



# DINNER MENU

## RAW FLAVOURS

		US\$
Dibba Bay oysters <i>Green chili, lime dressing, fried shallots</i>	<b>SS LF</b>	26
Crudo <i>Rainbow runner, green chili, ginger, radish, lime, orange, soy, sesame</i>	<b>SS LS GF</b>	26
Carpaccio <i>Wagyu beef, mushrooms, radish, spring onion, truffle and soy dressing</i>	<b>GF</b>	28

## STARTER PLATES

Chilled beetroot soup <i>Roasted beetroot, tahini sauce, horseradish</i>	<b>V GF LF</b>	20
Chopped salad <i>Kohlrabi, cherry tomatoes, baby cucumber, fennel, radish, assorted leaves, gruyere</i>	<b>N V GF</b>	26
Grilled vegetables <i>Mediterranean vegetables, marinated goats' cheese</i>	<b>V GF</b>	26
Jumbo octopus <i>Piquillo peppers, confit kipfler potatoes, smoked paprika, garlic, parsley sauce</i>	<b>GF LF</b>	38
Bresaola <i>Shaved white asparagus, rocket, fresh horseradish, shaved parmesan</i>	<b>GF</b>	28
Samosa <i>Masala spiced lamb, mint yogurt, mango chutney</i>	<b>N</b>	28

## HAND ROLLED AND BRAISED ITALIAN GRAINS

Goats cheese tortellini <i>Orange, sage, almonds, rocket, parmesan</i>	<b>N V</b>	28
Carnaroli rice <i>Roast tomato, lemon, basil risotto, torn mozzarella</i>	<b>V GF</b>	28
Pappardelle <i>Braised lamb shank ragu, olives, rosemary</i>		38

## MAIN PLATES

Spiced crusted eggplant <i>Freekeh, pomegranate, almond, currant, preserved lemon, tahini sauce</i>	<b>V GF</b>	34
Reef fish <i>Roast Job fish, cauliflower, capers, almonds, tea soaked currant, sherry vinegar, tarator sauce</i>	<b>SS LS GF N</b>	46
Wagstaff lamb rack <i>Clay oven roasted, green chili and herb relish, Persian feta, pickled onion, radish</i>	<b>GF</b>	56
Black Onyx Striploin <i>Café de Paris butter, caramelized onions, crispy fried onion ring, fine herb salad</i>		65

## LOCAL AND REGIONAL FLAVOURS

Southern Indian curry <i>Young jackfruit, long beans, curry leaf, turmeric, coconut, roshi</i>	<b>V LF</b>	36
Tandoor reef fish cutlets <i>Marinated in ginger, garlic, turmeric with green mango salad, chaat masala</i>	<b>SS LS GF</b>	42
Baby chicken biriyani <i>Tomato, cucumber, green chili, red onion, coriander raita</i>	<b>N</b>	42

## LAGOON LOBSTER

Brick oven-baked <i>Fried garlic, capers, oregano, brown butter sauce</i>	<b>GF</b>	
Masala spiced <i>Clay oven-roasted, tomato, pomegranate, radish salad, cucumber, mint raita</i>	<b>GF</b>	
Clay oven-roasted <i>Kerala style fragrant tomato, coconut curry, basmati rice, naan bread</i>		95*

## SIMPLY PREPARED

Bone-in roasted fish <i>600g Fresh catch-of-the-day, garlic, capers, chili, dill salsa</i>	<b>SS LS GF LF</b>	50
Yellowfin tuna <i>Black olive tapenade, herb salad</i>	<b>SS LS GF LF</b>	38
Roasted half free-range chicken <i>Cooked over coal, lemon, aioli, rosemary jus</i>	<b>GF</b>	42
MBS 9 Tajima wagyu cube roll (300g) <i>For two to share, whole grain mustard and red wine jus</i>	<b>GF</b>	110*
MBS 3+ Black Onyx angus beef short loin (700g) <i>For two to share, whole grain mustard and red wine jus</i>	<b>GF</b>	185*

## SIDES PLATES

Heirloom tomato <i>Cucumber, red onion, pomegranate, mint</i>	<b>V GF LF</b>	10
Curly kale <i>Sautéed with garlic, red chili and lemon</i>	<b>V GF</b>	10
Kipfler potatoes <i>Roasted, confit garlic, rosemary</i>	<b>GF V</b>	10
Broccolini <i>Thyme, garlic, chilli</i>	<b>V GF</b>	10

N Contains nuts SS Sustainably-sourced LS Locally-sourced V Vegetarian or vegan P Contains pork GF Gluten-free LF Lactose-free  
For any dietary intolerance, please inform our wait staff.

Supplement charges apply for dishes marked with an \* for guests on half board or full board.

Prices are subject to 10 percent service charge and prevailing government taxes will be added to your bill for all orders.