

jasmine

DINNER MENU

soups

CHICKEN SOUP ●

seasonal vegetables, chicken,
garlic bread

MISO SOUP ●●

tofu, spring onions, seaweed, rice noodles

salads/appetisers

APPLE SALAD ●●●●

walnut, celery, mixed organic greens,
lime dressing

SCOTTISH SMOKED SALMON ●●

capers, dill, apple compote, artichokes,
mixed organic greens

CAESAR SALAD ●

bacon, egg, anchovies, caesar dressing,
croutons

BEEF LASAGNA ●

tomato and basil sauce, parmesan cheese

VEGETABLE SPRING ROLL ●●●●

rice sheet spring roll, sweet chili,
ginger soy sauce

main courses

BEEF FLANK STEAK ●●

potato, carrot terrine, sautéed spinach,
red wine jus

MUSHROOM AND TOFU WELLINGTON ●●

carrot-ginger coulis, bok choy

BABY BACK RIBS ●●

asian style vegetables, plantain mash,
star anise reduction

CASHEW RICOTTA, TORTELLINI ●

sautéed carrot, green peas, asparagus,
saffron beurre blanc

SNAPPER ●●

moringa risotto, ginger foam, gremolata

SPROUTED MUNG DAL ●●●●●

served with saffron rice

ROASTED CARROTS ●●●

honey glazed, vegetable roll, beetroot,
crushed cashew nuts

sides

MASHED POTATO ●●●●●

WILD RICE ●●●●●

STEAMED RICE ●●●●●

● nut free ● dairy free ● gluten free ● ayurvedic ● vegetarian

Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Guests with food allergies should inform their server prior to ordering gluten.

thunbergia

DINNER MENU

soups

ROASTED TOMATO SOUP ●●●●
fennel infused, garlic bread

CARROT & GINGER SOUP ●●●●
rustic garlic bread

salads/appetisers

NIÇOISE SALAD ●●
seared tuna carpaccio, baby potato,
green beans, cherry tomato, olives

FRESH MARKET SALAD ●●●●●
seasonal organic vegetables, quinoa,
lemon dressing

TANDOORI CHICKEN TIKKA ●●
mint chutney, fresh garden salad

POACHED PRAWN ●●●
sweetcorn broth, basil oil

POACHED EGG ●
herbs tart, sautéed spinach,
tarragon cream sauce

main courses

BEEF STRIPLOIN ●●
potato beetroot terrine, asparagus,
roasted tomato, red wine jus

PENNE ARRABIATA ●●●
spicy tomato sauce, olives, spinach

PORK LOIN ●●●
green lentil ragout, sautéed spinach, tomato
jam, truffle jus

SMOKED EGGPLANT ●●●
activated charcoal pasta, asparagus tips,
saffron curry sauce

CATCH OF THE DAY ●●●
broccoli purée, sautéed white beans, fennel,
grenoble sauce

GRILLED TOFU ●●●●●
sautéed spinach, coconut sauce

THAI VEGETABLE CURRY ●●●●●
stir fried rice

sides

MASHED POTATO ●●●●●

WILD RICE ●●●●●

STEAMED RICE ●●●●●

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oleander

DINNER MENU

soups

PRAWN BISQUE ●

tarragon cream, rustic style garlic bread

ASPARAGUS MISO SOUP ●●●●●

miso paste, asparagus, spring onion

salads/appetisers

ORGANIC

GARDEN SALAD ●●●●●

cherry tomato, radish, mushrooms,
roasted beetroot, balsamic vinaigrette

THAI FISH CAKE ●

roasted garlic aioli, tarragon vinaigrette

MUSHROOM RISOTTO ●●

asparagus, parmesan cheese

COUSCOUS SALAD ●●

sun-dried tomato, raisins, broccoli, mint

BEEF CARPACCIO ●

teriyaki mushrooms, parmesan,
coconut-wasabi froth

main courses

BEEF RIB EYE ●●

sweet potato mash, baby vegetables

PAN SEARED TOFU ●●●●●

cauliflower purée, sautéed vegetables

GRAIN MUSTARD CRUST

PORK FILLET ●●

broccoli risotto, tomato confit,
coconut-wasabi emulsion

KITCHARI ●●●●●

rice, black lentils, yellow lentils, carrots,
cumin seeds

MAHI-MAHI ●●

carrot ginger purée, grilled polenta cake,
pineapple tomato salsa

GREEN PEA AND POTATO CURRY ●●●●●

green peas, potato, coconut, tomatoes,
curry sauce

VEGETABLE LASAGNA ●●

sautéed bok choy, tomato sauce

sides

MASHED POTATO ●●●●●

WILD RICE ●●●●●

STEAMED RICE ●●●●●

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hibiscus

DINNER MENU

soups

PUMPKIN COCONUT SOUP ●●●●●
pumpkin seeds, garlic bread

MUNG BEANS SOUP ●●●●●
green lentils, seasonal vegetables

salads/appetisers

BROCCOLI SALAD ●●●●●
asparagus, sweet potatoes, parmesan cheese,
cilantro lime dressing

TOMATO AND GOATS CHEESE TART ●
onion jam, rocket leaves

TUNA TARTARE ●●●●●
cucumber, spring onion, garlic chips,
wasabi mayo

MUSHROOM RAVIOLI ●
herbed ricotta, roasted red pepper coulis, oven-
dried tomatoes

TERRINE
country style pork terrine, nuts crumble,
tomato chutney, cranberry reduction

main courses

BEEF STRIPLOIN ●●●●●
baked potato, mushrooms,
cherry tomato, red wine jus

MOUSSAKA ●
tomato sauce, feta cheese crumble

CRISPY PORK BELLY ●●●●●
sautéed bok choy, apple purée

CHICKPEAS IN COCONUT SAUCE ●●●●●
served with cumin rice

PAN SEARED FISH FILLETS ●●●●●
carrot ginger purée, crispy sautéed okra,
pineapple cilantro salsa

TOFU SPINACH CURRY ●●●●●
served with vegetable quinoa

SWEET POTATO GNOCCHI ●
asparagus, pesto, tomato sauce,
parmesan shavings

sides

MASHED POTATO ●●●●●

WILD RICE ●●●●●

STEAMED RICE ●●●●●

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ginger lily

DINNER MENU

soups

MUSHROOM CAPPUCINO ● ● ● ●
scented truffle oil

CARROT & GINGER SOUP ● ● ● ● ●
rustic garlic bread

salads/appetisers

TUNA TATAKI ● ● ●
seaweed salad, soy ginger dressing

CONFIT BEETROOT ● ● ● ● ●
roasted garlic, apple purée, goats cheese, cherry tomato, pumpkin seeds

ROASTED TOMATO AND PEAR SALAD ● ● ● ● ●
brie cheese, green leaf, balsamic glaze

SPINACH ARTICHOKE RAVIOLI ● ● ●
basil pesto, parmesan shavings, artichoke velouté

SEAFOOD SALAD ● ● ● ● ●
seafood, organic lettuce, tomato, olive, lemon dressing

main courses

ROASTED LAMB LEG ● ● ● ● ●
mascarpone mashed potato, grilled yellow squash, cranberry glaze

SWEET POTATO GNOCCHI ● ● ● ● ●
mushroom, broccoli, cream, parmesan

CHICKEN MALAI TIKKA ● ● ● ● ●
sautéed vegetables, coconut curry sauce

OKRA WITH COCONUT MILK ● ● ● ● ● ● ●
served with cumin rice

COCONUT CRUSTED MAHI ● ● ● ● ●
braised white cabbage, tomato cilantro salsa, cardamom foam

GRILLED TOFU ● ● ● ● ● ● ●
sautéed spinach, coconut sauce

MEDITERRANEAN EGGPLANT ● ● ● ● ● ● ●
lemongrass, sweet corn broth, matcha tea foam

sides

MASHED POTATO ● ● ● ● ● ● ● ● ●

WILD RICE ● ● ● ● ● ● ● ● ●

STEAMED RICE ● ● ● ● ● ● ● ● ●

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frangipani

DINNER MENU

soups

TRUFFLE CAULIFLOWER ● ● ● ● ● ● ● ● ● ●
three cheese crostini

YELLOW LENTIL SOUP ● ● ● ● ● ● ● ● ● ●
coconut milk, seasonal vegetables

salads/appetisers

BROCCOLI SALAD ● ● ● ● ● ● ● ● ● ●
asparagus, sweet potatoes,
cilantro lime dressing

CAPRESE SALAD ● ● ● ● ● ● ● ● ● ●
basil marinated mozzarella, fresh tomatoes,
aged balsamic reduction, olive oil

SALMON SASHIMI ● ● ● ● ● ● ● ● ● ●
green apple jus, wasabi mayo

PRAWN RISOTTO ● ● ● ● ● ● ● ● ● ●
pumpkin, lemon, parmesan

BABY POTATO ● ● ● ● ● ● ● ● ● ●
crispy prosciutto, cherry tomatoes,
pickled onion, radish, spicy green salad

main courses

LAMB SHANK ● ● ● ● ● ● ● ● ● ●
braised lamb shank, sweet potato mash,
baby spinach, red wine jus

TOFU ● ● ● ● ● ● ● ● ● ●
sweetcorn, broth, sautéed vegetables

BALLOTINE OF CHICKEN ● ● ● ● ● ● ● ● ● ●
butternut squash purée, leek fondue

FETTUCCHINI PASTA ● ● ● ● ● ● ● ● ● ●
mushroom sauce, green peas, basil,
sundried tomatoes

PEPPER CRUSTED TUNA ● ● ● ● ● ● ● ● ● ●
beetroot purée, sautéed broccoli,
cherry tomatoes, lemon butter sauce

EGGPLANT INVOLTINI ● ● ● ● ● ● ● ● ● ●
goat cheese, herbs, walnuts

MUSHROOM STRUDEL ● ● ● ● ● ● ● ● ● ●
sweet potato mash, baby spinach,
brown butter sauce

sides

MASHED POTATO ● ● ● ● ● ● ● ● ● ●

WILD RICE ● ● ● ● ● ● ● ● ● ●

STEAMED RICE ● ● ● ● ● ● ● ● ● ●

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anthurium

DINNER MENU

soups

COCONUT PRAWN SOUP ●●●●
shittake mushrooms, spring onion

BARLEY SOUP ●●●●●
braised seasonal vegetables, tomato, homemade
multigrain bread

salads/appetisers

GRAPEFRUIT, ARUGULA SALAD ●●●●
pecan nuts, grapes, grana padano, olive oil

ANTIPASTI PLATTER ●
selection of cured meats and artisan cheeses,
olives, grilled vegetables

PAPAYA SALAD ●●●●
sundried tomatoes, raisins, peanuts,
soy-ginger dressing

SPAGHETTI CARBONARA ●
bacon, egg, parmesan cheese

WAGYU BEEF TARTAR ●●
garlic toast, micro organic salad

main courses

BEEF MIGNON ●●●●
leak fondue, cherry tomatoes,
thyme infused jus

ROASTED CAULIFLOWER ●●●●●
chimichurri, carrot ginger purée,
lemon caper dressing

CHICKEN LEG CONFIT ●●●●
mediterranean grilled vegetables,
thyme infused jus

KITCHARI ●●●●●
rice, black lentils, yellow lentils,
carrots, cumin seed

WEST INDIAN DORADO ●●●●
cauliflower purée, sautéed broccoli,
chickpeas, cardamom foam

GRILLED VEGETABLE SKEWERS ●●●●●
cumin rice, coconut sauce

MUSHROOM RISOTTO ●●●●
wild mushrooms, fresh herbs,
truffle oil, grana padano

sides

MASHED POTATO ●●●●●

WILD RICE ●●●●●

STEAMED RICE ●●●●●

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