

All Day Menu

Starters and Appetisers

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| <i>Glow Prawn & Crab Cocktail (SH)</i> Avocado, pomelo, crumbled egg, fresh mango, cocktail sauce | 30 |
| <i>Crab Cake (SH) (D)</i> Taro chips, remoulade sauce | 30 |
| <i>Baby Broccconcini Caprese (D) (N)</i> Heirloom tomatoes, aged balsamic, fresh Italian basil, classic pesto | 30 |
| <i>Tuna Nicoise (GF)</i> Maldivian yellowfin tuna, soft boiled egg, kipfler potato, green beans, cherry tomatoes, bell peppers, taggiasca olives, mustard and yuzu dressing | 35 |
| <i>Maldivian Tuna Taco (GF)</i> Flax seed shell, pickled onion, avocado, jicama and red cabbage, lime | 35 |
| <i>Caesar Salad (D) (P) (SF)</i> Crisp lettuce, herb crouton, crispy pancetta, grana padano, chives, Caesar dressing, anchovies | |

Chicken - 40 | Smoked Salmon - 42 | Tiger Prawns - 42

Fresh and Healthy

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| <i>Salmon Poke (SF)</i> Avocado, cucumber, radish, pickled ginger, wakame, goma dressing | 35 |
| <i>Mediterranean Poke (VG) (V)</i> Hummus, avocado, sun-dried tomato, baby spinach cucumber, vinaigrette | 30 |

Soups

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| <i>Chef's Soup Choice of the Day</i> | 28 |
| <i>Roasted Pumpkin Soup (D) (V)</i> Crusty baguette, toasted pumpkin seed, crème fraiche, espelette pepper | 28 |
| <i>Tom Yum Goong</i> Aromatic Thai broth, prawns, mushroom, chilli, lime, lemon grass, galangal, kaffir lime | 35 |

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Mains

Flavours of the West

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| <i>Catch of the Day Reef Fish (GF) (N) (D)</i> Pan seared, romesco, steamed greens | 42 |
| <i>Potato Gnocchi (D)</i> Infused truffle mushroom cream sauce, parmesan cheese | 42 |
| <i>Lobster Linguine (A) (D) (SH)</i> Canadian lobster, bisque, cherry tomatoes | 110 |
| <i>Rigatoni Ragu (D)</i> Beef ragu, tomato sauce, cherry tomatoes | 40 |
| <i>Roasted Corn-Fed Chicken Breast (D)</i> Warm fregola pasta, wild mushrooms, aged parmesan, mushroom cream, crispy onion | 42 |

Asian Delights

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| <i>Thai Duck Red Curry (GF)</i> Cherry tomatoes, chilli, coriander, pineapple, served with jasmine rice | 46 |
| <i>Pad Thai (N) (GF) (SH)</i> Wok fried noodles, prawns, egg, peanuts, shallot, tamarind, bean sprouts | 46 |
| <i>Pad Gra Prow (GF)</i> Minced chicken, Thai basil, chilli, soy, garlic, served with egg and steamed rice | 46 |
| <i>Black Pepper Beef (GF)</i> Grilled and glazed Indonesian style beef, bell pepper, onions, black pepper sauce, served with jasmine rice | 60 |
| <i>Indonesian Nasi Goreng (N) (SF) (SH)</i> Fried rice, chicken satay, fried egg, prawn crackers, pickles and sambal | 45 |
| <i>Mie Goreng (SF) (SH)</i> Wok fried noodles with prawns, vegetables, egg | 42 |
| <i>Singaporean Chilli Crab (SH)</i> Crabs, chilli sauce, tomato sauce, ginger, egg, garlic, shallot, served with jasmine rice | 60 |
| <i>Traditional Indian Thali (D) (N) (G)</i> Butter chicken, lamb rogan josh, prawn tikka, veg korma, dal makhani, saffron rice, naan flatbread, pickles, pappadam | 110 |
| <i>Chicken Biryani (N) (D) (GF)</i> Chicken masala, saffron rice, cashew nut, coriander, condiments | 45 |

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From the Maldives (Locally Sourced)

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| <i>Kandu Kukulu (GF)</i> Tuna fish curry, havaadu, steamed rice, chapati | 42 |
| <i>Maldivian Style Reef Fish (GF) (N) (D)</i> Curry leaf, koppe, butter, grilled lime | 40 |
| <i>Tuna Steak 200g (SF)</i> Maldivian tuna, ratatouille, rosemary jus | 42 |

From the Land and Sea

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| <i>Ribeye Black Onyx Grain Fed MB5 220g (GF) (D)</i> French fries, mushroom sauce | 65 |
| <i>Wagyu Striploin Darling Downs MB7 220g</i> Potato pure, peppercorn sauce | 90 |
| <i>Wagyu Tenderloin Darling Downs MB5 220g (GF) (D)</i> Grilled garden vegetables, béarnaise sauce | 85 |
| <i>Rack of Lamb 250g (GF) (D)</i> Herbs cous cous, garden vegetables, mint jus | 65 |
| <i>Tomahawk Black Onyx Grain Fed 1.3kg (D) (GF) (A)</i> Asparagus, broccolini, mashed potato, red wine jus, béarnaise sauce | 225 |
| <i>Norwegian Salmon 180g (SF) (GF) (D)</i> Crispy garlic mashed potato, broccolini, lemon butter | 48 |
| <i>Tiger Prawn U10 200g (SH) (GF) (D)</i> Grilled prawns, garlic herb butter sauce, served with rice | 48 |
| <i>Whole Lobster (SH) (GF) (D)</i> Garlic butter, served with steamed rice or green salad | 99 |
| <i>Grilled Seafood Platter (SF) (SH) (GF) (D)</i> Lobster, tiger prawns, local reef fish, sea scallops, calamari | 210 |

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Gourmet Sandwiches and Burgers

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| <i>Philadelphia Cheese and Steak Sandwich (D)</i> Grilled beef sirloin, bell pepper, caramelised onions, melted cheese, baguette, French fries | 38 |
| <i>Glow Chicken Burger (D)</i> Chicken patty, cheddar cheese, lettuce, tomatoes, coleslaw, lime mayo | 34 |
| <i>Club Sandwich (D)</i> Grilled chicken breast, beef bacon, tomatoes, egg, lettuce, pickles, mayonnaise, French fries | 34 |
| <i>Wagyu Beef Burger (D)</i> Caramelised onions, aged cheddar cheese, baby gem lettuce, mayonnaise, French fries, garden green salad | 36 |

Sweet Ending

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| <i>Thin Apple Tart (D) (N) (V) (G)</i> Puff pastry, apple, baniarde sauce, cinnamon ice cream | 26 |
| <i>Coconut Stone (GF) (VG)</i> Coconut cream, cocoa crumble, roasted pineapple cubes | 24 |
| <i>Berry Cheesecake (D) (GF) (V) (G) (N)</i> Cheese parfait, shortbread, berry insert, raspberry sorbet | 26 |
| <i>Valrhona Manjari Fondant (D) (V) (G)</i> Passionfruit insert, vanilla ice cream | 28 |
| <i>Muscavado Sugar Crème Brûlée (D) (GF) (V) (N)</i> Almond streusel, orange and passionfruit cream | 26 |
| <i>Seasonal Fruit Platter (GF) (VG)</i> Assorted fresh-cut seasonal fruit | 35 |

Homemade Ice Creams and Sorbets

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| <i>Sorbet Flavours</i> Mandarin Wild strawberry Passionfruit Lychee | 6 |
| <i>Ice Cream Flavours</i> Honeycomb ice cream Vanilla bean Avocado Chocolate Coffee bean | 6 |

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