



Ocean Breeze

OVER WATER RESTAURANT & BAR

STARTERS

Cream of mushroom soup <i>Truffle cream and parmesan flakes</i>	\$18
Summer vegetable soup with prawn <i>Fresh seasonal vegetables in rich saffron, tomato and fennel broth with shrimp tortellini</i>	\$20
Modern salad “Nicoise” <i>With rare seared yellow fin tuna, green beans, golden potato, slow roasted tomato, soft poached quall egg, anchovies, Kalamata olives and dressed with a lime and garlic vinaigrette</i>	\$24
Crispy langoustine in kadayif strings <i>With fine sea salt with raspberry sauce mango, tomato, sweet chili and soy</i>	\$26
Provincial vegetable tart <i>Grilled zucchini, eggplant, tomatoes, peppers with manchego and almond pesto</i>	\$22
Pan seared foigras and scallops <i>Minted green pea pure red onion marmalade, toasted brioche and lobster oil</i>	\$28
Carpaccio of Wagyu beef <i>Fine grade marble beef tenderloin with, puy lentil, Arugula leaves, and shaved Regiano cheese drizzle with unfiltered olive oil</i>	\$28
Tasmanian salmon with sweet dill mustard sauce <i>Horseradish cream, capers berries, apple, walnuts and virgin oil with salmon roe</i>	\$24

FROM THE OCEAN

Seafood platter for two <i>Lobster, tiger prawn, yellow fin tuna, scallop, mussel, and reef fish served with mash potato and grilled vegetables with lemon butter sauce</i>	\$180
Maldivian lobster	<i>per100 gr</i> \$15
Tiger prawn	<i>per100 gr</i> \$10
Scampi <i>Served with Butter poached seasonal vegetables, mashed potato and lemon cream sauce</i>	<i>per100 gr</i> \$12



Ocean Breeze

OVER WATER RESTAURANT & BAR

MAINS

Slow baked cod with slow dried tomatoes and eggplant <i>Set on confit of leeks, sweet potato mash, basil oil, with beetroot and orange reduction</i>	\$36
Due of lamb <i>Caponata, carrot pure, fondant potatoes and mint jelly</i>	\$48
Pan seared salmon with prawns <i>Anchovy's marinated fennel, par snip and cauliflower mash served with sauce Béarnaise</i>	\$42
Grilled Wagyu beef <i>Wild mushroom forester, newly whipped mashed potato served with foie gras jus</i>	\$65
Slow cooked chicken roulade with confit leg ravioli <i>Sourdough Panzanella salad with asparagus, sun dried tomatoes, feta cheese and thyme reduction</i>	\$38
Parpadelle pasta <i>House smoked plucked chicken breast, sun dried tomatoes and asparagus spears, tossed in tarragon and boursin cream cheese</i>	\$34
Spinach and beef ravioli <i>Filled with sautéed young spinach, ricotta cheese, minced beef, sprinkled with toast pine nuts and creamy gorgonzola sauce</i>	\$36
Mushroom risotto <i>Wild mushroom risotto with mascarpone cream</i>	\$32

SIDE DISHES

Salad of fresh seasonal leaves	\$8
Roma tomato and buffalo mozzarella cheese salad	\$8
Truffle mashed potato	\$8
Butter poached seasonal vegetables	\$8
Garlic sauté green beans	\$8
French fries	\$8
Steamed rice	\$8



Ocean Breeze

OVER WATER RESTAURANT & BAR

DESSERTS

Baked coconut cheese cake ball	\$16
<i>Smooth light & delicate cheese soufflé balls coated with roasted desiccated coconut shavings, Oreo brownie cookie chunks, stewed olive, candied coconut meat, saffron caviar, raspberry & balsamic spread</i>	
Chocolate caramel marquis	\$16
<i>Caramel hazelnut sponge with soft chocolate moist cake, white chocolate and lemon ice cream, berry compote</i>	
Tasting of citrus	\$16
<i>Citrus thyme pound cake, Meyer lemon curd, tuile, citrus salad, white chocolate cremeaux, Macadamia nut orange ice cream</i>	
Ocean breeze delight with vanilla ice cream	\$18
<i>Baklava, sobiyet, fistik sarma, Kemal pasa</i>	
Fresh tropical seasonal fruit platter	\$18
Selection homemade ice cream	\$14
<i>Choose 3 flavors from : Strawberry / vanilla / chocolate / green tea / mango / pistachio</i>	

TEA SELECTION

Ceylon Black tea	\$5
The Original Earl Grey	\$5
Ceylon Whole Leaf Green Tea	\$5
Natural Ceylon Ginger Tea	\$5
Pure Chamomile Flowers	\$5
Pure Peppermint Leaves	\$5
Turkish Black Tea	\$5

COFFEE SELECTION

Espresso	\$4
Espresso decaffeinate	\$4
Espresso Macchiato	\$5
Cappuccino	\$5.50
Café Latte	\$5.50
Café Mocha	\$5.50
Turkish coffee	\$5.50