

T O S H A R E

Marinated Black Kalamata Olives  	1,400
Extra Virgin Olive Oil, Red Chili, Roasted Garlic, Oregano, Lime Juice	
French Cheese Platter  	4,000
Grapes, Dried Fruit, Nuts	
Charcuterie Platter	4,000
Gherkin, Kalamata Olives, Garden Herb Salad	
Chips and Salsa  	2,000
Guacamole, Hummus Bi Tahini, Cumin Roasted Carrot Hummus	
Crispy Mahi-Mahi	2,200
Panko Crusted, Limoncello Tartar Sauce, Garden Herb Salad, Radish	
Chicken Wings 	2,200
Spicy Mango Glaze	
Grilled Focaccia	2,200
Bayonne Ham, Kalamata Olives, Candied Tomato, Sour Cream, Local Miri, Pickled Onion	
Mozarella Di Buffala  	2,000
Extra Virgin Olive Oil, Lime, Tomato, Raspberry, Local Miri, Black Olives	

R A W

"Chioggia" Beetroot Carpaccio  	2,000
Micro Greens, Lime, Raspberry, Local Miri, Pickled Onion, Golden Croutons	
"Poisson Cru" Tahitian Raw Fish 	2,800
Line Caught Yellow Fin Ahi Tuna, Local Coconut Milk, Carrot, Cucumber, Red Onion, Spring Onion	
Line Caught Yellow Fin Ahi Tuna Poke	2,900
Roasted Sesame, Sesame Oil, Red Chili, Ginger, Roasted Garlic, Cabbage, Wonton Crisp	
Line Caught Yellow Fin Ahi Tuna Tiradito 	2,400
Lime Juice, Pickled Onion, Bell Pepper, Chives, Valentina Spice, Soy Sauce, Cilantro, Wonton Crisp	
Mango "Korori" Polynesian Mother of Pearl Scallop Ceviche  	2,500
Lime, Cilantro, Red Chili Marinade, Red Onion, Tortilla Chips	
Beef Carpaccio 	2,600
Truffled Extra Virgin Olive Oil, Parmesan, Black Olive, Oven Candied Tomato, Local Miri, Pickled Onion	

All prices are inclusive of a 4% service charge and applicable local taxes

S A L A D S

Caesar Salad



2,400

Romaine Heart, Sourdough Croutons, Shaved Parmesan, Caesar Dressing

Mediterranean Watermelon Salad



2,200

Mixed Greens, Feta Cheese, Kalamata Olives, Cucumber, Cherry Tomato, Candied Bell Pepper, Red Onion, Oregano, Lime Dressing

Shaved Coconut Salad



2,100

Mixed Greens, Ipo Bread Croutons, Tomato, Green Beans, Candied Bell Pepper, Red Onion, Radish, Herb Salad, Lime dressing

Crispy Quinoa Salad



2,200

Mixed Greens, Candied Bell Pepper, Turmeric, Chives, Mint, Cilantro, Lime Vinaigrette, Red Thai Curry, Grilled Almonds

HEALTHY BOWLS

Papaya Punk Power



3,100

Mixed Greens, Quinoa, Grilled Papaya, Seroendeng, Baby Leaf Spinach, Cherry Tomato, Green Beans, Radish, Spicy Yoghurt

Bora Buddha Bowl



3,100

Mixed Greens, Wild Rice, Edamame, Sweet Potato, Taro, Cabbage, Local Miri, Roasted Pumpkin Seed, Mango Dressing

ENHANCEMENTS

Hiyayakko Chilled Tofu



1,000

Pineapple Glazed Moorea Shrimp



1,400

Pepper Crusted Seared Red Ahi Tuna



1,200

Cajun Spiced Cilantro Chicken



1,100

T A C O S

Tortillas, Guacamole, Tomato Salsa, Shredded Romaine, Sour Cream and Cilantro

Chicken



3,200

Moorea Shrimp



3,200



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B E T W E E N T H E B U N Z

*Served with French fries or Mixed Green Salad
Optional: Truffled Parmesan French Fries (+200)*

Yellow Fin Tuna Burger

3,500

Homemade Black Sesame Brioche Bun, Red Curry Mayonnaise, Lettuce, Beef Tomato, Celeriac, Cucumber

Bacon Cheeseburger

3,500

Homemade Brioche Sesame Bun, Apple Wood Smoked Bacon, Cheddar, Red Onion, Pickle, Beef Tomato, Lettuce, Spicy Ketchup

Surf and Turf Cheeseburger

5,000

Homemade Brioche Sesame Bun, Shrimps and Beef Patty, Cheddar, Red Onion, Pickle, Beef Tomato, Lettuce, Spicy Ketchup

Indian Tandoori Chicken Burger

3,200

Homemade Curry Sesame Brioche Bun, Crunchy Cucumber, Yogurt, Mint, Garlic, Red Onion, Beef Tomato, Lettuce, Spicy Ketchup

Vegetarian Burger

3,000

Homemade Brioche Sesame Bun, Lentil Vegetable Patty, Cheddar, Red Onion, Pickle, Beef Tomato, Lettuce

S I M P L Y G R I L L E D

Glazed Shrimp Skewers

4,600

Bell Pepper, Red Onion, Pineapple Glaze

Lagoon Fish

3,900

Soy sauce, Garlic, Garden Rosemary

Yellow Fin Tuna Medallion

3,800

Black Lava Salt Garlic Butter

Guajillo Spiced Chicken Breast

3,500

Garlic, Herb Oil

Pork Ribs Char Siu

4,200

Oyster Sauce, Ginger, Garlic, Hoisin Sauce

Rib Eye - Choose your style - (10 oz)

5,200

Seasoned: Rock Salt, Black Pepper, Sichuan Pepper, Badiane, Cilantro Grains

Texan Spicy Dry Rubbed: Rock Salt, Black Pepper, Cumin, Garlic, Paprika, Cayenne, Cajun

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SIDES

Lemon Grass Coconut Jasmine Rice



1,000

'Fenua' Root Vegetable Purée



1,000

Mixed Green Salad



1,000

Radish, Cherry Tomato, Green Beans, Extra Virgin Olive Oil, Lime Dressing

Yukon Gold Potato Salad



1,000

Sour Cream, Red Onion, Lime Juice, Parsley

Grilled Green Asparagus



1,100

Truffled Extra Virgin Olive Oil, Black Olive

Truffled French Fries



1,200

Parmesan Cheese

SWEET SENSATIONS



Vanilla Sundae

1,800

Three Scoops of Homemade Ice Cream Topped with Caramelized Pecan Nuts, Cookie, Strawberry, Vanilla Cream and Chocolate Sauce

Add a topping M&M's, Chocolate Chips, Cookie

+ 100

Homemade Snickers

1,800

Caramel Cream, Peanut

Pineapple Mojito

1,800

Lime Sorbet, Mint, Rum Infused Pineapple Dice, Vanilla Rum Granité, Crumble

Finger Chocolate Coco

1,800

Coconut Mousse, Chocolate Cream, Feuilletine, Chocolate Biscuit, Coconut Sorbet, Coconut Foam

Exotic Chocolate Lava Cake

1,800

Chocolate, Passion Fruit, Mango and Passion Fruit Sorbet

Strawberry Cream Cake

1,800

Vanilla Cream, Strawberry Layer, Biscuit

Fresh Fruit Platter

1,800

Magnum Ice Cream

900

Choice of: Classic, Almond, Double Chocolate, Double Caramel, Double Coconut



Gluten Free



Vegetarian



Spicy



Vegan

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