

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

CONTINENTAL BREAKFAST \$60.00

Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon,
Watermelon Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowls are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Our Delicatessen

Selection of Cold Cut with a Combination of Hard and Soft Cheeses Paired
with Nuts, Raisins, and Dark Bread

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon, Old Fashion Granola
Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST

*(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros (N) Nuts*

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

ENERGIZE BREAKFAST

\$60.00

Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon

Watermelon, Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Ten Grains Bread – Crushed Avocado, Free Range Poached Egg

Parmegiano-Reggiano (D, G)

**also available in Gluten Free*

Our Delicatessen

Selection of Cold Cut with a Combination of Hard and Soft Cheeses Paired with Nuts, Raisins, and Dark Bread

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon

Old Fashion Granola Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

AMERICAN BREAKFAST \$65.00

Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon
Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Egg Benedict – Scottish Smoked Salmon | Beef Ham | Pork Ham

Plant Based Bacon, Poached Egg, Hollandaise on Focaccia Bread (G)

Freshly Harvested Kale

Free Range Egg White Omelete, Poached Asparagus

Prosociano Cheese (DF)

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh

Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon, Old Fashion Granola

Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM



MALDIVIAN BREAKFAST

\$65.00

Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon
Watermelon, Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Maldivian – Tuna Curry, Soft Boiled Egg, Mashuni with Coconut Sambal
Drumstick Leaves, Chapatti (S, SG, G, SF)

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon
Old Fashion Granola, Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

ALA CARTE BREAKFAST

THE BEST WAY TO START YOUR DAY

Belgium Waffles \$18
Orange Saffron Confit, Seasonal Picked Berries
Greek Yoghurt Nutella (D, G)

Gridled French Toast \$18
Brioche, Oven Roasted Fruits, Maple Syrup, Ricotta (D, G, SG)

Souffle Pancake \$20
Matcha Cream, Maple Syrup, Tropical Fruit Chutney
Ricotta Romana (D, G)

Crepes – Filled with Your Choice \$18

- Nutella
- Xocolatl (Spiced Chocolate)
- Seasonal Picked Berries
- Coconut
- Black Forest Ham (P)
- Tomato Tapenade
- Cucumber and Mint
- Pistachio

Prepared With
“Normandes” Apple Compotes, Honey, Lemon Wedges
Cinnamon, Maple Syrup (G)

If You like with your choice of artisan Organic Honey
to Accompany Your Sweets:
Acacia | Lavender | Orange Blossom | Oak Wood | Thyme

Morning Baked Bread and Pastries for Two \$24
Paired with Churned Butter, Artisan Honey and Preserves

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BREAKFAST MENU

AVAILABLE 6.00AM – 11.00 AM

Our Delicatessen \$24
Selection of Cold Cut with a Combination of Hard and Soft Cheeses
Paired with Nuts, Raisins, and Dark Bread

Our Fresh Fruit and Berries \$18
Plate | Bowl are served when they are in season ripe and ready to eat

WELLNESS

Old fashioned Steel Cut or Rolled Oatmeal (GF) \$15
Add Mixed Exotic Fruits | Fresh Berries | Dates | Goji Berries | Coconut
Artisan Honey

Your Choice of \$12
Rice Krispies | Special K | Raisin Bran | Fruit Loops
Old fashion granola | Muesli

Acai Bowl \$18
Coconut, Old Fashion Granola, Kiwi, Seasonal Picked Berries
Dragon Fruit, Avocado (VG, SG)

Chia Mousse \$16
Bee Pollen, Chia Seeds, Coconut Milk, Fresh Berries
Honeycomb (VG, SG)

Bircher Muesli \$16
Greek Yoghurt, Green Apple, Nuts, Old Fashion Granola (VG, SG)

Yoghurt: Plain | Soya | Dairy Free | Greek \$14
If You like with Mango | Banana | Mixed Fruit | Seasonal Picked Berries
Old Fashion Granola | Coconut | Artisan Honey | Bee Pollen

Ten Grains: \$20
Crushed Avocado, Free Range Poached Egg,
Parmigiano-Reggiano (D, G)

*Also Available in Gluten Free

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BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

Vegan Scramble \$20
Plant-Based Egg, Vegan Sausage, Kale, Mushroom, Shallots,
Tomato Provencal (VG)

SPECIALTY EGGS

Two farm fresh eggs \$16
your style- Fried | Scrambled | Poached | Boiled (GF)

Egg Benedict (G) \$20
Scottish Smoked Salmon | Beef Ham | Pork Ham
Plant Based Ham, with Poached egg, Hollandaise, Focaccia Bread

Freshly Harvested kale (DF) \$20
Free Range Egg White Omelete, Poached Asparagus, Prosociano Cheese

Omelete “Your Way”

Free Range Egg Omelet with your choice of fillings: \$20
Ham | Bacon | Pork | Beef | Smoked Scottish Salmon | Tomato
Bell Pepper | Chili | Kale | Onion | Mushroom | Mozzarella
Feta | Gruyere | Toasted Multi Grain Bread (GF)

Pair Your Eggs with Baros Sides

Bacon: Pork | Beef Bacon
Scottish Smoked Salmon | Chipolata Sausages | Pork | Chicken
Lamb | Beef | with Poached egg, Hollandaise on Focaccia Bread

Pair Your Eggs with Vegan Sides

Vegan Plant – Based Sausage | Hash Brown Potatoes | Provencale Tomato
Roasted Baby Potatoes | Vegan Plant – Based Bacon | Baked Beans

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00 PM

SNACKS

Quesadilla (D, G) \$32.00
Provolone Cheese, Guacamole and Pico De Gallo, Corn Chips
with Roast Garlic and Beetroot Dip

Fritto Misto (SF) \$34.00
Prawns, Calamari, Reef Fish, Lemon, Mussels, Our Own
Tomato Dipping Sauce

Vietnamese Rice Paper Roll
With Nuoc Cham Dressing
Prawns, Spring Onion, Mint, Coriander and \$33.00
Rice Noodles **(GF)**
Tofu, Carrot, Mint, Coriander and Rice Noodles **(V, GF)** \$24.00

French Fries with Parmigiano-Reggiano (V, D) \$18.00
Tomato Ketchup and Mayonnaise

Sweet Potato Chips (VG) \$18.00
Roast Garlic and Beetroot Dip

French Fries (V) \$14.00
Tomato Ketchup and Mayonnaise

HOUSE PASTA

Gluten Free Pasta Artichoke (GF, VG) \$35.00
Basil Leaves, garlic, tomatoes, Artichokes, Zucchini and Olive Oil

Gluten Free Pasta Balsamic (GF, VG) \$35.00
Tossed in Light Tomato Sauce, Drizzled with Aged Balsamic Reduction

Spaghetti, Linguini, Penne
(Gluten Free Option)

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IN VILLA DINING MENU

AVAILABLE 11.00AM – 11.00PM

Ala Norma (V, D) \$35.00
Fresh Tomato Sauce, Roast Eggplant, Ricotta Salata, Basil and Olive Oil

Risotto Carnaroli (V, D, N) \$44.00
Green Pea, Mushroom, Gorgonzola, Rocket
and Roast Walnut Crumble (Optional) with Truffle

Pan Seared Lobster (SF, S) \$63.00
Homemade Squid Ink Linguini, Eringi Mushroom, Cherry Tomatoes
Lobster Sauce slightly Spicy

Bolognaise (D) \$38.00

Aglione E Olio (V, S) \$30.00
Garlic, Chili, and Basil

BURGER, AND SANDWICH

Pit Boss Burger (G) \$45.00
Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado,
Mixed Leaf Salad, with Corn Chips, Roast Garlic, And Beetroot Dip,
Pico de Gallo

Beyond Burger (VG) \$40.00
Charcoal Bun, Plant Based Meat Patty, Avocado, Tomato,
Red Onion, Mixed Leaf Salad, With Corn Chips, Roast
Garlic, Beetroot Dip, Pico de Gallo

The Turkey Club Sandwich (G) \$34.00
Turkey Ham, Fried Egg, Turkey Bacon, Lettuce
Tomato and Cucumber, Corn Chips and Pico de Gallo

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

Tuna Ciabatta (S, SF, G) \$32.00

Maldivian Chili, Anchovies, Capers, Coriander Aioli, Fennel,
And Radicchio Salad, with Corn Chips Roast Garlic and Beetroot Dip,
Pico de Gallo

Panini (V, D) \$32.00

Plum Tomato, Fresh Mozzarella and Olive Tapenade, Corn Chips and
Pico De Gallo

Chicken Malai Tikka Wrap (S, D, G) \$30.00

Paired with Asian Mix Salad, Mint Chutney, Raita, Mango Chutney and
Spicy Dry Snack Mix

Soft Shell Crab Banh Mi (SF, D, G) \$36.00

Baby Spinach, Pickle Daikon, Pickled Carrots, Cajun Mayonnaise, and
Tamarind Dressing with Fresh Coriander

SALAD

Curly Kale (VG, D) \$27.00

Sweet Corn, Peppers, Avocado, Cucumber, Cherry Tomatoes,
Red Onion, Toasted Sunflower Seeds, Buttermilk Dressing

Baby Spinach Salad (VG, N) \$27.00

Cherry Tomatoes, Endive, Mint, Pecans, Dried
Cranberries, Goji Berries, Tangy Vinaigrette, Toasted
Baguette

The Caesar (P) \$28.00

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

- Grilled Chicken (P, D) \$30.00
- Grilled Tiger Prawns (P, SF, D) \$34.00

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

Beet Tabbouleh (VG, N) \$28.00
Green Smith, Beetroot, Walnut, Crushed Wheat, Tomato,
Mint Leaves, Lemon, Extra Virgin Olive Oil

Greek Salad (V, GF, D) \$30.00
Feta Cheese, Olives, Cucumber, Mixed Pepper,
Onion, and Lemon Vinaigrette

SOUPS

Oriental Lentil Soup (VG) \$32.00
Preserved Lemon and Crispy Lentils

Tomato Seafood Soup (SF) \$39.00
Tomato, Bay Leaf, Clam, Mussel, Prawn, Large Octopus,
Reef Fish, Saffron, Olive Oil

Roasted Butternut Soup (D, V) \$32.00
Goat Cheese, Pumpkin Seeds, Rosemary Croutons

Our Travels through Asia

Thai Papaya Salad with Prawns (S, SF, N) \$38.00
Green Papaya, Carrot, Long Bean, Cherry Tomato Dried Shrimps,
Peanuts and Nam Jim Dressing

Tom Kha Gai Soup (S) \$34.00
Thai Hot and Sour Coconut Broth with Chicken,
Lemongrass, Galangal, Chilli Straw Mushroom, Coriander
Leaves and Kaffir Lime

Tom Yum Goong (S, SF) \$36.00
Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chilli, Galangal,
Mushrooms, Coriander, Evaporated Milk and Lime Juice

Lobster Curry (SF, S) \$60.00
Betel Leaves, Chilli Paste, Coconut Milk, Vermicelli Noodles

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

Beef Massaman (S, N) \$46.00
Beef Curry with Coconut Milk, Potato, Onions, and Cashew Nuts,
Jasmine Rice



Tandoori Tiger Prawns (SF, S) \$68.00
Served With Dhal Makhani, Lacha Salad
Garlic Or Plain Naan Bread, Yoghurt Raita, Mint Chutney,
Mango Chutney and Papadum

Vegetable Malai Kofta (N, D) \$45.00
Vegetables Dumpling with Tomato-Cashew Nut Gravy
and Cumin Rice, Naan Bread, Poppadum and Mango Chutney

Butter Chicken (S, N) \$48.00
Indian Style Chicken Curry with Tomato and
Cashew Nut Gravy Served with Naan Bread, Basmati Rice, Pickle and
Papadum

Vegetable Thai Green Curry (S) \$40.00
Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves
and Served with Steam Jasmine Rice

Phad Thai Noodles (V, N, S)
Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout,
Onion, Garlic, Tofu with Crusted Peanut and Chilli Flakes and Lime
Wedges on the side

- Chicken \$42.00
- Prawns (SF) \$46.00
- Vegetable \$38.00

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

MAINS

Lamb Rack (D) \$74.00
Herb Crusted, Baby Carrots, Wilted Kale, Wild Garlic Gremolata,
Goat Cheese Dressing

Aged Angus Beef \$65.00
Oven Roasted Congo Potatoes, Arugula Chimichurri, Veal Jus,
Black Truffles

Slow Roasted Spatch Cock \$53.00
Celeriac Tarte Tatin, Sun Dried Olive Pesto, Thyme Jus

Grilled Tuna Steak (SF, D) \$48.00
Grilled Portobello Mushroom, Oven Roasted Baby Carrots,
Steamed Bok Choy Lemon Butter Sauce

Catch of The Day (GF) \$46.00
Daily Chef Accompaniments

Mix Bean Cassoulet (GF, VG) \$36.00
Gratinated with White Onion Puree Served with A Selection Of Mix
Vegetables

Sushi and Sashimi

- Daily Sushi Roll and Nigiri 6 Pieces \$34
- Daily Sashimi "Tuna, Reef Fish and Salmon" 12 Pieces \$30
- Combination "Daily Sushi 4 Pieces and Sashimi 9 Pieces \$37
- Avocado, Cucumber Chives and Toasted Sesame Seeds (V) \$32
Wasabi, Pickled Ginger and Kikkoman Soya Sauces

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

PIZZAS

Pizza Prosciutto Crudo (P, G, D) \$40.00
Parma Ham, Rocket, Shaved Parmigiano-Reggiano, Olive Oil

Pizza Capricciosa (D, G) \$40.00
Grilled Artichokes, Mushrooms, Kalamata Olives, Burrata Cheese,
Fresh Basil

Pizza Indulge (SF, D, G) \$45.00
Tomato sauce, Scottish Smoked Salmon, Caviar,
Rocket, Dill Sour Cream

Pizza Margherita (D, G) \$30.00
Tomato Sauce, Mozzarella Cheese, Fresh Basil



Pizza Tuna (SF, D, G) \$36.00
Tomato Sauce with Mozzarella Cheese, Maldivian Style Tuna
and Red Onion

Pizza Beyond Pepperoni (V,G, S) \$38.00
Tomato Sauce, Plant Based Pepperoni, Chili, Fresh Basil, Olive Oil,
Mozzarella Cheese

Pizza Frutti Di Mare (SF,G) \$42.00
Tomato Sauce, Calamari, Shrimp, Mussels, Crab, Fresh Parsley,
Olive Oil, Mozzarella Cheese

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IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

DESSERT

Roche Brownie (D, N, G, E) \$21.00
Chocolate Nut Brownie and Hazelnut Creamy with Orange Jelly,
Hazelnut soil and Vanilla Ice Cream

Milk Tule (D, N, G, E) \$21.00
Pistachio and Mixed Berry Combination with Milk Tule,
Vanilla Creamy, Mixed Berry Sauce

Screwpine Mousse (D, E) \$22.00
Slow Baked Peach and Tropical Fruity Reductions

Lemon Crispy Tart (G, D, E) \$22.00
Vanilla Bean Cream with Lemon Sauce, Crispy Meringue
and Mixed Berry Compote

Raspberry Crystal (V) \$30.00
Mixed Berry Reductions and Fresh Berries

Exotic Fruit Selection \$22.00
A Ready to Eat Selection of Best Seasonal Fruits that are regionally
and ethically sourced

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NIGHT MENU
AVAILABLE | 1.00PM – 6.00 AM

LIGHT MEALS

Spaghetti, Penne, Linguini

(Gluten Free Option)

- Ala Norma \$35.00
Fresh Tomato Sauce, Roast Eggplant and Ricotta Salata, Basil, and Olive Oil
- Bolognaise (D) \$38.00
- Aglio E Olio, Garlic and Basil (V) \$30.00

Pit Boss Burger (G)

\$45.00

Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad, with Corn Chips, Roast Garlic, And Beetroot Dip, Pico de Gallo

Turkey Club Sandwich

\$34.00

Turkey Ham, Fried Egg, Turkey Bacon, Lettuce Tomato and Cucumber, Corn Chips and Pico de Gallo

Catch of the Day (GF)

\$46.00

Daily Chef accompaniments

Fritto Misto (SF)

\$34.00

Prawns, Calamari, Reef Fish, Lemon, Mussels, Our Own Tomato Dipping Sauce

French Fries with Parmigiano-Reggiano (V)

\$18.00

Tomato Ketchup and Mayonnaise

French Fries (V)

\$14.00

Tomato Ketchup and Mayonnaise

Panini (D)

\$32.00

Plum Tomato, Fresh Mozzarella and Olive Tapenade, Corn Chips and Pico De Gallo

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NIGHT MENU
AVAILABLE | 11.00PM – 6.00 AM

DESSERT

Screwpine Mousse (D, E) \$22.00
Slow Baked Peach and Tropical Fruity Reductions

Lemon Crispy Tart (G, D, E) \$22.00
Vanilla Bean Cream with Lemon Sauce, Crispy Meringue
and Mixed Berry Compote

Exotic Fruit Selection \$22.00
A Ready to Eat Selection of Best Seasonal Fruits that are regionally
and ethically sourced

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