



APPETIZERS

Chicken Gyoza (GF | SF) US\$18 / EC\$48
Chives, Spicy Chilly Sauce, Tamari Soy

Wasabi Avocado Scallops (GF) US\$18 / EC\$48
3 pieces Grilled Scallops, Corn and Sweet Pepper Salsa,
Wasabi Avocado Cream

Crispy Pork Belly (SF) US\$20 / EC\$54
Steamed Buns, Hoisin Sauce

Popcorn Calamari (SF) US\$16 / EC\$43
Roasted Garlic & Chilly Sauce, Mix Baby Greens

Fried Vegetable Spring Rolls (V | VEG | GF | SF) US\$15 / EC\$41
Tofu, Local Farm Mushroom, Hot Garlic Sauce

CHILLED / REFRESHING

Seared Hamachi Jalapeño (GF) US\$18 / EC\$48
Cucumber Salad, Tobiko, Sesame Soy Garlic

Kale Salad (V | VEG | GF | SF) US\$12 / EC\$32
Purple Cabbage, Red Radish, Tahini Dressing, Roasted Almond

Avocado Salad (VEG | GF | SF) US\$15 / EC\$41
Feta Cheese, Cucumber, Red Onions, Local Tomatoes

Roasted Cauliflower (VEG | GF | SF) US\$15 / EC\$41
Goat Cheese, Herb Vinaigrette

SMOKED

Duck Breast "Burnt Ends"*** (GF | SF) US\$35 / EC\$95
Sweet Potato Mash, Sauté Ginger Broccoli, Hoisin Sauce

Yakiniku Baby Back Ribs** (SF) US\$35 / EC\$95
Asian Cloe Slaw, Cajun Sweet Potatoes Fries

Beef Short Ribs** (SF) US\$53 / EC\$145
Grilled Bok Choy, Asian BBQ Sauce, Sesame seeds

VEGGIES

Fried Brussel Sprouts with Miso US\$6 / EC\$17

Grilled Broccoli, Ginger and Scallions US\$9 / EC\$24

Grilled Bok Choy US\$9 / EC\$24

Cajun Sweet Potatoes Fries US\$9 / EC\$24

Sauté Baby Carrot US\$9 / EC\$24

Jasmin Rice US\$7 / EC\$19

Steamed Basmati Rice US\$7 / EC\$19

MAIN COURSE

Miso Salmon (SF) US\$40 / EC\$108

BBQ Miso Glazed, Local Herbs Jasmine Rice, Sauté Malabar Spinach,
Crispy Shallots

Grilled Tuna Tataki (GF | SF) US\$28 / EC\$76

Served Rare, Grilled Bok Choy, Local Tomato Salsa, Sesame Seeds

Angus Beef Tenderloin** (SF) US\$45 / EC\$122

Finest 10 Oz. Angus Steak, Fried Brussel Sprouts, Korean Kimchi,
Black Garlic Miso Butter

Cumin Crusted Lamb Chop** (GF | SF) US\$42 / EC\$114

Ground Provision Hash, Neri Goma Sauce

Chilly Chicken (SF) US\$32 / EC\$87

Jasmine Rice, Spring Onion

Chicken Tikka Masala (GF | SF) US\$34 / EC\$92

Boneless Chicken Cooked in a Delicious Chadon Beni Tomato Cream
Sauce Served with Steamed Basmati Rice and Roasted Papadum

Channa Masala (VEG | GF | SF) US\$28 / EC\$76

Chickpea Cooked in a Curry Sauce Served with Steamed Basmati Rice
and Roasted Papadum

DESSERTS

Thai Cream Caramel US\$10 / EC\$27

Caramelized Banana, Shaved Toasted Coconut

Banana and Coconut Wanton US\$8 / EC\$22

Toffee Sauce, Ground Nuts

Ginger Lime Coconut Cake US\$10 / EC\$27

Crispy Milk Foam

Tropical Fruit Plate US\$6 / EC\$16

Ice Cream of the Day US\$2 / EC\$5

V-Vegan, VEG-Vegetarian,
GF-Gluten Free, SF-Shellfish

Subject to 10% Service Charge and 10% Vat

**All-Inclusive (AI) Supplemental Apply Specific Dishes
All selections are based on market availability.



GLASS / BOTTLE

SPARKLING WINE

Prosecco & Champagne	\$12 / \$45
Henri Dosnon Brut (France)	\$14 / \$70
Henri Dosnon Rosé (France)	\$25 / \$80
Veuve Clicquot Brut (France)	\$35 / \$165
Veuve Cliquot Rosé (France)	\$187
Cheurlin Célébrité (France)	\$27 / \$125
Cheurlin Rosé de Saignee (France)	\$30 / \$150
Cheurlin Le Champion (France)	\$180

RED WINE

Vigna Pertrussa Perla Nera (2013 / Italy)	\$48
Caputalbus Beneventano (2016 / Italy)	\$36
Giovanni Almondo Roero (2015 / Italy)	\$52
Franz Haas Lagrein (2015 / Italy)	\$40
Jordan The Prospector (2015 / South Africa)	\$36
Sopra Montescudaio (2013 / Italy)	\$40
Ribolla Nera Vigano (2015 / Italy)	\$30
Carjanti (2013 / Italy)	\$48
Laurento Sangiovese Riserva (2014 / Italy)	\$48
Eola Rosso Costa Toscana (2015 / Italy)	\$35
Ramanto Rosso Toscana (2013 / Italy)	\$40
Lara Rosso Toscana (2013 / Italy)	\$33
Kidia Cabernet Sauvignon	\$12 / \$47
Kidia Merlot	\$12 / \$47
Shiraz Cape Heights	\$12 / \$47

WHITE WINE

Gulfi Valcanzjria (2016 / Italy)	\$52
Grecco Di Tufo (2016 / Italy)	\$52
Fiano Di Avellino (2016 / Italy)	\$52
Kidia Sauvignon Blanc (2022 / Chile)	\$12 \$47
Kidia Chardonnay (2019 / Chile)	\$12 \$47

ROSÉ WINE

Munity (2021 / France)	\$12 / \$41
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