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| <p> Hawaiian Tuna “Poke” Bowl \$50 Sashimi “A Grade” Tuna with Japanese Rice, Edamame, Cucumber, Avocado, Carrot, Radish, Chuka Wakame, Cilantro, Peanuts and Chilli - Mango Dressing</p> |
| <p> Quinoa Salad \$40  With Avocado, Asparagus, Radish, Broccoli, Cauliflower, Carrot, Tomato Confit, Shallot and Guacamole</p> |
| <p> Fish Tartare Of The Day \$45 Please Consult Your Service Provider For The Daily Preparation</p> |
| <p> Fish Carpaccio Of The Day \$45 Please Consult Your Service Provider For The Daily Preparation</p> |
| <p> Nautilus Signature Salad \$40  Mixed Lettuce With Sliced Avocado, Mango, Shallot, Cucumber, Pomelo, Tomato and Red Breakfast Radish</p> |
| <p> Burrata Garden Heirloom Salad \$45  Mini Burrata With Baby Arugula, Baby Heirloom Beets, Heirloom Cherry Tomato, Basil – Honey Vinaigrette and Crispy Beetroot Chips</p> |
| <p> Freshly Shucked Oysters – (6 Pieces) \$75 Premium Oysters With Fresh Grated Horseradish, Mignonette Sauce, and Fresh-Cut Lemon Wedges <i>(Please Ask Us About Today’s Selections)</i></p> |
| <p>Classic Caesar Salad \$40  With Creamy Caesar Dressing, Anchovies, Cornbread Croutons,  Crispy Pancetta, Caperberries and Grated Parmigiano Cheese</p> <ul style="list-style-type: none"> - With Chicken \$45 - With Prawn \$55 |
| <p>  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</p> <ul style="list-style-type: none"> - With Chicken \$40 - With Prawns \$45 - With Crab \$50 |
| <p> Prawn Dumplings \$40 Homemade Har Gau Dumplings With “Lot Chiu Jeung” Chilli – Soy Dipping Sauce, Scallions and Sesame Seeds</p> |
| <p> 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</p> |

Prices are in US dollars excluding 10% service charge and 16% GST

 vegetarian
  vegan
  gluten free
  spicy
  pork
  nuts
  raw
  vegetarian option

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 Chilli, 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 Chilli and Fish Sauce

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
- 🌿 **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
- 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
- Avocado Chicken Club** \$46
 Oven Roasted Chicken Breast On Toasted Wholegrain With Mayonnaise, Sliced Avocado, Beefsteak Tomato, Tender Bibb Lettuce And Emmental Cheese

**Served With French Fries Or Sweet Potato Fries*









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🌿 vegetarian
 🌿🌿 vegan
 🌿 gluten free
 🌿 spicy
 🐷 pork
 🥜 nuts
 🚫 raw
 🌿 vegetarian option

Noodles, Pasta & Stir Fry

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|  Phad Thai | \$35 |
|  Thai Rice Noodles With Shallots, Bird's Eye Chilli, Tofu, Egg, Peanuts, Tamarind, Fish Sauce, Lime And Coriander Leaf | \$45 |
| - With Chicken | \$50 |
| - With Prawns | |
|  Wok Fried Rice | \$35 |
| With Seasonal Vegetables, Chillis, 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 | |
| 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 U1o 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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 vegetarian  vegan  gluten free  spicy  pork  nuts  raw  vegetarian option









Main Plates

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|  Butter Chicken “Murgh Makhani” | \$75 |
| Chicken Curry with Tomato – Cashew Cream, Steamed Jasmine Rice, Paratha, Mango Pickle, Cucumber Salad and Crisp Poppadum | |
|  Prawn Curry | \$75 |
| With Steamed Jasmine Rice, House Pickle, Poppadum and Cucumber – Tomato Salad | |
|  Maldivian Lobster Curry | \$115 |
| With Steamed Basmati Rice, House Pickle, Poppadum and Cucumber – Tomato Salad | |
| Tajima Wagyu Beef Cheek | \$80 |
| 4-Hour Braised With Mixed Seasonal Vegetables And Creamy Potato Mash | |
| Catch Of The Day – Cooked Your Way: <i>Grilled, Pan Roasted Or Steamed</i> | \$60 |
| <i>Please Consult Your Service Provider For The Daily Preparation</i> | |
| Wagyu Beef Tenderloin | \$180 |
| Tajima MB8 Wagyu Tenderloin With Celeriac Purée, Baby Spinach, Veal Jus and Shallot Compote | |
| Australian Lamb Loin | \$75 |
| Dijon – Herb Crusted, Sautéed Vegetables, Tuscan White Beans and Lamb Jus | |
| Roasted Baby Chicken | \$60 |
| With Sautéed Baby Potatoes, Onion Purée, Chives and Chicken Crème Jus | |

On The Side

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|---|-------------|
|  Sweet Potato Fries | \$12 |
|  Mixed Green Salad | \$18 |
|  Steamed Or Sautéed Vegetables | \$15 |
|  Jasmine Rice | \$11 |
|  French Fries | \$11 |
|  Potato Wedges | \$14 |

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 vegetarian  vegan  gluten free  spicy  pork  nuts  raw  vegetarian option



Welcome To The Ananda World Of Creative Healthy Cuisine.

These dishes are curated by The Ayurvedic Specialists and chefs from our valued partner retreat situated at The Himalayan Foothills in Northern India, The multi-award-winning destination spa, Ananda In The Himalayas. They Symbolize The ayurvedic cuisine philosophy of balancing all fundamental taste elements while incorporating macro and micro nutrients, and are tridoshic or nourishing for everyone.









Read more about Ananda's Ayurvedic cuisine philosophy by scanning the QR code below.

Gourmet Ayurvedic Dishes

-  **Beetroot Poached Pears** \$48
Star Anise, Celery And Raisin Chutney,
Pan Seared Goat's Cheese
Total Calories 117 Kcal
Nutrition Per Serving: Calories From Fat 20%,
From Carbohydrates 71%, From Protein 9%
-  **Vegetable Stew** \$52
Japanese Style Broth, Udon Noodles, Gari
Total Calories 207 Kcal
Nutrition Per Serving: Calories From Fat 6%,
From Carbohydrates 84%, From Protein 10%
-  **Soy Bolognese** \$46
Whole Wheat Spaghetti, Grilled Artichokes, Basil
Total Calories 313 Kcal
Nutrition Per Serving: Calories From Fat 6%,
From Carbohydrates 79%, From Protein 15%
-  **Coconut & Vegetable Curry** \$53
Yellow Mung Lentils, Cumin Tempered Rice
Total Calories 324 Kcal
Nutrition Per Serving: Calories From Fat 27%,
From Carbohydrates 57%, From Protein 16%











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Sweet Surrender

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|---|--|----------------------|
| | Mille-Feuille | \$32 |
| | Coconut Mango Crème Chiboust with Mango and Coconut Gel, Puff Pastry Sheets, Coconut Sorbet and Fresh Mango | |
| 🌱 | Mixed Berry Fruit Gazpacho | \$30 |
| | Seasonal Berries with Milk Sorbet and Lime Meringue | |
| | Tiramisù Di Venezia | \$32 |
| | With Whipped Mascarpone Crema, Egg Yolks, Savoiardi Ladyfinger Cookies, Espresso, Marsala Wine, Cocoa Powder And Valrhona Dark Chocolate Shavings | |
| 🌱 | Blood Orange Mascarpone Crèmeux | \$30 |
| | Valrhona White Chocolate Crumble, Rosemary Ice Cream and Sea Almond Meringue | |
| 🌱 | 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 | |
| 🌱 | Lemon Meringue Tart | \$26 |
| | Lemon Curd With Honey – Thyme Ice Cream, Milk Crumbs And Lemon Gel | |
| | Homemade Ice Cream and Sorbet: | \$7 per Scoop |
| | <u><i>Ice Cream:</i></u> | |
| | Vanilla Chocolate Strawberry Caramel Lemongrass Cream Cheese Yoghurt Honey and Thyme Rosemary | |
| | <u><i>Sorbet:</i></u> | |
| | Coconut Mango Pineapple Farm Milk Banana Raspberry Strawberry Lemon | |

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