

Menu

AMUSE BOUCHE (THE DOME)

Buttered Crostini with smoked tri tip chèvre
orange supreme and balsamic caviar

APPETIZERS (DIVER'S DELIGHT)

Baked oysters with spinach absinthe cheesy
mozzarella and a croute of gremolata

UNDERWATER GARDEN

Pan seared scallop on a seabed of romesco grilled
vegetables, leafy greens toasty coral bread

SEAFOOD BISQUE (LOST POND)

Clams, prawns and crab all cooked delicately in a
light tomato broth with the essence of brandy

SEA GRILL'S FROM THE LAND AND SEA

Sous vide filet of beef buttered poached lobster
tail served with Pan seared vegetables

DESSERT

Beneath the sea verrine dark chocolate mousse,
chocolate mangroves raspberry gelee and lemon sorbet

KIDS MENU

choice of pasta Bolognese or
Fried chicken or BBQ chicken with red rice

*vegetarian menu available upon request