

lime dinner ■ à la carte

Appetizers

Vietnamese Rice Paper Roll with Nuoc Cham Dressing

- Prawns, Spring Onion, Mint, Coriander and Rice Noodles **(GF) \$26**
- Tofu, Carrot, Mint, Coriander and Rice Noodles **(V, GF) \$18**

Wagyu Beef Carpaccio (GF) \$30

Wild Rocket Salad, Aged Parmesan, Balsamic Reduction and Truffle Oil

Tuna Tartar (GF) \$27

Avocado Salsa, Rocket Salad and Red Radish

Arabic Cold Mezze (V) \$22

Hummus, Tabouleh, Baba Ghanoush, Mixed Olives, Labneh Cheese and Grilled Pita Bread

Salt and Pepper Fried Calamari \$28

Garlic Mayonnaise, and Garden Salad

Maldivian Bajiya Samosa (S) \$20

Smoked Atoll Tuna Filling, Poached Tuna Salad with Curry Mint Dip

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Salads

The Caesar (P) \$24

Baby Cos Lettuce, Crispy Pork Bacon and Garlic Croutons
Boiled Egg and Aged Parmesan

For our Caesar Salads, We Have the Following Additions

- Grilled Chicken **\$28**
- Grilled Tiger Prawns **\$30**

Thai Papaya Salad with Prawns (S, N) \$32

Green Papaya, Carrot, Long Bean, Cherry Tomato
Dried Shrimps, Peanuts and Nam Jim Dressing

Fattoush Salad (V) \$22

Red Radish, Cucumber, Bell Pepper, Onion, Tomatoes, Cos Lettuce,
Crispy Pita Bread, Sumac Powder and Lemon Vinaigrette

Field Green Salad (V) \$26

Mix Mesclun Leaves, Broccoli, Cherry Tomato, Cucumber, Onion Ring,
Red Radish, Mixed Pepper, Orange and Lemon Vinaigrette

Asian Style Beef Salad (S, N) \$32

Pomelo, Cherry Tomatoes, Onion, Spring Onion, Mint, Coriander Leaves and
Crusted Cashew Nuts with Chili Lime Dressing

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Soups

Butternut Squash Soup (V) \$22

Garlic Toast, Roasted Pumpkin Seed and Crème Fraiche

French Onion Soup (V) \$22

Comte Cheese Crostini

Baros Seafood Soup \$28

Tomato, Fennel, Clam, Mussel, Prawn, Octopus, Basil Oil and Bruschetta

Tom Kha Gai Soup (S) \$24

Thai Hot and Sour Coconut Broth with Chicken, Lemongrass, Galangal, Chili, Straw Mushroom, Coriander Leaves and Kaffir Lime

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Mains

Mushroom Risotto (V, GF) \$36

Mushroom Duxelles, Truffle Paste and Aged Parmesan

Australian Lamb Chops \$59

Rosemary Potato, Grilled Vegetables and Lamb Jus

Pan Seared Black Angus Sirloin Steak \$56

Sweet Potato Puree, Sauté Mushrooms, Cream Spinach and Rosemary Jus

Cornish Hen \$46

Mashed Potato, Sauté Mixed Vegetable and Mushroom Cream Sauce

Grilled Tuna Steak (GF) \$42

Sautéed Vegetable and Lobster Cream Sauce

Catch of the day (GF) \$40

Daily Chef Salad, Celeriac Mousseline and Tomato Salsa

House Pasta

Spaghetti, Linguini, Penne and Gluten Free Option

- Napolitana (V) \$26
- Smoked Salmon Cream Sauce \$32
- Lobster Pink Sauce \$56
- Bolognese \$36
- Aglio e Olio, Garlic, Chili and Basil (V) \$26

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Asian Specialties

Nasi or Bakmie Goreng (S, N) \$38

Indonesian Fried Rice with Prawn, Chicken, Fried Egg
Beef Satay, Acar and Prawn Crackers

Phad Thai Noodles (V, N) \$32

Sweet and Sour Stir Fried Flat Rice Noodles, Chives, Bean Sprout, Onion, Garlic,
Tofu with Crusted Peanut, Chili Flakes and Lime Wedges on the side

- Chicken \$36
- Prawns \$42

Sweet and Sour Prawn \$46

Pineapple, Mixed Pepper, Carrot, Onions served with Steam Rice
and Chop Chives

Lamb Rogan Josh (S) \$42

Braised Indian Style Lamb Curry with Chili and Homemade Tomato Sauce,
served with
Basmati Rice, Yoghurt Raitha and Papadum

Traditional Biryani Rice (S, N)

Served with Cucumber Raitha, Laccha Salad and Papadum

- Chicken \$36
- Prawn \$46
- Vegetables (V) \$32

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Indian Ocean Spice Route

Dhivehi Tuna Curry \$38

Maldivian Style Tuna Curry with Island Gravy, served with Steam Basmati Rice, Chapatti Bread, Papadum and Tuna Katta Sambal

Sri Lankan Prawn Curry (S) \$48

Tomato and Mustard Gravy Served with Dhal, Basmati Rice, Fried Curry Leaves and Papadum

Beef Rendang (S, N) \$48

Indonesian Red Beef Curry Served with Steamed Jasmine Rice, Pickles and Prawn Crackers

Butter Chicken Masala (S, N) \$42

Indian Style Chicken Curry with Tomato and Cashew Nut Gravy Served with Naan Bread, Basmati Rice, Pickle and Papadum

Singaporean Fried Noodles (S, V) \$38

Vermicelli Rice Noodles with Prawn, Beef, Mixed Pepper Bok Choy and Curry Sauce

Thai Red or Green Curry (S, N)

Eggplants, Thai Sweet Basil, Kaffir Lime Leaves Served with Steamed Jasmine Rice and Chili Fish Sauce

- Chicken **\$36**
- Prawn **\$42**
- Vegetables (V) **\$32**