

poolside

snacks

salt – pepper – squid <i>vanilla bean dressing – cucumber – coriander salad</i>	18
mixed satay <i>indonesian style grilled satay – peanut sauce</i>	18
vietnamese rice paper rolls <i>vegetarian cold rolls – fresh herbs – vietnam dressing</i>	16
betel leaf – chicken <i>poached chicken – naam jim dressing</i>	16
wedges <i>homemade desiree potato wedges – paprika seasoning – saffron aioli</i>	9
konotta hand cut chips <i>signature handmade chips – confit in duck fat – crisped to order</i>	10
white bait <i>deep fried white bait – crispy garlic – lime leaf</i>	18

soups – salads

trio of chilled soups <i>an island twist of 3 chilled soups (please ask our hosts for today's creation)</i>	20
fish – coconut broth <i>freshly made coconut milk – lemongrass – lime leaf – galangal infusion</i>	20
tuna nicoise <i>seared maldivian yellowfin tuna – soft poached quail eggs – vinaigrette</i>	22
market salad <i>fresh medley of organic leaves – vegetables – home grown herb dressing</i>	16
salmon gravalax <i>vodka infused salmon – mixed island herbs – shaved fennel – orange salad</i>	20
tomato bocconcini <i>cherry tomato – bocconcini salad – herb pistou</i>	20
chicken salad <i>shredded chicken – mesclun leaves – light mustard mayonnaise</i>	20
calamari <i>seared calamari – grapefruit segments – curried eggplant – aioli</i>	24
teriyaki beef salad <i>grilled angus striploin – romaine lettuce – wasabi mayonnaise</i>	24
grilled prawns <i>ocean prawns – fattoush – artichokes – pistachios</i>	28
prosciutto salad <i>finely shaved prosciutto nashi pear salad – crumbled blue cheese toasted walnuts – vincotto reduction</i>	24

sandwiches – burgers

konotta burger <i>diced black angus beef – gruyere cheese – caramelized onions grilled bacon – french fries</i>	32
australian lamb burger <i>herbed lamb pattie – indian tomato jam – rocket leaves crumbled feta cheese – french fries</i>	28
vego panini <i>chargrilled vegetables – kalamatta olives – sun dried tomatoes goats cheese – french fries</i>	24
konotta club sandwich <i>toasted sour dough – champagne ham – free range eggs – gruyere cheese shaved iberico – pickles – mesclun salad – french fries</i>	36
croque monsieur <i>baquette – shaved leg ham – emmenthal cheese – truffle sauce – french fries</i>	28
wagyu steak sandwich <i>grilled wagyu beef – onion marmalade – shaved iberico gruyere cheese – french fries</i>	40

pizzas – pastas

pizza margarita <i>sliced heirloom tomatoes – buffalo mozzarella – torn basil</i>	26
for lovers of meat <i>sliced spicy chorizo – shaved iberico leg ham – bacon – buffalo mozzarella</i>	28
truffle – cheese <i>gratinted goats cheese – baby beetroots – fennel – sliced black truffle fresh torn herbs</i>	26
el fungi <i>mixed fresh / wild mushrooms – spanish onions – toasted nuts gorgonzola cheese</i>	30
frutti de mar <i>poached regional seafood – medley of cheese – tarragon mayonnaise fresh rocket salad</i>	28
rigatoni fresca <i>tossed with grilled eggplant – cherry tomatoes – bell pepper kalamatta olives – table shaved parmesan</i>	25
home made fettucinie bolognese <i>angus beef – fresh tomato basil sauce – table shaved parmesan</i>	30
penne carbonara <i>shaved smoked bacon – mushroom cream sauce – soft quail egg yolks</i>	28
seafood spaghetti <i>tossed regional seafood – tomato herb sauce – table shaved parmesan</i>	28

from the region

nasi goreng <i>fried rice – satays – fried egg – prawn crackers – peanut sauce</i>	26
mee goreng <i>fried yellow egg noodle – chicken – fried egg</i>	26
pad thai <i>wok fried flat rice noodle – seafood – crushed peanuts spring onion – tamarind sauce</i>	26
thai green beef curry <i>freshly made coconut curry – lemongrass – lime leaf – pea eggplants steamed jasmine rice</i>	26
tom chien mam <i>vietnamese style fried ocean prawns – ginger – chili</i>	28
banana grilled fish <i>locally caught plate sized fish – maldivian chili paste – rice</i>	24

sweets

tropical fruit platter <i>choice of sorbets – shaved island grown coconut</i>	14
three scoops of iced delights <i>selection of our homemade ice creams – sorbets – passion fruit coulis</i>	14
watermelon granita <i>crushed watermelon lime leaf granita – pineapple carpaccio</i>	14
mango pannacotta <i>layered vanilla – mango – dragon fruit salsa</i>	14
island coconut cheesecake <i>home grown coconut white chocolate cheesecake</i>	14
varlhona brownie <i>rich valrhona chocolate slice – young ginger anglaise – raspberry mint jelly</i>	14

fruit - flavour - fizz

tropical belinni <i>passion fruit puree - passion fruit liqueur - prosecco</i>	12
lychee fizz <i>lychee liqueur - passion fruit puree - fresh green apple - prosecco</i>	12
classic belinni <i>peach schnapps - peach puree - prosecco</i>	12
aperol spritz <i>aperol - apricot brandy - fresh orange juice - prosecco</i>	12
golden screw <i>vsop cognac - apricot brandy - fresh orange juice - prosecco</i>	15
black mussel <i>blue curacao - orange twist - prosecco</i>	12
castro classic <i>dark rum - cointreau - angostura bitters - prosecco</i>	15
pink fizz <i>pink grapefruit - gin - campari - prosecco</i>	15

classics

blood - sand <i>scotch whiskey - martini rosso</i>	15
tom collins <i>gin - sugar syrup - lemon juice - angostura bitters</i>	12
bloody mary <i>vodka - fresh tomato juice - tabasco - worcestershire - pepper</i>	15
white russian <i>vodka - kahlua - cream</i>	12
negroni <i>martini rosso - campari - gin</i>	15
margarita <i>tequila - cointreau - lemon juice - sugar syrup</i>	15
cosmopolitan <i>vodka - cointreau - lime juice - cranberry juice</i>	12
pinacolada <i>white rum - coconut rum - cream - pineapple juice</i>	15
long island iced tea <i>vodka - white rum - gin - tequila - cointreau - lime juice - cola</i>	18
cuba libre <i>dark rum - cola - lime</i>	12
mai tai <i>dark rum - apricot brandy - pineapple juice - lime juice - angostura bitters</i>	15
daiquiri <i>dark rum - sugar syrup - lime juice</i>	12
martini <i>to your preference</i>	15
godfather <i>amaretto - scotch whisky</i>	15

caipirinha

classic <i>cachaca - lime - sugar</i>	12
impanema <i>passion fruit - lime - sugar - cachaca</i>	15
red berries <i>strawberry - raspberry puree - cachaca - lime</i>	15
tropical <i>mango - lime - coconut cream - elder flower syrup - cachaca</i>	15

mojitos

classic <i>white rum - mint leaves - brown sugar - lime wedge - soda</i>	14
cucumber <i>st. germain liqueur - white wine - cucumber - mint leaves - lime - sugar</i>	16
cumquat <i>white rum - cumquat - mint leaves - lime juice - sugar</i>	15
basilito <i>white rum - lime - mango - basil - lime juice - lemonade</i>	15
pink <i>white rum - pink grapefruit - mint leaves - sugar - lime</i>	15

sun - sand - sea

beach day <i>almond liqueur - white rum - orange juice - grenadine</i>	12
star martini <i>vanilla vodka - vanilla liqueur - passion fruit</i>	12
first crush <i>gin - fresh lemon - passionfruit - passion fruit liqueur</i>	12
lemon crush <i>vanilla vodka - lemon wedge - sugar - vanilla liqueur</i>	15
flattery <i>gin - alchermes di firenze rose - strawberry - lemon juice - ginger beer</i>	15
berry martini <i>polish grass vodka - raspberry - green apple liqueur - honey - lemon</i>	15
bitter mai tai <i>campari - dark rum - orgeat syrup</i>	15
cookies cream <i>vanilla vodka - white chocolate spirit - oreo cookie whipped cream - chocolate syrup</i>	15
incredible ginger <i>dark chocolate liqueur - black currant liqueur - ginger - tonic water</i>	15
surfer on acid <i>coconut rum - midori - blue curacao - lime - pineapple juice - jagermeister</i>	15

mind - body - soul

apple ginger <i>fresh apple - lime - mint leaves - ginger</i>	10
ginger swizzle <i>fresh ginger - lime - pineapple - cardamom syrup - lemon grass swizzle</i>	10
colonial crush <i>fresh orange - lemon - imperial tonic water</i>	10
virgin colada <i>pineapple juice - coconut cream - lime</i>	10
lemon breeze <i>lemongrass - fresh mint - passion fruit puree - bitter lemon</i>	10
tropical storm <i>watermelon - pineapple - orange juice - grenadine</i>	10
papagayo <i>papaya - orange juice - pineapple juice</i>	12
mint n melon <i>fresh mint - melons</i>	10

imported bottled beer

heineken	7
tiger	7
leffe blonde	18
peroni	7
hoegaarden weiss	16
corona	8
erdingen dunkel	18

draft beer

carlsberg	8
lion	8

wine by glass

platino moscato rosé - moscato <i>spain</i>	10
nv prosecco - la montelliana - prosecco <i>italy</i>	13
domain du cleray - sauvignon blanc <i>france</i>	12
casillero del diablo - chardonnay <i>chile</i>	12
chateau minuty - grenache rosé <i>france</i>	13
jj mcwilliams - shiraz <i>australia</i>	12
chianti - cantine leonardo - saniovese - merlot <i>italy</i>	15

prices are in us dollars. all prices are subject to 10% service charge and all applicable government taxes.