



MONDAY LUNCH

AMUSE

mango and passionfruit cooler

local okra fritti , parmesan custard, black truffle, moca

MAIN COURSE

ceci bean hummus

zhug, harissa, tahina sauce, pickled vegetables, radish, wood baked laffa

snapper ceviche

tigers milk, fermented pineapple, avocado, cucumber, palm heart, red onion, chili, vudi

pork dan dan,

handmade noodles, shaoxing wine, bok choy, szechuan pepper, sesame, roasted peanut

DESSERT

pineapple sorbet, coconut jelly, coconut espuma

citrus cheesecake, mixed berries, milk crumb, mascarpone ice cream

double brie, cranberry compote, grissini, lavosh



TUESDAY LUNCH

AMUSE

watermelon & mint cooler

brandade, potato skin crisp, rouille, dried capsicum

MAIN

charcoal roasted yellowfin tuna
eggplant caponata, tomato agrodolce, roasted almond, pinenut, basil

smoked brisket pastrami
sauerkraut, caraway, dressed potato, grain mustard, smoked beef fat dressing

handmade mafaldine pasta
asparagus, sweet peas, spinach, buffalo mozzarella, yuzu butter, lemon pangrattatto

DESSERT

grapefruit sorbet, fennel cream, fennel seed crunch

dark chocolate banana dome, salted caramel ice cream, banana crumb

gorgonzola cheese, fig agrodolce, grissini, lavosh



WEDNESDAY LUNCH

AMUSE

pawpaw and lime cooler

citrus poached prawn, local palm heart, pomelo

MAIN COURSE

“vietnamese” style chicken salad
green papaya, baby carrots, capsicum, radicchio, coriander, coconut - peanut dressing

laksa

rice noodle, turmeric, lemongrass, bele, water spinach, mushroom, chili, soft egg

local octopus terrine

roasted coconut chutney, mint, native coriander, fermented chili kosho

DESSERT

mango sorbet, lime, white chocolate parfait, macadamia crunch

“apple pie”, maple ice cream, sunflower seed praline

double brie cheese, apricot mustard, lavosh, grissini



THURSDAY LUNCH

AMUSE

pear and bush lemon cooler

split pea falafel , green goddess, tahina, chili oil

MAIN COURSE

steamed local pakapaka
yuzu butter, long bean, malabar spinach, kombu oil, seaweed salsa verde

smoked beetroot "tartare"
grain mustard, citrus, walnuts, feta, pea tendrils, garden herbs

charcoal roasted lamb kofta
charred cucumber, pickled chili, tomato, zhug, garlic toum, wood baked flatbread

DESSERT

papaya sorbet, papaya salsa, strawberry granita, mint

carrot cake, cereal milk panna cotta, carrot gel, tea leave crumb

gorgonzola cheese, cranberry compote, grissini, lavosh



FRIDAY LUNCH

AMUSE

blueberry & ginger cooler

local tuna crudo, aged soy, kimchi, chili condiment

MAIN COURSE

handmade gnocchetti sardi
guanciale, confit egg yolk, carbonara sauce, pecorino, black pepper

chilled coral crab
prawn aguachili, white radish, tobiko, coriander oil

stagione " vinaigrette "
house ferments, garden lettuces and herbs, goat curd, sprouted lentils, ceci beans

DESSERT

coconut sorbet, dulce leche jam, toasted rice-coconut crunch

miso-milk chocolate mousse, coffee cremeux, tea ice cream, almond crumb

vintage cheddar, fig agrdolce , grissini, lavosh



SATURDAY LUNCH

AMUSE

strawberry and basil cooler

charcoal crispy arrow squid, toum, lemon thyme

MAIN COURSE

pakapaka cooked "a la plancha"
almond milk, fennel, olive, cherry tomato, palm heart, sunflower, herb oil

beef bo la lot ssam
betal leaf, cucumber, daikon radish, mint, holy basil, roasted peanut, nước chấm, rice paper

wood oven baked sfoglia
house made lemon ricotta, wild mushroom, pinenut, truffe honey, rosemary, rocket

DESSERT

local passion fruit sorbet, roasted white chocolate, basil oil
ricotta doughnuts, yoghurt ganache, chocolate mousse, raspberry
gorgonzola cheese, fig agrodolce, grissini, lavosh



SUNDAY LUNCH

AMUSE

coconut and pineapple cooler

crispy eggplant, almond butter, ginger dressing, chilli oil

MAIN COURSE

yasawa waters reef fish curry

house masala, hand scraped coconut miti, steamed local rice, achar

handmade trottolo pasta

garden rocket pesto, lemon basil, walnut, parmigiano reggiano, lemon

southern fried chicken

likuliku hot sauce, comeback sauce, pickled okra, cucumber salad

DESSERT

musk melon sorbet, goats milk granita, olive oil, sesame crisp

lemon meringue tartlet, chocolate mousse, blueberry ice cream

smoked gouda, estate honey, condiments, crackers, lavosh