FAHRENHEIT
SPECIALITY RESTAURANT WITH HOT STONE GRILLED CONCEPT
(05:00 pm – 11:00 pm)
FRESHLY BAKED ASSORTED BREADS
Homemade focaccia, soft milk rolls with Parmigiano Reggiano, grissini served with organic extra virgin olive oil with aged balsamic vinegar, sundried plum tomato paste, home-made flavoured butter

Amuse Bouche
(The best of chef choice)

SOUP & ANTIPASTI

FRESH YOUR DAY
Special daily soup by the chef, awaken and refines the appetite

BUTTERNUT & HAMACHI
Hamachi sliced, coriander and cumin flavoured coconut milk, crunchy drumstick leaf with crisp flat bread

LOBSTER VELOUTÉ
Lobster flamed with VSOP cognac and its morsels dumpling served with Italian basil foam

SMOKY COS N’ GARLIC
Crispy baby cos drizzled with homemade smoky Caesar herb, Parmigiano Reggiano soft creamy poached egg, roasted cherry tomatoes
Choice of
GRILLED TIGER PRAWNS
GRILLED SCOTTISH SALMON
GRILLED FREE-RANGE CHICKEN

HAMACHI TATAKI & HOKKAIDO SCALLOPS
Seared Hamachi tuna and scallops with a citrus-based soy sauce over ripe avocado salsa, garden mesclun greens, roasted sesame dressing

BATTERED FRIED MEDITERRANEAN SEAFOOD 🌴 RadioButton  🌴 RadioButton
Dill and saffron tempura battered – Tiger prawns, calamari, baby octopus served with rock salt and vinegar potato chips, broccoli marmalade, mild spicy pimento mayo

TRUFFLE ASPARAGUS 🍴 RadioButton  🍴 RadioButton
Truffle infused steamed green asparagus with parmesan snow, black olive biscuit and hazelnuts dust.

FOIE GRAS 🍴 RadioButton
Seared foie gras tossed with apple brandy, citrus puree, thyme and shallots compote, crispy fennel, crusted macadamia, and star anise cranberry reduction

WAGYU BEEF CARPACCIO
Thinly shaved wagyu beef, organic baby greens, shaved Parmigiano and wasabi aioli drizzle, black sea salt crystals, crisp sweet potato
MAIN COURSE

MALDIVIAN YELLOW FIN STEAK 🍤
Grilled tuna steak, sautéed spinach, baby root vegetables with fried capers, herb garlic butter sauce, and chard lemon

CHICKEN KEBABS 🍗
Moroccan-inspired marinated chicken skewers, fragrant saffron rice with raisins, and pine nuts creamy harissa sauce

CHARCOAL KUROBUTA PORK 🥩
Pork belly with honey pineapple sauce, broccoli rabe, chanterelle mushrooms, and oven roasted mustard baby potatoes

CHERRY VALLEY DUCK BREAST 🦆
Maple honey glaze duck breast with Valencia orange, beetroot tossed with clarified butter baby Bok choy sweet, and sour ponzu sauce

SCOTTISH SALMON N’ POACHED NZ MUSSELS 🐟
Dill and lemon marinated Norwegian salmon fillet, poached mussel in white wine with saffron cream sautéed celery, and baby fennel

FILET MIGNON 📦
Grilled Australian beef tenderloin with garlic olive oil toasted arugula, oven-baked cherry tomato mashed, and Madagascar pepper sauce

CRUSTED LAMB CUTLETS 🦑
Marinated rack of lamb coated with herb crusted, rainbow baby carrots, wild mushroom salad, crisp baby greens, and light creamy mint juice

VEGETARIAN OPTIONS

CHOICE OF PASTA 🍝
Ricotta mushroom Ravioli
Spaghetti
Penne
Selection sauces as
Tomato basil sauce
Gorgonzola cheese sauce
Pesto cream
Aglio olio

RISOTTO N' PORCINI 🍳
Creamy porcini mushroom risotto infused with garlic, onion, and sage, top of Parmigiano Reggiano, and Italian crispy basil leaves

Vegetarian 🍽️
Contains Alcohol 🍸
Spicy 🌶️
Very Spicy 🌶️🌶️
Contains Pork 🐷
Contains Nuts 🥜
Contains Gluten 🍼
HOT STONE GRILL

MEAT AND POULTRY SELECTION
Half Baby Chicken (300g)
Sirloin Steak (300g)
Aged Pork Cutlets (300g)
Rib Eye Steak (350g)
T-bone steak (400g)
US Lamb Cutlets (300g)
Wagyu Beef Tenderloin (250g)

FROM THE OCEAN

LAGOON CRAB (100g)
MALDIVIAN ROCK LOBSTER (100g)
CATCH OF THE DAY FISH (300g)
YELLOW FIN TUNA STEAK (250g)
JUMBO PRAWNS (400g)

Any Hot Stone Grill Main Courses are served with:
Grilled baby vegetables or grilled corn on the cob top of cheese
Roasted chat potatoes or homemade Cajun potato wedges
Balsamic glazed grilled plum tomatoes with thyme

With choices of:
Black pepper corn sauce/ white mushroom juice/ Dijon mustard sauce/ citrus jus/ lemon and garlic sauce
DESSERTS

ASSORTED SEASONAL FRUITS
Seasonal exotic sliced fresh fruits with lime

CARAMELIZED APPLE 🍎
Caramelized granny smith apple in puff pastry with creamy vanilla ice cream

MANGO STICKY RICE 🍊
Ripe mango with cooked coconut sticky rice, coconut milk, and roasted white sesame

MANGO N’ CHOCOLATE MOUSSE
Fresh mangoes combine with white chocolate and vanilla beans

COCONUT CREAM BRULE
Lavendera honey glazed ginger with roasted coconut with brittle top of melted sugar

HOMEMADE ICE CREAM AND SORBET
Honey Pistachio Ice Cream
Ginger Pineapple Ice Cream
Mint and Passion Fruit Sorbet
Mango Sorbet

CHOCOLATE POKE CAKE 🍰
White and dark chocolate poke cake top of marshmallow fluffy and berry crumble