorbet</td> </tr> <tr> <td>Vanilla      Chocolate</td> <td>Basil      Lemon</td> </tr> <tr> <td>Blueberry      Blue cheese</td> <td>Orange rosemary      Coconut</td> </tr> <tr> <td>Strawberry      Truffle</td> <td>Passion      Mango</td> </tr> <tr> <td>Smoked Chocolate</td> <td>Lemongrass</td> </tr> </table> | Ice Cream | Sorbet | Vanilla      Chocolate | Basil      Lemon | Blueberry      Blue cheese | Orange rosemary      Coconut | Strawberry      Truffle | Passion      Mango | Smoked Chocolate | Lemongrass | 18 |
| Ice Cream                                 | Sorbet  |           |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| Vanilla      Chocolate                    | Basil      Lemon  |           |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| Blueberry      Blue cheese                | Orange rosemary      Coconut  |           |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| Strawberry      Truffle                   | Passion      Mango  |           |        |                        |                  |                            |                              |                         |                    |                  |            |    |
| Smoked Chocolate                          | Lemongrass  |           |        |                        |                  |                            |                              |                         |                    |                  |            |    |



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