

JUST roll.



PLEASE CHOOSE ONE FROM
EACH COURSE

AMUSE BOUCHE

APPETIZER

Chevre V D GF

Goat Cheese, Assorted Greens, Lemon Vinaigrette

Seared Scallop NV SF D E GF

Pumpkin Puree, Hollandaise Sauce, Tomato
Mango Salsa

Just Grill Caesar Salad NV D G E F

Grilled Shrimps Or Grilled Chicken

Classic Caprese Salad V D GF N

Plum Tomato, Buffalo Mozzarella, Basil Pesto

SOUP

Seafood Bisque NV SF D GF

Shellfish, Tomato, Cream

Rustic Italian Soup GF V

Vegetable Broth, Beans, Basil

PALATE CLEANSER

Passion Fruit Sorbet GF VE

MAIN COURSE

Non-Vegetarian

Sustainable Catch NV GF F CI ♻️ ★

Mahi Mahi, Kopee Leave, Lonumirus Sauce

Yellow Fin Tuna NV G D F ♻️

Charred Vegetable, Cham Potato,
Citrus Beurre Blanc

Jumbo Prawns NV D SF G

Cheddar Mash Potato, Arugula Mix Salad,
Lemon Cream

Angus Fillet NV G D

Pave Potato, Charred Vegetable, Thyme Jus

Lamb Rack NV G D

Creamy Mash, Grilled Veg, Peppercorn Sauce

Baby Chicken NV G D

Ratatouille Vegetable, Pan Jus

Beef Short Ribs NV G D ★

BBQ Sauce, Green Apple Remoulade

For Non-meat Eaters

Asparagus Risotto D GF V

Arborio Rice, Parmesan Cheese

DESSERTS

**Salted Caramel Brownie,
Vanilla Ice Cream** D G E N

Classic Tiramisu D G E

Coffee-Soaked Sponge, Mascarpone, Cocoa Powder

ICE CREAM

Choose a flavour D

Vanilla/Chocolate/Strawberry

D DAIRY G GLUTEN GF GLUTEN FREE F FISH SF SEAFOOD CI CHILI MILD ★ SIGNATURE DISH
VE VEGAN V VEG NV NON-VEG P PORK E EGGS N NUTS ♻️ SUSTAINABLE

HALF PORTIONS ARE AVAILABLE UPON REQUEST

Kindly inform us of any allergens or dietary restrictions you may have



Plant-based *Chef's Menu*

• PLEASE CHOOSE ONE FROM EACH COURSE •

AMUSE BOUCHE

APPETIZER

**Sprouts Ala Amber
Spice Glaze** VE GF
Beans Sprouts, Tamarind, Maple Syrup

Beetroot & Mango Tartar VE G
*Asparagus, Red Radish, Caviar,
Keisha Sauce*

SOUP

**Happiness Vegan
Coconut** VE GF
Coconut Cream, Spiced Pumpkin

PALATE CLEANSER

Passion Fruit Sorbet VE GF

MAIN COURSE

Millet Stew VE GF
Sorghum, Root Vegetables, Plum Tomato

Vegan Fishless Fish Fillet VE G N
Wakame, Tofu, Cajun Citrus Miso Sauce

Mockbraten Flank Steak VE G
*Plant Meat, Red Cabbage, Potato Wedges,
BBQ Glaze.*

DESSERTS

**Pineapple Coconut
Panna Cotta** VE GF
Coconut Cream, Pineapple Chutney

Chocolate Ice Cream VE GF

Passion Fruit Ice Cream VE GF ★

D DAIRY	G GLUTEN	GF GLUTEN FREE	F FISH	SF SEAFOOD	CI CHILI MILD	★ SIGNATURE DISH
VE VEGAN	V VEG	NV NON-VEG	P PORK	E EGGS	N NUTS	♻️ SUSTAINABLE

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