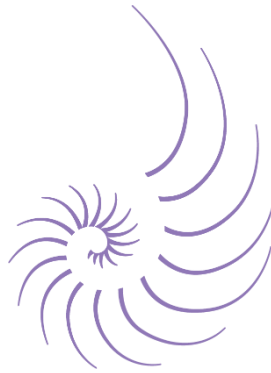












ALL DAY DINING











If you can't be happy at the prospect of lunch, you are unlikely to be happy about anything

-Robert Johnson







to begin with

-  **hawaiian tuna “poke” bowl** 50
sashimi “A grade” tuna with japanese rice, edamame, cucumber, avocado, carrot, radish, chuka wakame, cilantro, peanuts and chile - mango dressing
-    **quinoa salad** 40
with avocado, asparagus, radish, broccoli, cauliflower, carrot, tomato confit, shallot and guacamole
-  **fish tartare of the day** 45
(please consult your service provider for the daily preparation)
-  **fish carpaccio of the day** 45
(please consult your service provider for the daily preparation)
-  **freshly shucked oysters – 6 pc.** 75
premium oysters with fresh grated horseradish, mignonette sauce, and fresh-cut lemon wedges *(please ask us about today’s selections)*
-   **vietnamese vegetable summer roll** 35
rice paper rolls with sesame seeds, carrot, cucumber, raw mango, green papaya, lettuce, mint, basil, coriander leaf and nuoc cham dipping sauce
- with chicken 40
 - with prawns 45
 - with crab 50
-  **classic greek salad** 40
with greek feta cheese, heirloom tomatoes, cucumber, pita, sun-dried black olives, bell pepper, red onion, parsley and oregano – lemon vinaigrette









Prices are in US dollars and exclude 10% service charge and 12% GST

 vegetarian   vegan  gluten free  spicy  pork  nuts  raw

beautiful bowls

-  **tomato gazpacho** 35
tomato with cucumber, red onion and garlic - herb infused croutons
-  **creamy roasted pumpkin soup** 35
with goat cheese cream, herb croutons, pumpkinseeds and snipped chives
-  **“royal style” tom yum goong soup** 58
prawns in tomato-coconut bisque with lemongrass, tamarind, bird’s eye chile, mushrooms, fried mung noodles, thai basil, coconut chips and lime
-  **vietnamese beef soup (phở bò)** 60
 clear beef broth with wagyu tenderloin, cellophane noodles, fresh mint, thai
 basil, bean sprouts, coriander, longbeans, fresh chile and fish sauce





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burgers, sandwiches & wraps

MB7 wagyu beef burger	60
homemade beef patty with baby cos lettuce, beefsteak tomato, caramelized onions, gruyère cheese, mayonnaise and pickles on a sesame seed bun	
tempura burrito wrap	37
on a toasted flour tortilla wrap with white cabbage, mozzarella cheese, tomato sauce, carrot and bell peppers	
- with chicken	46
- with fish	48
 falafel burger	35
with guacamole, tomato, homemade cucumber pickle, baby cos lettuce, mayonnaise and caramelized onions on an herb – sesame seed bun	
nautilus signature fish burger	38
“daily catch” fish fillet with island marinade spice rub, caramelized onions, mayonnaise, baby cos and beefsteak tomato on a squid ink bun	
avocado chicken club	46
oven roasted chicken breast on toasted wholegrain with mayonnaise, sliced avocado, beefsteak tomato, tender bibb lettuce and emmental cheese	

noodles, pasta & stir fry

 phad thai	35
thai rice noodles with shallots, bird's eye chile, tofu, egg, peanuts, tamarind, fish sauce, lime and coriander leaf	
- with chicken	45
- with prawns	50
wok fried rice	35
with seasonal vegetables, chiles, fried egg, scallions and fresh coriander	
- with chicken	40
- with prawns	50
 potato gnocchi	45
house rolled potato pasta with sautéed mushroom – herb cream sauce, parmigiano cheese, black truffle and rosemary focaccia pangrattato	
linguine alle vongole	50
littleneck clams with garlic, peperoncino, parsley, extra virgin olive oil and shaved bottarga	
 spaghetti aglio e olio	38
 with garlic, lemon, extra virgin olive oil, parmigiano cheese and fresh chopped parsley	

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noodles, pasta & stir fry...continued

paccheri **bolognese**

60

large tube pasta with tomato and meat ragú, oregano, red wine, parmigiano cheese and fresh basil

lobster **fettuccine**

95

lobster tomato - cream bisque with fettuccine noodles, cherry tomato and char-broiled local lobster

wok fried U10 **tiger prawns**

60








wok fried rice with shallots, garlic, carrot, celery, baby bok choy, leeks and stir-fry sauce

mushroom **risotto with truffles**



65

carnaroli rice with roasted mushrooms, taleggio cheese, fried sage and shaved black truffles








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main dishes

 prawn curry with steamed jasmine rice, house pickle, poppadum and cucumber – tomato salad	75
 maldivian lobster curry with steamed basmati rice, house pickle, poppadum and cucumber – tomato salad	115
tajima wagyu beef cheek 4-hour braised with mixed seasonal vegetables and creamy potato mash	80
catch of the day – cooked your way: <i>grilled, pan roasted or steamed</i> <i>(please consult your service provider for the daily preparation)</i>	60
wagyu beef tenderloin tajima MB8 wagyu tenderloin with celeriac purée, baby spinach, veal jus and shallot compote	180
australian lamb loin dijon – herb crusted, sautéed vegetables, tuscan white beans and lamb jus	75
roasted baby chicken with sautéed baby potatoes, onion purée, chives and chicken crème jus	60


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on the side

 sweet potato fries	12
 mixed green salad	18
 steamed, sautéed vegetables	15
 jasmine rice	11
 french fries	11
 potato wedges	14

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sweet surrender

mille-feuille	32
coconut mango crème chiboust with mango & coconut gel, puff pastry sheets, coconut sorbet and fresh mango	
tiramisù di venezia	32
with whipped mascarpone crema, egg yolks, savoiardi ladyfinger cookies, espresso, marsala wine, cocoa powder and valrhona dark chocolate shavings	
mixed berry fruit gazpacho	30
seasonal berries with milk sorbet and lime meringue	
coconut crème brûlée	26
cream custard, fresh berries, coconut lace wafer	
nautilus signature “sundae”	32
caramel, vanilla and chocolate ice cream with chocolate fondant, pecan nuts, espuma de mascarpone, caramel sauce, oreo cookies, smarties, amarena cherries and candied sprinkles	
homemade ice cream and sorbet:	7 per scoop
<u>ice cream:</u>	
vanilla chocolate strawberry caramel lemongrass cream cheese yoghurt honey & thyme rosemary	
<u>sorbet:</u>	
coconut mango pineapple farm milk banana raspberry strawberry lemon	

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