

## To Start

### Soup of the day \$17

**Beetroot carpaccio** *goats cheese, pine nuts & rocket* \$32

**Grilled asparagus** *parmesan crisps & balsamic glaze* \$28

**Golden crab cakes** *topped with exotic fruit salsa* \$38

**Ceviche of the day** *ponzu dressing & wakame salad* \$37

**Wok fried crispy salt & pepper calamari** *with chilli dip* \$32

**Grilled shrimp** *mango & avocado tartare* \$35

**Wok fried chicken** *with Manchurian spices* \$32

**Thai spiced beef carpaccio** *with oriental salad* \$42

**Chicken satay** *with peanut dipping sauce* \$28

## The Main Event

**Caprese chicken supreme** *on crushed new basil potatoes, pesto cream, slow roasted cherry tomatoes, rocket & parmesan* \$65

**Bouillabaisse** *with local fish, shrimps, scallops, mussels, saffron aioli & croute* \$87

**Rosemary rump of lamb** *on a nest of sweet potato, creamed spinach & minted jus* \$88

**Pork tenderloin**, *sesame hoisin glazed, served on a bed of tropical slaw & carrot puree* \$87

**Grilled Black Angus ribeye steak** *on a watercress salad & shoestring frites. Complimented by a trio of sauces* \$98

### Fresh market fish \$62

**Grilled Caribbean lobster** *with champagne butter sauce & steamed greens* \$105

**Thai vegetable curry** *with coconut & coriander pilau* \$60

**Fusion mezze** *a trio of vegetarian delights* \$62

## A Bit on the Side

**Quinoa tabbouleh** *mint, parsley, quinoa, tomato, onion & cucumber* \$20

**Tropical slaw** *cabbage, carrots, pineapple, pomegranate & mango* \$18

**Truffle pomme puree** *with black truffles* \$18

**Grilled broccoli** *with Asian pesto* \$20

**Shoestring frites** \$15

**Grilled vegetables** \$20

Menu by Chef:



Eddie Classic

Please advise your waiter of any dietary requirements you may have

Prices include 17.5% Vat  
Service charge 10% will be added