

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

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### BUTTERNUT & HAMACHI

Hamachi sliced, coriander and cumin flavored 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.

### 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

Dill and saffron tempura battered – Tiger prawns, calamari, baby octopus served with rock salt and vinegar potato chips, broccoli marmalade, mild spicy pimento mayo.

## MAIN COURSE

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### 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.

  
Vegetarian

  
Contains  
Alcohol

  
Spicy

  
Very  
Spicy

  
Contains  
Pork

  
Contains  
Nuts

  
Contains  
Gluten

## 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.

## 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.

## BEEF TENDERLOIN

Grilled Australian beef tenderloin with mashed potato, grilled vegetable, Madagascar pepper sauce.

## VEGETARIAN OPTIONS

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### 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

## HOT STONE GRILL

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### SCOTTISH SALMON

T - BONE STEAK (400g)

JUMBO PRAWNS (400g)

BEEF TENDERLOIN (250g)



**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**

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**ASSORTED SEASONAL FRUITS**

Seasonal exotic sliced fresh fruits with lime.

**CARAMELIZED APPLE** 

Caramelized granny smith apple in puff pastry with creamy vanilla ice cream.

**CREAM BRULE**

Lavandera honey glazed ginger with roasted coconut with brittle top of melted sugar

