

fire

Indulge in a classic American steakhouse experience, where meat is flame-grilled to perfection. Using only the finest cuts and condiments to deliver mouthwatering dishes – hearty yet succulent, exuding rich and timeless flavours.

Starter

Tartare 36

black Angus beef, capers, gherkin, onions, parsley, mustard & egg yolk

Caesar 32

traditional Caesar salad, corn fed chicken, beef bacon, shaved parmigiano, croutons, anchovy dressing

Quinoa 28

with apple cider dressing and pears

Apple 30

lettuce, apples, celery, walnuts, grapes dressed in mayo



Shrimps 38

tiger shrimps in spicy buttery Worcester sauce, with sauté mushroom



Pumpkin 25

pumpkin and fresh coconut soup


Main Course


Turnedos Rossini   (*Supplement - \$50) 90
Angus tenderloin, foie gras, truffles jue
and mash potato

Flemish Beef and Beef Stew   55
Australian beef brisket, steamed rice

Burger   45
Angus beef patty, brioche bun, onion mustard
dressing and red cheddar

From The Grill

Striploin  Australian Riverina Black Angus 80

Rib Eye  Australian Riverina Black Angus 80












Chicken  French corn fed 45

Lamb  Welsh rack, organic 55

Catch of the Day  40

Maldivian Lobster  (*Supplement - \$65) 110



Sauce

- Bearnaise  
- Truffle  
- Home-made smoked
BBQ  
- Mushroom   
- Tomatoes chilli Salsa 
- Chimichurri 

Side Dish

- Truffle mash  
- Parmesan French fries   
- Roasted new potatoes  
- Grilled eggplant &
zucchini 
- Sautéed vegetables  
- Creamy spinach  
- Grilled asparagus  

Dessert

Pecan pie cheese cake    25




baked cheese cake, oreo pecan crumble,
maple ice cream

Deconstructed Apple pie    23

caramelized apple, oats crumble,
apple chips, cream, vanilla ice cream

Berry  22

strawberry soup, mixed berries, yoghurt ice-cream

Citrus Tart    23


lemon tart, coconut ice cream, meringue

Soft chocolate Ganache    24

soft chocolate cake, raspberry sorbet, white
chocolate snow

Coffee indulgent   22

baked coffee & chocolate cream, berries, vanilla
ice cream

Ice cream   8

vanilla, chocolate, maple, coconut

Sorbet   8

raspberry sorbet, mango chilli sorbet

Seasonal cut fruit 22



earth fire ocean

THE RESTAURANT
Go-green

Starter

Mix Green Salad 🥗 24
tomato, cucumber, lettuce, honey lemon dressing

Quinoa 🌱 🌱 28
with apple cider dressing and pears

Apple 🍏 🍏 30
lettuce, apples, celery, walnuts, grapes dressed in mayo

Pumpkin soup 🥕 🥥 🥛 25
pumpkin and fresh coconut soup

Harvest salad 🌱 30
avocado, organic baby roots, cherry tomato, celery, crunchy onion, sesame, mint & yuzu dressing

Vegan tataki 🌱 30
pressed nori watermelon, organic quinoa, tofu, edamame, avocado, cucumber, tataki sauce

Main Course

Risotto 🌿 🥛	32
citrus and pepper ferron rice	
Pasta Arrabbiata 🌿 🥛	32
spaghetti, roma tomato, chili, parmigiano reggiano	
Penne Truffle 🌿 🥛	32
white butter, parmesan, truffle essence	
Parmesan Eggplant 🌿 🥛 🌱	33
pesto sauce, fresh rocket, dried tomato (Veg)	
Stir Fried Noodles 🌶️ 🌱	45
ramen noodles, light soy, chili paste, garlic, cabbage, carrot & spring onions	
Vegetable Fried Rice 🌶️	33
basmati rice, island grown vegetables, light soya, sesame oil	
Butter Paneer 🌿 🥛 🌶️ 🌱	38
cottage cheese, cashew, tomato, fresh cream with steamed rice or paratha	
Yellow Dal Tadka 🌿 🥛	38
yellow lentil, garlic, red chili, clarified butter with steamed rice or paratha	
Medley of Vegetables 🌿 🥛	30
quinoa with parsley sauce and mixed baby vegetables	