



# SATURDAY SEASIDE ESCAPE

## OUR SEAFOOD BAR

- Fresh Shucked Oyster** 🍯  
*Mignonette | Homemade Ponzu | Caviar*
- Oyster Tempura** 🍯  
*Fried Oyster | Truffle Dip*
- Scallop Ceviche**  
*Mango Salsa | Salmon Roe | Coriander Chermoula*
- Salmon Beetroot Gravlax** 🍯  
*Balsamic Pearls | Greens*
- Crispy Arancini Stuffed with Prawns & Caviar** 🍯  
*Green Peas | Pumpkin Puree | Warm Lobster Emulsion*
- Tuna Poke Bowl** 🍷  
*Ahi Tuna | Avocado | Edamame | Kyuri | Radish  
Scallion | Sesame*

## THE LAND PRODUCE

- Buffalo Mozzarella** 🍷  
*Marinated Highlands Tomatoes | Arugula Salad | Basil*
- Pan Seared Foie Gras** 🍯  
*Granny Smith Apple Puree | Coffee jelly | Apricot Jam  
Oven Baked Brioche*
- Quinoa Salad** 🍷  
*Pomegranate | Sweet Corn | Cucumber | Capsicum  
Avocado | Radish | Raspberry Dressing*

## SLIDER

- Soft Shell Crab Mantou** 🍯  
*Mantou Bun | Soft Shell Crab Tempura | Wasabi Aioli*
- Lobster Egg Benedict** 🍯  
*English Muffin | Poached Egg | Spinach  
Hollandaise Sauce*
- Chickpea Slider** 🍷  
*Sesame Bun | Arugula | Avocado | Infused Balsamic*

## SURF & TURF

- Chicken Schnitzel** 🍯  
*Green Pea Puree | Lemon Wedges*
- Lamb Cutlets** 🍯  
*Roasted Potatoes | Pumpkin Puree | Mint Sauce*
- Beef Wellington**  
*Whipped Potatoes | Portobello Mushroom | Carrot*
- Pan Roasted Seabass** 🍯  
*Mashed Bisque | Seafood Duxelle | Sous Vide Egg  
Creamy Mussel Sauce*
- Lobster Linguine** 🍯  
*Lobster | Scallops | Sous Vide Egg | Truffle Garlic Oil*
- Grilled Tiger Prawn**  
*Chermoula | Arugula | Sauce Vierge*
- Eggplant Croquette** 🍷  
*Mushroom Quinelle | Corn Puree | Sriracha Mayo*
- Green Pea Risotto** 🍷  
*Green Pea | Parmesan*

## KIDS DELIGHT

- Chicken Nugget** 🍯  
*Potato Wedges*
- Fried Rice** 🍷  
*Chicken Satay*
- Fish Finger** 🍯  
*Tartar Sauce*
- Spaghetti Meatball** 🍯  
*Tomato Coulis*

## DESSERTS

- Mont Blanc** 🍷  
*Manjari Log | Mango Brulee | Cinnamon Gelato*
- Coconut Creme Brulee** 🍯  
*Crystalized Candied Ginger | Green Tea Gelato*
- Strawberry & Lemon Panna Cotta** 🍯  
*Candied Mint*
- Gelato Selection** 🍯  
*Vanilla | Chocolate | Coconut | Green Tea*

🍷 VEGETARIAN 🍯 CONTAINS GLUTEN 🍷 CONTAINS NUTS 🍯 CONTAINS DAIRY

🍷 VEGETARIAN OPTION AVAILABLE UPON REQUEST

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, RESTRICTIONS OR ALLERGIES

202109



## SATURDAY SEASIDE ESCAPE

RM 108+ PER KID FOR FOOD & NON-ALCOHOLIC DRINKS

RM 248+ PER ADULT FOR FOOD & NON-ALCOHOLIC DRINKS

### HOMEMADE COOLERS

Iced Lemon Tea | Lemon Squash  
Lemonade

### CHILL JUICES

Fresh Coconut | Pineapple | Watermelon  
Orange

### SOFT DRINKS

Coke | Diet Coke | Sprite | Soda | Tonic  
Ginger Ale

### NON-ALCOHOLIC DRINKS

Tonic of Youth  
*Lavender Honey | Lime Juice | Guave Juice | Soda*

### Rosa Loves

*Cranberry Juice | Grapefruit | Rose Water  
Green Apple Syrup | Cardamom Syrup | Lemon Juice  
Soda*

RM 398+ PER ADULT FOR FOOD & ALCOHOLIC DRINKS

### CLASSIC COCKTAILS

Margarita Frozen or Shaken  
*Olmecca Reposado | Cointreau | Lime Juice*

Daiquiri Frozen or Shaken  
*Havana Club 3 | Cointreau | Lime Juice*

Aperol Spitzer  
*Sparkling Wine | Aperol | Soda*

### MOJITO

Classic Mojito  
*Havana Club 3 | Lime Juice | Fresh Mint  
Gomme Syrup | Soda*

Citrus & Almond  
*Havana Club 3 | Orgeat | Fresh Mint | Lemon Juice  
San Pellegrino*

Pineapple & Ginger  
*Havana Club 3 | Lemon Juice | Fresh Mint | Ginger  
Pineapple Juice | San Pellegrino*

### MARTINI'S

Firenzi Martini  
*Tanqueray | Rosso | Campari*

Apple Martini  
*Absolut | Apple Liqueur | Lemon Juice*

Citrus Martini  
*Absolut | Cointreau | Cranberry Juice | Lime Juice*

### WINE

Red Wine | *Trapiche Monterosa Merlot Malbec*

Sparkling Wine | *Chandon Brut, Victoria NV*

White Wine | *Trapiche Monterosa Chardonnay Chenin  
Blanc*

### BEER & CIDER

Tiger | Carlsberg | Somersby Cider