

BUENAS NOCHES,

Welcome to Ocaso, the sunset restaurant where time fades, and culinary borders vanish. Specialising in a kaleidoscope of flavours from Mexico, Peru, and Japan, each plate is a masterpiece, transporting you on a sensory journey across three vibrant cultures. Our ingredients are meticulously sourced from their native lands, honouring traditional preparation methods.

Here, we invite you to co-create your journey; share your preferences or favourite dishes, and watch as we artfully infuse them with Ocaso's signature North Asian and Latin American twist. With a wine cellar boasting over 300 precious labels, every bite, sound, aroma, and sight connects two continents through the art of food.

ありがとうございました

CHEF CHRIS





COCKTAILS

- Midori No Shima** **\$28**
Gin, St. Germain, Yuzu Purée, Vanilla Syrup, Green Apple, Basil Leaves
Embark on a divine journey, led by the refreshing notes of green apple orchard and the vibrant zest of yuzu. Yet, there's a surprise in store: vanilla-infused matcha that adds a subtle depth of flavour, like a whisper of Japanese tranquility. **\$22**
- Japanese Sidecar**
Canadian Whisky, Grand Marnier, Calamansi Purée, Simple Syrup, Cardamom Powder
This cocktail is a delightful fusion of tradition and innovation. Marrying Japanese-inspired ingredients with the timeless allure of a sidecar, it's the perfect choice for those looking for a sophisticated yet exotic libation. **\$22**
- Flavo Avis**
Pisco, Mezcal, Limoncello, Lemon Juice, Honey, Japanese Shichimi
The "Flavo Avis" is a masterpiece of mixology and global influences that come together in a single glass. It's an exploration of diverse flavours, promising a captivating odyssey for your taste buds. **\$22**
- Fumes** **\$22**
Mezcal, Galliano Vanilla, Lemon Juice, Simple Syrup, Wasabi, Ginger
The smoky undertones of mezcal and the sweetness of Galliano vanilla dance on the palate, while zesty lemon brightens each sip. The dynamic duo of ginger and wasabi introduces a crescendo of heat, intensifying with every taste.
- Afterglow** **\$22**
Raspberry Rapid Infused Gin, Pineapple, Szechuan Pepper Infused Sake, Yuzu Purée, Simple Syrup Prosecco
A radiant concoction, starting with the sweet caress of raspberry-infused gin and succulent pineapple. The unexpected warmth of Szechuan pepper-infused sake adds intrigue, beautifully offset by the zesty kick of yuzu.
- Shintoshu** **\$28**
Gin, Chamomile Infused Bianco Lemon Juice, Honey, Shiso Leaves
This cocktail embodies balance and sophistication, making it an ideal choice for those seeking a refined and soothing sip.
- Sweet Spill** **\$22**
Umeshu Plum Wine, Baileys, Cacao White, Coconut Sorbet
"Sweet Spill" is akin to a dessert elegantly served in a glass. The velvety homemade Baileys and crème de cacao perfectly complement the sweet notes of plum wine, while the coconut sorbet adds a delightful creaminess that melts into a sweet, dreamy finish.
- Haru No Kisetsu** **\$22**
Sake, Lillet Blanc, Martini Dry, St. Germain
Be whisked away to a tranquil springtime. An eloquent fusion of sake, Lillet Blanc, martini dry, and the sweetness of elderflower offers a refreshing embrace. Much like the season it is named after, this cocktail whispers of brighter days ahead.

MOCKTAILS

- First Guest** **\$14**
Orange, Lime, Vanilla Syrup, Mango Chutney, Tonic Water
When our inaugural guests arrived at The Nautilus, our team crafted this drink spontaneously. Such was its allure that our guests insisted it deserved a place on our menu.
- Hatsuhi Fizz** **\$14**
Strawberry Purée, Orange, Yuzu, Rose Syrup, Lemonade
“Hatsuhi” means “first sun” and is the tradition of waking up to see the first sunrise of the year on New Year’s Day.
- The White Temple** **\$14**
Coconut Milk, Pineapple, Lime, Passion Fruit Purée, Fresh Basil
This refreshing concoction combines the creamy essence of coconut with the tangy sweetness of passion fruit and pineapple. Infused with aromatic touch of basil and a zesty hint of lemon, this mocktail delivers a delightful burst of tropical paradise in every sip.
- Come Into Bloom** **\$14**
Brewed Jasmine Tea, Lemon Juice, Rose Syrup, Tonic Water
This exquisite creation is a tribute to the delicate artistry of nature, where flavours unfurl like petals in the morning sun.
- Jack of All Trades** **\$14**
Lemon, Mango Purée, Honey, Ginger Ale
Indulge in refreshing blend of sun kissed mango, a splash of tangy lemon, and the sweetness of pure honey, harmoniously combined with the effervescence of ginger ale. This vibrant mocktail tantalizes your taste buds with a delightful balance of fruity richness and citrusy brightness, delivering a tropical escape in every sip.
- Mediterranean Lemonade** **\$14**
Brewed Fruit Tea, Lemon, Orange Blossom, Syrup, Soda Water
An invigorating mocktail blending brewed fruit tea, tangy lemon juice, hint of delicate orange blossoms, all topped with sparkling soda water for a zesty, floral, and refreshing drink.
- Kasato Maru** **\$14**
Passion Fruit Purée, Yuzu, Cranberry, Ginger Ale
“Kasato Maru” is the name of a ship which symbolises an iconic milestone in the enduring history of the Japanese diaspora in Brazil.
- Matcha Made in Heaven** **\$14**
Apple, Lime, Passion Fruit Purée, Matcha Tea, Soda Water
Matcha stands as the superhero of teas, boasting the natural flavonoids of green tea and packed with an impressive nutrient profile.

APERITIFS	3cl		
Pernod Anis <i>France</i>	\$12	Hendrick's <i>Scotland</i>	\$17
Ricard Anis <i>France</i>	\$12	The Botanist Islay <i>Scotland</i>	\$17
Campari <i>Italy</i>	\$12	Tarquin's Cornish <i>England</i>	\$17
Aperol <i>Italy</i>	\$12	Bulldog <i>England</i>	\$18
Martini <i>Italy</i> Rosso / Dry / Bianco	\$12	Bols Genever <i>Holland</i>	\$18
Carlo Alberto <i>Italy</i> Bianco / Extra Dry	\$14	Oxley Cold Distilled <i>England</i>	\$22
Noilly Prat Dry <i>France</i>	\$14	Monkey 47 Sloe <i>Germany</i>	\$26
Lillet Blanc <i>French</i>	\$16	Monkey 47 <i>Germany</i>	\$26
Carpano Antica Formula <i>Italy</i>	\$16	Gin Mare <i>Spain</i>	\$26
		Nolet's Silver <i>Netherlands</i>	\$28
		Brooklyn <i>USA</i>	\$36

BEER bottle	
Carlsberg 33cl <i>Denmark</i>	\$10
Heineken 33cl <i>Netherlands</i>	\$11
Stella Artois <i>Belgium</i>	\$11
Corona 33cl <i>Mexico</i>	\$11
Asahi 31cl <i>Japan</i>	\$14
Hoegaarden 33cl <i>Belgium</i>	\$14
Erdinger 50cl <i>Germany</i>	\$16

CIDER	
Savanna Cider 33cl <i>S Africa</i>	\$12

GIN	3cl
Bols Sloe <i>Holland</i>	\$11
Hayman's Sloe <i>England</i>	\$12
Tanqueray <i>England</i>	\$12
Bombay Sapphire <i>England</i>	\$12
Bitter Truth Pink <i>England</i>	\$12
Roku Gin <i>Japan</i>	\$14
London No.1 <i>England</i>	\$14
Tarquin's Cornish <i>England</i>	\$14
Martin Miller's <i>England</i>	\$14
Tanqueray No. 10 <i>England</i>	\$17
Plymouth <i>England</i>	\$17

RUM	3cl
Cachaça 51 <i>Brazil</i>	\$10
Malibu Coconut <i>Barbados</i>	\$11
Bacardi White <i>Puerto Rico</i>	\$11
Myer's <i>Jamaica</i>	\$11
Bacardi 8yrs <i>Puerto Rico</i>	\$12
Plantation 3 Stars <i>Caribbean</i>	\$13
Havana Club 7yo <i>Cuba</i>	\$16
Appleton 12yrs <i>Jamaica</i>	\$16
Plantation <i>Barbados</i>	\$16
Plantation <i>Trinidad</i>	\$16
Plantation <i>Jamaica</i>	\$16
Plantation <i>Fiji</i>	\$16
El Dorado Cask Aged 8 Yrs <i>Guyana</i>	\$17
El Ron Prohibido <i>Mexico</i>	\$18
El Dorado Special Reserve 12 Yrs <i>Guyana</i>	\$18
Diplomatico Reserva Exclusiva <i>Venezuela</i>	\$18
Ron Zacapa Solera 23 <i>Guatemala</i>	\$22
Dictador Solera Rum 12yrs <i>Colombia</i>	\$22
Eminente Reserva 7yrs <i>Cuba</i>	\$28
Ron Zacapa Solera XO <i>Guatemala</i>	\$32
Flor De Cana Centenario 25 Yrs <i>Nicaragua</i>	\$42
Havana Club Máximo <i>Cuba</i>	\$390

VODKA	3cl	Dalmore Cigar Malt <i>Highland</i>	\$39
Absolut <i>Sweden</i>	\$12	The Macallan 18yrs Fine Oak <i>Speyside</i>	\$42
Absolut Citron <i>Sweden</i>	\$12	The Macallan 30yrs Fine Oak <i>Speyside</i>	\$290
Ketel One <i>Netherlands</i>	\$15	Irish Whiskey	3cl
Pravda <i>Poland</i>	\$15	Jameson <i>Ireland</i>	\$12
Grey Goose <i>France</i>	\$17	Bushmills <i>Ireland</i>	\$13
Belvedere Pure <i>Poland</i>	\$18	Blended Whisky	3cl
Crystal Head <i>Canada</i>	\$22	J/W Red Label <i>Scotland</i>	\$12
Beluga Nobel <i>Russia</i>	\$22	J/W Black Label <i>Scotland</i>	\$14
Ultimat Vodka <i>Poland</i>	\$23	Chivas Regal 12yrs <i>Scotland</i>	\$16
Ciroc Coconut <i>France</i>	\$24	Chivas Regal 18yrs <i>Scotland</i>	\$24
Ciroc Red Berry <i>France</i>	\$24	Royal Salute 21yrs <i>Scotland</i>	\$25
Chopin <i>Poland</i>	\$25	J/W Blue Label <i>Scotland</i>	\$38
Roberto Cavalli <i>Italy</i>	\$25	Chivas Regal 25yrs <i>Scotland</i>	\$45
U'luvka <i>Poland</i>	\$26	Bourbon	3cl
Kauffman Hard <i>Russia</i>	\$28	Maker's Mark <i>Kentucky</i>	\$14
Beluga Gold Line <i>Russia</i>	\$42	Bulleit Bourbon <i>Kentucky</i>	\$14
WHISKY & WHISKEY		Buffalo Trace <i>Kentucky</i>	\$14
Single Malt	3cl	Woodford <i>Kentucky</i>	\$18
Balvenie DoubleWood 12Yrs <i>Speyside</i>	\$16	Evan Williams 2000 Single Barrel <i>Kentucky</i>	\$21
Glenkinchie 10yrs <i>Highland</i>	\$17	Tennessee Whiskey	3cl
Caol Ila 12yrs <i>Islay</i>	\$17	Jack Daniel's <i>Tennessee</i>	\$12
Talisker 10yrs <i>Island</i>	\$17	Jack Daniel's Single Barrel <i>Tennessee</i>	\$21
Isle Of Jura Sup <i>Island</i>	\$17	Japanese Whisky	3cl
The Glenlivet 15Yrs French Oak <i>Speyside</i>	\$17	Nikka Whiskey From The Barrel <i>Japan</i>	\$19
Glenfiddich 12 Yrs <i>Speyside</i>	\$18	Nikka Pure Malt Black <i>Japan</i>	\$23
Glenfarclas 15yrs <i>Highland</i>	\$18	Nikka Coffey Malt <i>Japan</i>	\$27
Glenmorengi Original <i>Highland</i>	\$18	Suntory Hibiki Harmony <i>Japan</i>	\$32
The Macallan 12yrs Fine Oak <i>Speyside</i>	\$22		
Oban 14yrs <i>Highland</i>	\$23		
Lagavulin 16yrs <i>Island</i>	\$25		
Ardgberg 10yrs <i>Islay</i>	\$28		
The Macallan 15yrs Fine Oak <i>Speyside</i>	\$29		
Highland Park 18yrs <i>Island</i>	\$33		

Prices are in US dollars excluding 10% service charge and 16% GST

Canadian Whisky	3cl	GRAPPA	5cl
Canadian Club <i>Canada</i>	\$12	Nonino Merlot <i>Italy</i>	\$16
Crown Royal <i>Canada</i>	\$18	Nonino Chardonnay Barrique <i>Italy</i>	\$16
		Stravecchia <i>Italy</i>	\$28
		GAJA Nebbiolo Barrique 'Sperss' <i>Italy</i>	\$28
		Nonino Riserva 8yrs <i>Italy</i>	\$32
COGNAC	3cl	SHERRY	10cl
Martell VSOP <i>France</i>	\$18	Lustau Solera Reserva Fino Jarana <i>Spain</i>	\$20
Hennessy VSOP <i>France</i>	\$26	Lustau Solera Reserva Pedro Ximenez San Emilio <i>Spain</i>	\$22
Remy Martin XO <i>France</i>	\$49		
Martell XO <i>France</i>	\$57		
Hennessy XO <i>France</i>	\$57		
Hennessy Paradis Extra Rare <i>France</i>	\$168	PORT	10cl
Rémy Martin Louis XIII <i>France</i>	\$540	Niepoort Lbv <i>Portugal</i>	\$22
		Quinta Do Noval 10yrs Tawny <i>Portugal</i>	\$22
		Niepoort Colheita 2005 <i>Portugal</i>	\$36
TEQUILA	3cl	DIGESTIVE	3cl
Corralejo Blanco <i>Mexico</i>	\$12	Jägermeister <i>Germany</i>	\$12
Don Julio Blanco <i>Mexico</i>	\$14	Fernet Branca <i>Italy</i>	\$12
Corralejo Anejo <i>Mexico</i>	\$14	Limoncino <i>Italy</i>	\$12
Patron XO Café <i>Mexico</i>	\$15	Kahlua <i>Mexico</i>	\$12
Patron Silver <i>Mexico</i>	\$17	Amaretto Di Saronno <i>Italy</i>	\$12
Volcan Blanco <i>Mexico</i>	\$19	Amaro Averna <i>Italy</i>	\$12
Patron Reposado <i>Mexico</i>	\$23	Ramazzotti <i>Italy</i>	\$13
Don Julio 1942 Anejo <i>Mexico</i>	\$46	Amaro Montenegro <i>Italy</i>	\$16
Clase Azul <i>Mexico</i>	\$47		
Gran Patron Platinum <i>Mexico</i>	\$64		
Jose Cuervo Reserva de la Familia Extra Añejo <i>Mexico</i>	\$69		
Mezcal	3cl		
Beneva <i>Mexico</i>	\$14		
SCHNAPPS	3cl		
Archers Peach <i>England</i>	\$11		
Roner Waldhimbeergeist <i>Italy</i>	\$12		
Roner Kirschwasser <i>Italy</i>	\$14		

LIQUEUR

Crème De Menthe <i>France</i>	\$11
Blue Curacao <i>France</i>	\$11
Apricot Brandy <i>France</i>	\$11
Cherry Brandy <i>France</i>	\$11
Crème De Cacao Brown <i>France</i>	\$11
Crème De Cacao White <i>France</i>	\$11
Crème De Peach <i>France</i>	\$11
Crème De Fraise des Bois <i>France</i>	\$11
Crème De Banana <i>France</i>	\$11
Crème De Cassis <i>France</i>	\$11
Lychee <i>France</i>	\$11
Triple Sec <i>France</i>	\$11
Chambord <i>France</i>	\$12
Cointreau <i>France</i>	\$12
Absinthe <i>France</i>	\$12
Baileys Irish Cream <i>Ireland</i>	\$12
Molinari Sambuca <i>Italy</i>	\$12
St Germain <i>France</i>	\$12
Southern Comfort <i>USA</i>	\$12
Tia Maria <i>Jamaica</i>	\$12
Grand Marnier <i>France</i>	\$12
D.O.M. Benedictine <i>France</i>	\$12
Parfait Amour <i>France</i>	\$13
Drambuie <i>Scotland</i>	\$14

3cl**STILL WATER**

Aqua Panna <i>Italy</i>	\$16
Evian <i>France</i>	\$18

SPARKLING WATER

Perrier <i>France</i>	\$16
San Pellegrino <i>Italy</i>	\$16
Evian <i>France</i>	\$18

AERATED WATER

Coca Cola <i>Maldives</i>	\$9
Sprite <i>Maldives</i>	\$9
Fanta <i>Maldives</i>	\$9
Zero Coke <i>Maldives</i>	\$9
Diet Coke <i>Maldives</i>	\$9
Schweppes Soda <i>Maldives</i>	\$9
Schweppes Tonic <i>Maldives</i>	\$9
Schweppes Bitter lemon <i>Maldives</i>	\$9
Schweppes Ginger Ale <i>Maldives</i>	\$10
Ginger Beer <i>Sri Lanka</i>	\$10



OCASO

TEPPANYAKI

OCEAN

Seared Hokkaido Scallop

Gouda Cheese, Crispy Nori and Caviar

Prawn Gyoza

Orange Ponzu and Flour Crispy

Japanese "Umaki" Omelet

Grilled Sweet Eel and Sansho Pepper

Ocean Trout

Scottish Salmon Seasonal Vegetables and Ikura

Maldivian Coral Lobster

Yuzu Miso and Simmered Daikon

Mini Yaki Onigiri

Shiitake Mushroom Broth Bottarga

\$295 PER PERSON

FARM

Torched Duck Breast

Gunkan Sushi

Corn Fed Chicken Gyoza

Premium soy Ponzu Sauce

Japanese Tamagoyaki Omelet

Stuffed Pork Kakuni

Lamb Rack

Blue Cheese Saikyo Miso and Simmered Daikon

Wagyu Beef Tenderloin

Seasonal Vegetables and Slow-Cooked Eringi Mushroom

Mini Yaki Onigiri

Shiitake Broth with Niku-Miso Soboro

\$320 PER PERSON

All prices are in US dollars excluding applicable taxes of 10% service charge and 16% GST.

A supplement charge is applicable for Teppanyaki on the half-board meal plan.

A vegetarian teppanyaki set is available upon request.

OMAKASE

Assortment of Sashimi

Prawn Gyoza

Orange Ponzu and Flour Crispy

Japanese "Umaki" Omelet

Grilled Eel and Sansho Pepper

Maldivian Coral Lobster

Yuzu Miso Sauce and Simmered Daikon

A5 Kagoshima Beef

Seasonal Vegetables and Black Truffle

Mini Yaki Onigiri

Shiitake Mushroom Broth served with Steamed Abalone

\$388 PER PERSON

DESSERTS

Matcha Lava Cake

Green Tea Ice Cream

Chocolate Semifreddo

Tofu Ice Cream

Spiky Yuzu

Passion Fruit Sauce

Special Omakase Dessert in Hangiri

(Minimum for 2 persons)

Ice Cream, Sorbet

SIDE DISHES

Tofu and Mix Seaweed Salad

Shoyu Ginger non-oil Dressing

Special Fried Rice

- Vegetable

- Prawn

- Chicken

Grilled Eggplant Glazed

Sweet Miso and Sesame

\$22 PER PORTION

TEPPANYAKI



VEGETARIAN

Gunkan Avocado Sushi

Avocado, Cucumber, Pickled Daikon Radish

Tamagoyaki

Japanese Style Egg Omelet Stuffed with Gouda Cheese

Vegetable Gyoza

Stuffed with Shitake Mushroom, Carrot, Flour Crispy

Simmered Yuzu Miso Daikon

Grilled Wild Mushroom and Micro-greens

Stir-fried Japanese Noodles

Tofu, Garlic, Ginger, Vegan Butter

Mini Yaki Onigiri

Sweet Potatoes and Kombu Broth with Tamari Soy Sauce

Homemade Vegan Cheesecake

Served with Raspberry Compote

\$190 PER PERSON

All prices are in US dollars excluding applicable taxes (10% service charge and 16% GST).
A supplement charge is applicable for Teppanyaki on the half-board meal plan.

INDULGENCE

CAVIAR (30 Grams)

Blinis, Egg, Capers, Sour Cream

Beluga **440***

Oscietra **310***

Sevruga **380***

CHEF MORIAWASE'S

Sushi Rolls **42***

Sashimi **32**

Nigiri **38**

OYSTERS (6 Pieces)

Ponzu & Dashi, Orange Zest

75*

SEARED PREMIUM A5 WAGYU

(100 Grams)

Miso Sauce, Soya, Lemon

88*

CLASSIC PERUVIAN CEVICHE

Reef Fish, Chilli, Sweet Potato, Corn

26

NAUTILUS HOMEMADE FRESH TACOS

(To Share, For 2)

Smoked Beef Brisket, Chicken Tinga, Maldivian Reef Fish, Shrimp, Pico De Gallo, Guacamole, Lime

36

 Vegetarian  Vegan  Raw  Dairy  Nuts  Shellfish  Gluten Free  Dairy Free  Pork  Alcohol  Spicy  Sesame

IF YOU HAVE A FOOD ALLERGY OR ANY SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR WAITER BEFORE YOU PLACE THE ORDER.



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SMALL PLATES

EDAMAME   
Sea Salt or Togarashi


16

DIPS DE LA CASA   
Tomato Salsa, Refried Beans, Mozzarella Cheese, Tortilla Chips

22

MISO SOUP
Tofu, Scallions, Dashi

26

GYOZA (4 Pieces) 
Shrimp, Pork or Vegetables, Sesame Oil, Soya Sauce, Rayu

27

VEGETABLE TEMPURA    
Lotus Root, Shitake, Asparagus, Broccolini, Enoki, Sesame Oil,
Tempura Sauce

20

CHICKEN KARAGE 
Onion, Ginger Soya, Kewpie Mayo

22

TUNA TATAKI 
Pan Seared Yellow Fin Tuna, Crispy Garlic, Ponzu & Ginger Sauce

26

SALMON & SCALLOP TIRADITO  
Passion Fruit, Mustard, Mayo, Dill

27

 Vegetarian  Vegan  Raw  Dairy  Nuts  Shellfish  Gluten Free  Dairy Free  Pork  Alcohol  Spicy  Sesame

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OCASO'S RAW BAR

URAMAKI OR MAKI (6 Pieces) OR TEMAKI (1 Piece)

SHRIMP TEMPURA

Shrimp, Avocado, Tobiko

27

YASAI

Avocado, Lettuce, Chives, Cucumber, Mango

18

SALMON

Salmon, Cucumber, Avocado

23

SMOKED YAKUZA

Eel, Masago, Cream Cheese, Avocado, Eel Sauce

25

FLAMED SALMON PACHIKAY

Asparagus, Daikon, Oyster Sauce, Sesame Oil

27

TEKKA CHIRASHI

Maldivian Tuna, Avocado, Cucumber, Spicy Coconut Sauce

32

NORI FURAI

Shrimp, Tobiko, Salmon Tartare, Teriyaki Sauce

28

HAMACHI JALAPENO

Crab, Avocado, Chives, Ponzu

42*

FAT DUCK

Foie Gras, Asparagus, Black Angus Tenderloin, Cucumber, Cream Cheese, Shaved Truffle

52*

 Vegetarian  Vegan  Raw  Dairy  Nuts  Shellfish  Gluten Free  Dairy Free  Pork  Alcohol  Spicy  Sesame

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LARGE PLATES

MISO BLACK COD

Baby Bok Choy, Ginger, Soya Sauce

72

TRADITIONAL LOMO SALTADO

Black Angus Beef Tenderloin, Soya Sauce, Tomato, Red Onions, Long-Grain Rice

120*

TERIYAKI YAKITORI

Fire Roasted Chicken Thighs, Green Onions, Japanese Rice

48

BERKSHIRE "KUROBUTA" PORK CHOP

Yam Puree, Roasted Baby Carrots, Plum Sauce

98*

PAN SEARED WHITE SNAPPER

Mexican Cauliflower Rice, Mandarin & Jalapeno Sauce

51

SHITAKE ZOSUI

Shitake, Rice, Miso, Kombu, Bonito Flakes, Dashi Poached Egg

33

AJI PANCA OCTOPUS

Togarashi Breadfruit, Chalaquita, Truffle Edamame

58

SHOYU RAMEN

Soya Eggs, Nori, Scallions

Chicken

36

Pork

47

Beef

67

 Vegetarian
  Vegan
  Raw
  Dairy
  Nuts
  Shellfish
  Gluten Free
  Dairy Free
  Pork
  Alcohol
  Spicy
  Sesame

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FROM THE ROBATA GRILL

Served with roasted potatoes & grilled asparagus.

MACKA'S BLACK ANGUS STRIPLOIN MB6-7
AUSTRALIA

162*

SAKE MARINATED HIBARU 

Sake & Seaweed Butter

52

45 DAY DRY AGED DIERENDONCK RIBEYE
BELGIUM

186*

GRILLED LOBSTER MENTAIKO   

Spicy Mayo, Tobiko, Miso

172*

WESTHOLME WAGYU MB6-7 BEEF SHORT RIBS
AUSTRALIA

85

FIRE ROASTED PRAWNS 


67

FIRST LIGHT FARMS VENISON LOIN
NEW ZEALAND

70

SAUCES

Yoshoku Sauce 

Aji Amarillo  

Chimichuri

Beef Jus

Blackberry Sauce

Seven Chillies 

 Vegetarian  Vegan  Raw  Dairy  Nuts  Shellfish  Gluten Free  Dairy Free  Pork  Alcohol  Spicy  Sesame

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ENHANCE YOUR MEAL

	HOMEMADE KIMCHI  	14
	YUCA FRIES 	14
	MEXICAN STYLE CORN ON THE COB  	14
	MARINATED CUCUMBER SALAD  	14
	MIRIN & SOY BROCCOLINI 	14
	MISO GLAZED EGGPLANT  	14

 Vegetarian  Vegan  Raw  Dairy  Nuts  Shellfish  Gluten Free  Dairy Free  Pork  Alcohol  Spicy  Sesame

IF YOU HAVE A FOOD ALLERGY OR ANY SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR WAITER BEFORE YOU PLACE THE ORDER.

ALL PRICES ARE IN US DOLLARS AND EXCLUDE 10% SERVICE CHARGE AND 16% GST.

*THESE ITEMS ARE NOT INCLUDED IN THE HALF BOARD MEAL PLAN.

SOMETHING SWEET

SAKE PANNA COTTA   **24**
Japanese Cucumber Compote, Mirin Syrup

PUMPKIN FLAN   **24**
Biscotti

MATCHA CRÈME BRÛLÉE  **26**
Butter Popcorn

CINNAMON CHURROS  **24**
Chocolate Sauce or Caramel Sauce

CHOCOLATE FONDANT  **27**
Avocado Ice Cream

MOCHI   **21**
Dulce De Leche

Strawberry

Mango

ICE CREAM  **7**
Green Tea

Miso Caramel

Ginger & Quinoa

SORBET **7**
Lucuma

Yuzu

Jasmine

 Vegetarian  Vegan  Raw  Dairy  Nuts  Shellfish  Gluten Free  Dairy Free  Pork  Alcohol  Spicy  Sesame

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