



DINNER MENU

APPITIZER

DILL MARINATED FILLET OF SALMON 380
Crab meat tartar stuffed, green mustard dressing and orange segment

VEGETABLE SPRING ROLLS 300
Filled with taro, shitake mushrooms and garden vegetables served with chili and plum sauce

SEARED SALMON AND SLICED TUNA 380
With marinated julienne vegetables, sesame and soy dressing

MANDARIN ROASTED DUCK SALAD 380
Grilled shitake and abalone mushrooms, tomatoes and rocke salad with cherry dressing

CAESAR SALAD  480
With grilled rock lobster tail, marinated shallots and garlic croutons

GRILLED SEAFOOD SALAD 480
White prawns, squid, lobster tail and sea scallops, tomatoes, red onions in balsamico dressing on sliced beet root


TIGER PRAWNS, CRAB MEAT SALAD 480
Marinated crab meat and poached tiger prawns in a pool of tomato sauce garnished with salad and pink potatoes

SOUPS

TASTY PEA SOUP 280
With hickory smoked salmon and garlic croutons


MAINE LOBSTER BISQUE 320
Flambé with cognac, green asparagus and coriander

SEAFOOD SOUP 320
Flavored with vermouth and celery

LOBSTER MISO  320
With lobster meat, seaweed, carrots and soft bean curd

THE FISHERMAN'S COLLECTION


THE FISHERMAN'S TRIO OF FISH 550
Grilled fillet of garoupa, salmon and seabass garnished with wasabi mashed potatoes, and passion fruit sauce

SEA AND SAND  950
Charcoal grilled Phuket lobster and imported beef tenderloin, fresh sage and lobster sauce with seasonal vegetables

GRILLED SEAFOOD BROCHETTES  580
Shelled tiger prawns, garoupa fillet, cuttle fish and sea scallops served on skewers flavored with butter and herb sauce

BAKED RED GAROUPA FILLET OVER RISOTTO 650
With asparagus & mushrooms

PAN SEARED BUTTER FISH, TIGER PRAWNS AND LOBSTER 890
Served with green peas, mashed potatoes, chorizo oil saffron sauce

THE FIRE FISH  550
Our famous whole garoupa served flaming at your table with fresh lemon grass sauce and crispy garden herbs

RUBBED CHICKEN 450
Herb crusted boneless half chicken grilled over charcoal with spicy pineapple salsa and rich gravy

OVEN ROASTED RACK OF LAMB  750
With daily vegetables, pesto mashed potatoes and rosemary lamb jus

GRILLED IMPORTED VEAL MEDALLOIN 750
With its own gravy, seasonal vegetables and Chef's style potatoes

CARVED ROASTED PORK TENDERLOIN 520
With green spinach noodles, blue cheese sauce, wild rocket leaves, glazed baby carrots and mushrooms



Chef Recommendation dishes

Prices are inclusive of service charge and government tax.



DINNER MENU

SELECTION FROM OUR DISPLAY PRICE PER 100 GR.

GAROUPA	110
RED SNAPPER	110
SEABASS	110
LONG FIN	110
FRESH SALMON STEAK CUT	210
RED SNAPPER FILLET CUT	180

Your choice of grilled, deep-fried with garlic and pepper, sweet and sour sauce, chili sauce, steamed with chili lemon sauce, soya sauce or ginger

FRESH CRAB	110
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Your choice of grilled, steamed, stir-fried with chili paste sauce, fried with curry powder or fried with spring onion and oyster sauce

FRESH SQUID	80
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Your choice of grilled with butter, fried with garlic and pepper, fried with sweet and sour sauce or deep-fried in batter

FRESH ROCK LOBSTER	210
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FRESH PHUKET LOBSTER	370
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Your choice of grilled with butter, steamed with salt, or thermidor

FRESH TIGER PRAWN JUMBO	330
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FRESH TIGER PRAWN MEDIUM	260
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FRESH WHITE PRAWN	210
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Your choice of grilled with butter, fried with garlic and pepper, Tom yum, sweet and sour sauce or baked with salt

MEAT SELECTION FROM DISPLAY PRICE PER 10 GR.

RACK OF LAMB	34
PORK CHOP	20
AUSTRALIAN BEEF STRIPLOIN	30
AUSTRALIAN RIB EYE	35
AUSTRALIAN BEEF TENDERLOIN	40

Above items are served with your choice of steamed rice, French fries or baked potatoes

VEGETABLES AND RICE

STIR FRIED MIXED VEGETABLES WITH OYSTER SAUCE	220
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FRIED RICE WITH VEGETABLES	220
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DESSERTS

HAZELNUT RASPBERRY PAIN DE GAINÉ	290
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With chocolate sauce & fruit Parisian

EXOTIC FROMAGE MANGO	290
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With brandy snap and raspberry sauce

MASCARPONE PARFAIT	290
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Balsamico syrup and exotic fruits

MANGO MOUSSE	290
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With raspberry sauces and brandy snap

TRIO CREAM BRULEE	290
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Our Chef's special dessert, gratinated ginger, lemon grass and mint flavors with brown sugar

TROPICAL FRUITS PLATTER	190
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An array of seasonal fresh fruit

SCOOP OF HOMEMADE ICE CREAM	90
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Vanilla, Chocolate, Strawberry, Mocha, White coffee, Tiramisu, Milk, Almond, Hazelnut, Bubblegum, Coconut And Yoghurt ice cream

All dishes are prepared without monosodium glutamate

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