

### **RESTAURANT MENUS**

**BED & BREAKFAST MEAL PLAN** 

## **ALLEGRIA**

#### APPETIZERS AND SOUPS 头盘和汤

Carpaccio of US prime tenderloin anchovy glaze, Grana Padano shell and organic herb salad 美国牛里脊切片	27
Gorgonzola spring rolls served with chilli tomato bruschetta and Granny Smith brunoise 意式奶酪卷	24
Antipasti platter, selection of Italian cold cuts (P) served with pickled vegetables, olives and sun dried tomatoes 意式冷盘	25
Timbale of Parma ham (P) filled with melon cubes and fresh basil 火腿蜜瓜卷	27
Canadian diver scallops (A) served on a bed of confit leeks and smoked butter cream 加拿大扇贝	28
Soft cornmeal polenta topped with semi cooked ratatouille and pepper crusted yellow fin tuna 玉米面配吞拿鱼	25
H→Portobello Mushroom (Honestly Healthy) Baked with a fennel and toasted pumpkin seed salad 褐蘑菇	25
HH Asparagus, broad bean and pea salad (Honestly Healthy) With pearl barley, feta and baby spinach 蔬菜沙拉	22
SOUPS 汤	
Dhidhoofinolhu minestrone (N) 意大利蔬菜汤	21
Roasted Roma tomato cappuccino with basil floats (N) 卡布奇诺番茄汤	21

PIZZA, PASTA AND RISOTTOS 披萨, 意大利面 和 意大利调味	饭
Pizza margherita 番茄奶酪披萨 Tomato, basil, buffalo Mozzarella and extra virgin olive oil	25
Pizza quattro fromaggio 纯奶酪披萨 Buffalo Mozzarella, Gorgonzola, Taleggio and Grana Padano	26
Pizza Capricciosa (P) 番茄, 奶酪, 蘑菇, 帕尔玛火腿, 黑及绿橄榄 Tomato. Mozzarella, mushroom, parma ham, artichoke, black and green olive	28
Pizza Tonna e cipolla 洋葱·及金枪鱼披萨 番茄,奶酪,洋葱,金枪鱼和橄榄 Tomato, mozzarella, onions, tuna and olives	26
Calzone Allegria (P) 纯奶酪披萨 Parma ham, artichokes, goat's cheese, Ricotta, tomato, olives, mushrooms and basil	29
Penne all' arrabbiata (N) 茄汁通心粉 Spicy tomato, capers, shaved garlic, olives and basil	26
Linguine al pesto (N) 香蒜扁式意大利面 Home- made basil pesto, pine nuts, Parmesan and marinated artichokes	26
Spaghetti alla carbonara (P)/(A) 培根意式长面条 Smoked bacon, cream, egg yolk and Grana Padano	28
Saffron risotto (A) 海鲜烩 White prawn, scallop, green lip mussel	35
Potato gnocchi (A) 土豆香煎小牛排 Truffle infused beef rib and creamed spinach	40
<ul><li>├── Pea carbonara (Honestly Healthy)</li><li>Gluten free pasta, goat's cheese, minted green peas and egg</li><li>意大利面</li></ul>	30

### MEAT, FISH AND SEAFOOD 肉,鱼和海鲜 Grilled Australian rib eve (A)

Grilled Australian rib eye (A) Roasted vegetable selection, garlic potato mash and balsamic glaze 澳洲肉眼扒	48
Osso Bucco Delicate slices of milk fed veal shank braised in wine, serve on porcini risotto 红烩牛膝	43
Grilled yellow fin tuna steak (N) Roasted cherry tomatoes, pine nuts, red pesto and herb salad 焗金枪鱼排	28
Oven baked reef fish (N) (A) Crispy olive tapenade, green pea mousse perfumed with truffle and lemon beurre blanc 烤石斑鱼	28
GRILLED SEAFOOD 焗烤海鲜	
Live Lobster 生鲜龙虾	18 per 100g
King Tiger Prawns 巨型虎虾	14 per 100g
DESSERTS 甜点	
Chilled berry soup (N) with fresh basilpineapple brunoise and pistachio biscotti 冰鲜浆果汤	18
Ricotta bavarois (N) with chocolate/hazeInut crunch and coffee caviar 榛子巧克力配咖啡鱼子酱	18
Zabaione (A) with vanilla ice cream 意式甜汁香草冰淇淋	20
White chocolate panna cotta (N) served with cassata ice cream 白巧克力布丁	17
Selection of homemade ice creams and sorbets	17
冰淇淋(一份有三球,可挑选喜欢的口味) Island Tiramisu (A)	20

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A – Alcohol P – Pork N-Nuts V-Vegetarian - Honestly Healthy

# **SENSES**

DINNER 晚餐 STARTERS AND SOUP 头盘, 汤	19 :00 – 22 :00
Dallo salad 鱿鱼沙拉 Calamari salad marinated in Sri Lankan tea, fresh garden herbs and a yoghurt dressing 鱿鱼浸泡在斯里兰卡茶中配以香料和酸奶	18
Riha folhi (S) 椰汁金枪鱼配以咖喱叶煎饼 Turmeric and curry leaf pancakes filled with coconut flavored sautéed tuna	16
Bajiya 马尔代夫素三角饺 Traditional Maldivian vegetable samosa with coriander sweet chili sauce	16
Hara kebab (N) 烤肉串 Beef, chicken and lamb kebabs with toasted nuts and harra sauce 牛肉,羊肉,鸡肉串佐以香草汁	16
Reef fish skewer 秘制椰香鱼肉串烧配以蔬菜沙拉 Marinated in fresh coconut and local spices served with garden salad	18
₩₩Roasted eggplant salad (V) 特制芝麻酱烤汁茄子沙拉 With sumac tahini dressing and pomegranate	18
Garudiya 马尔代夫传统吞拿鱼汤 Traditional Maldivian soup	15
SOUPS 汤	
Chicken mulligatawny soup 咖喱鸡肉汤	16
Egyptian style lamb and macaroni soup 埃及风格羊肉通心粉汤	16
Sri Lankan crab and coconut chowder 斯里兰卡蟹肉椰子烩	18

#### MAIN COURSES 主菜

Bakari(S) 香辣羊排库斯库斯 Spicy mint marinated lamb cutlets, Moroccan couscous and fatoush salad 腌制羊排配以摩洛哥小米饭和沙拉	32
Kanneli (S) 芋头糕金枪鱼排 Local yellow fin tuna steak, yam cake, grilled vegetables and masala raita 金枪鱼排,芋头糕,酸奶铁板蔬菜沙拉	24
Omani grilled chicken (S) (N) 阿曼特色烤鸡腿饭 Grilled chicken thighs, machboos rice, spicy Tzatziki	23
Grilled reef fish harra 阿拉伯风格烤鱼排配印度香米 Arabic marinated reef fish fillet, steamed basmati rice and Harra sauce	24
Curried Sri Lankan lobster 斯里兰卡咖喱龙虾 Enhanced with coconut and served with yellow rice 配黄米饭	18 per 100g
Masala marinated jumbo prawns 特制巨型虎虾 With a sweet onion pilaf rice or naan bread 配洋葱烩饭或印度烤饼	14 per 100g
Arabic mixed grill (N) 阿拉伯混合烧烤盘(羊肉,牛里脊,鸡腿) Shish taouk, lamb koftes, beef fillet, chicken drumstick basted with BBQ sauce and served with Arabic bread	34
Murgi tikka 印度风格腌鸡胸肉 Mogul-style marinated chicken breast, cucumber salad and mango raita	26
Machi tikka (S) 辣煎鱼排 Spicy marinated reef fish steak served with cucumber raita	26
Ginga tandoor 印度古方秘制鲜虾 Traditional prawn tandoori with tomato salsa	14 per 100g
Baara kebab – Lamb cutlets 羔羊肉卷饼 Papaya and yoghurt marinade with mint sauce	27

#### Paneer Tikka

印度豆腐 Indian bean curd, marinated in spinach and yoghurt

#### CURRIES 咖喱

Served with a choice of naan/rice/pilaf 搭配薄饼/米饭/烩饭 三者选一	
Kulhimas (S) 咖喱鱼 Maldivian spicy reef fish curry with tomato, onion, garlic and rampa leaves	20
Squid curry 果阿咖喱墨鱼仔 Baby squid stuffed with mixed seafood in Goan coconut curry sauce	27
Chicken tikka masala (N) 咖喱鸡 Yoghurt marinated chicken breast cooked in masala sauce	27
Lamb rogan josh (S) 干红辣椒咖喱羊 Yoghurt kashmiri dry red chili curry	26
Bakari palak 咖喱羊肉菠菜炖 Lamb and spinach stew with yoghurt	27
Beef nacif 阿拉伯风格咖喱牛肉 Arabic spiced beef stew	28
Black pork curry 斯里兰卡咖喱猪肉 Sri Lankan style pork curry with roasted spices	25

#### VEGETARIAN 素食

TECTIONIAN ACC	
₩₩Vegetarian thali (N) 素食套餐 Lemon cashew brown rice. Paw paw curry, beetroot Chapati, carrot and coriander salad and date chutney 腰果糙米饭,咖喱,甜菜根印度薄饼,胡萝卜香菜沙拉	25
Navaratna curry (N) 烤腰果酱炒时蔬,选择搭配薄饼或米饭 Selection of nine vegetables cooked in toasted cashew nut sauce served with naan or basmati rice	18
Aloo baingan (N) 土豆炖茄子,选择搭配薄饼或米饭 Dried potato and eggplant masala served with naan or basmati rice	18
Dhal maharani 酸奶酱炖印度豆 Channa dhal cooked in a yogourt sauce	18
SIDE ORDERS	
Basmati rice 印度米饭	6
Sri Lankan samba rice 斯里兰卡米饭	6
Bakala pilaf 中非手抓饭	6
Kashmir pilaf 印度手抓饭	6
Sweet onion and green pea pilaf with raisin 洋葱绿豆手抓饭	6
Naan bread (Butter or Garlic) 烤饼(配以黄油和蒜泥)	6
DESSERTS 甜点	
Gulab jamun 香酥面点 Crisp fried dough in a cardamom rose syrup	11
Kiru bokiba 马尔代夫椰奶布丁 Maldivian coconut milk pudding	14

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#### Baklava (N) 传统阿拉伯式甜点 13 Traditional Arabic dessert with baked phyllo toasted nuts and cinnamon syrup Omali (N) 阿拉伯式面包布丁 12 Arabic bread pudding Wattallappan (N) 斯里兰卡椰子蛋挞 13 Traditional Sri Lankan coconut and jiggery custard Seasonal fruit platter 水果拼盘 18 Served with island made fruit sorbet

### **SENSES**

LUNCH 午餐	12:00 - 17:00
Garudiya 马尔代夫传统吞拿鱼汤 Traditional Maldivian soup	15
Sri Lankan crab and coconut chowder 斯里兰卡蟹肉椰子烩	18
₩ Roasted eggplant salad (N) 特制芝麻酱烤汁茄子沙拉 with sumac tahini dressing and pomegranate	22
Garden green salad 蔬菜沙拉	18
With your choice of prawns, chicken 加鸡肉和虾肉	25
With your choice of egg, avocado 加鸡蛋和牛油果	22
Halloumi (N) 腌柠檬蕃茄芝士鹰嘴豆沙拉 With preserved lemon, roasted tomato and chickness salad	18

Dhallo salad 墨鱼沙拉 Cuttlefish salad marinated in Sri Lankan tea, fresh garden herbs and yoghurt dressing	18
Vegetable parroka 炸蔬菜 Crisp fried vegetables in a cumin garam flour batter served with cucumber raita	18
Beef keema roll 印度牛肉卷 Minced beef, rolled on roti served with spiced avocado and mint yoghurt	25
Shish kebab (N) 烤羊肉串配扁面包 Grilled yoghurt and cumin marinated lamb skewer served with flat bread	25
Shawarma (Lamb / Chicken) (N) 阿拉伯羊肉/鸡肉馅饼 With crisp potatoes, herb salad and tzatziki sauce	25
Falafel with herb and pistachio (N) 烘烤豆丸子 Served with tomato chili salsa, salad, cashew nut dressing and mint yoghurt	22
Arabic mezze (serves 2 guests) (N) 阿拉伯小吃拼盘(2 人份) Harra kebab, falafel, marinated olives, selection of dips served with traditional bread 烤肉串,炸豆丸子配以腌制橄榄和传统的面包	40
The Island Burger 秘制安格斯牛肉汉堡 Juicy grilled minced Angus rump steak mixed with our special spice, with cheese, fresh tomato, fresh onions, accompanied with fat chips and a fresh salad	29
DESSERTS 甜点	
Gulab jamun 香酥面点 Crisp fried dough in a cardomon rose syrup	11
Kiru bokiba 马尔代夫椰奶布丁 Maldivian coconut milk pudding	14
Baklava (N) 传统阿拉伯式面包布丁 Traditional Arabic dessert with baked phyllo toasted nuts and cinnamon syrup	13
Seasonal fruit platter Served with island made fruit sorbet 水果拼盘	18



LUNCH 午餐 12:00 - 17:00

#### SALADS 沙拉

Caesar salad Crunchy romaine lettuce, topped with a choice of prawns or chicken, homemade Caesar dress parmesan shaving and bread croutons	sing,
With chicken 鸡肉凯撒沙拉 With prawns 虾肉凯撒沙拉	22 25
Smoked chicken and asparagus salad 烟熏鸡肉芦笋沙拉	22
Fennel, feta and pomegranate salad 健康蔬菜沙拉 With tarragon infused extra virgin olive oil 茴香根, 乳酪, 石榴	20
H <mark>ዝ</mark> Caramelized pear and lentil salad 扁豆焦糖雪梨沙拉	20
SNACKS/ WRAPS /SANDWICHES 三明治 Tempura basket 香酥天妇罗 Of tiger prawns and vegetables, wasabi and chilli paste	27
Seared yellow fin tuna baguette 卷心菜喷烤鲔鱼法棍三明治 Crunchy cabbage, chilli, lime sambal and local coconut shavings	20
The wrap 烟熏三文鱼菠菜卷 Tortilla bread filled with island smoked salmon, anchovies and buttered spinach	25
Chicken and cheese quesadilla 墨西哥鸡肉奶酪饼 Accompanied by homemade guacamole, spicy tomato and coriander salsa, sour cream	25
Vegetarian (V) 铁板蔬菜素三明治 Cereal bread with grilled vegetables, smoked scamorza cheese, basil and olive tapenade	25

5 Mini sandwiches 五味迷你三明治拼盘(印度黎巴嫩/阿拉伯/地中海/亚洲/马尔代夫) Indo-Lebanese/Arabic/Mediterranean/Asian/Maldivian inspired	25
Island club sandwich 枪鱼总汇三明治 Toasted brown bread with five grains with tomato and smoked marlin served with sweet potato crisps and a coconut & tomato sambal	25
LUX* Club sandwich – Our signature LUX* 鲑鱼总汇三明治 Fine escalopes of warm salmon layered on a fennel and onion bread with a remoulade of celeriac and served with an avocado salsa, crispy roundel's of palm heart and quail egg	38
FROM THE GRILL 烧烤	
The island burger 秘 制 安 格 斯 牛 肉 汉 堡 Juicy grilled minced Angus rump steak mixed with our special spice, with cheese, Fresh tomato, coconut and tomato sambal, caramelised onions, accompanied with fat chips and a fresh salad on an onion and truffle bread with sun dried tomato comfit 鲜美多汁的牛肉,奶酪,蕃茄,椰子,焦糖洋葱,配以小岛独特的调料.	29
LUX* burger – Our signature LUX*至尊黑安格斯牛肉汉堡 Black Angus burger filled with smoked scamorza cheese on a bed of sautéed Portobello mushrooms with a foie gras sauce on an onion and truffle bread with sun dried tomato comfit 黑安格斯牛肉,意大利奶酪,龙葵菇,鹅肝酱,松露面包,番茄干	45
DESSERTS 甜点	
Pineapple carpaccio 菠萝片椰子冰沙 Accompanied with coconut sorbet and puréed Thoddu island papaya	18
Panna cotta of white chocolate 意式白巧克力奶油布丁 Topped with a red berry compote	18
Baklava (N) 阿拉伯果仁蜜饼 Traditional Arabic dessert with baked phyllo, toasted nuts and cinnamon syrup	13
Freshly sliced fruit platter 水果拼盘	18
Island made ice cream selection 冰淇淋	17

# **LAGOON BAR**

LUNCH 午餐 12:00 - 17:00

#### PANINI ...意式三明治

Chicken breast 鸡肉三明治 Sautéed herb mushroom, mature cheddar and onion serve with crisp potato wedges	18
Smoked marlin 烟熏枪鱼三明治 Wasabi mayonnaise, spring onions and crisp potato wedges	18
Caprese (V) 蕃茄奶酪三明治 Mozzarella and tomato with olive tapenade, fresh basil and crisp potato wedges	20
Honey roasted ham 蜜汁火腿三明治 Jambon avec Emmental cheese, tomato, Dijon mustard and crisp potato wedges	18
Grilled vegetables (V) 铁板蔬菜三明治 Selection of vegetables, herb garden and garden salad	18
Smoked salmon 烟熏三文鱼三明治 Cream cheese, red onion, citrus caper dressing and crisp potato wedges	25
Trio of cheese (V) 奶酪三明治 Emmental, Mozzarella and mature cheddar cheese and crisp potato wedges	20
Spicy beef (S) 铁板辣牛柳三明治 Grilled beef tenderloin, spicy chili relish and crisp potato wedges	20
MUCH MORE 沙拉	
South Asian style Caesar salad	
咖喱蔬菜沙拉 With grilled chicken breast	18
加鸡肉	22

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Romaine lettuce, naan bread croutons, classic dressing with a hint of curry

#### 

3 per scoop

Visit our ICI bar with its great selection of homemade ice creams

冰淇淋



#### TEPPANYAKI DEGUSTATION SET MENU 日式铁板烧套餐

Roppongi Hills (A)

Assorted maki

寿司卷拼盘

Tofu yasai tempura

豆腐野菜天麸罗

Your choice of either Australian Angus beef rib eye or Australian beef tenderloin or duck breast served with seasonal baby vegetables and fried rice

铁板澳洲肋眼排或澳洲牛里脊或鸭胸肉 (多选一)

均配以新鲜蔬菜和炒饭

Red bean cake with avocado ice cream

红豆蛋糕配鳄梨冰淇淋

Akasaka corner(A) 95

Assorted sashimi

刺身拼盘

lse ebi saffron

伊势虾

Your choice of either; Scottish salmon or Canadian scallops served with, seasonal baby vegetables and fried rice

铁板苏格兰三文鱼或铁板加拿大扇贝(二选一)均配以蔬菜和炒饭

Flamed pine apple with vanilla pods

火焰菠萝

#### FROM THE GRILL

Kobe beef tenderloin 神户菲力牛排	200gr x162
Australian 240 days Grain fed Angus rib eye 澳洲 240 天谷物喂养安格斯牛肋眼排	180gr x 48
Kurobuta black pork loin (P) 黑豚猪里脊	200gr x 47
Australian gras fed lamb loin 澳洲小羔羊肉	200gr x 70
Barbary duck breast 巴巴里鸭胸	200gr x 44
Canadian Scallops 加拿大扇贝	200gr x 41
Reef Snapper 鲷鱼	200gr x 27
Lobster 龙虾	100gr x 18
Scottish Salmon 苏格兰三文鱼	200gr x 29
Reef grouper 石斑鱼	200gr x 27
Squid 鱿鱼	200gr x 27
Jumbo Tiger Prawns 巨型虎虾	100gr x 14

#### MAKI (1/2 DOZEN)寿司卷(半打)

Caterpillar maki 卡特彼勒寿司卷 Avocado, smoked eel, tempura prawns, cucumber and red fly fish roe 牛油果,熏鳗鱼,天妇罗虾,黄瓜,飞鱼籽	16
California maki 加州寿司卷 Avocado, blue crab meat, lettuce, cucumber, prawn, Mayonnaise and tobiko 牛油果,蓝蟹肉,生菜,黄瓜,明虾,美乃滋	12
Alaska maki 阿拉斯加寿司卷 Mango, fresh salmon, lettuce and pike perch tobiko 芒果,新鲜三文鱼,生菜,梭鲈	10
Okinawa maki 冲绳寿司卷 Crispy salmon skins, crab meat, cucumber and fly fish roe 脆皮三文鱼皮,蟹肉,黄瓜和飞鱼籽	18
Rainbow maki 彩虹寿司卷 Prawn, salmon, tuna, smoked eel, yellow tail, caviar, tempura and mayonnaise 虾,三文鱼,金枪鱼,烟熏鳗鱼,黄尾鱼,鱼子酱,天妇罗和蛋黄酱	14
Philadelphia maki 费城寿司卷 Smoked salmon, cream cheese, spring onion, cucumber and lettuce 烟熏鲑鱼,奶酪,青葱,黄瓜,生菜	23
Spider maki 三角寿司卷 Soft shell crab, avocado, lettuce and tobiko 软壳蟹,牛油果,生菜	23
Tekka maki 金枪鱼寿司卷 Tuna roll	11
Kappa maki 黄瓜卷 Cucumber roll	11
Oshinko maki 泡菜卷 Pickle radish roll	11

#### NIGIRI (4 PIECES)握寿司 (4 个)

Sake (salmon)三文鱼	13
Maguro (tuna)金枪鱼	11
Ebi (prawn)明虾	13
Tako (octopus)章鱼	23
Unagi (eel)鳗鱼	39
Tai (red snapper)红鲷鱼	13
Hotate (scallops)扇贝	14
lka (squid)鱿鱼	13
SASHIMI (4 SLICES)刺身(4 片)	
Sake (salmon)三文鱼	13
Maguro (tuna)金枪鱼	11
Ebi (prawn)明虾	11
Tako (octopus)章鱼	34
Tai (red snapper)红鲷鱼	13
Hotate (scallops)扇贝	18
lka (squid)鱿鱼	11

#### OTOSHI - APPETIZERS 头盘

Maguro Tataki	11
煎金枪鱼	
Pan seared marinated Yellow fin tuna, served with a chili noodle salad	
Gyu Niku Bara Maki Yaki	26
铁板澳洲肋眼排	20
Grilled rib-eye of Australian beef with leeks and jalapeño ponzu sauce	
Sake Zuke Tartar	
清酒醩三文鱼	12
Silver salmon soaked in rice wine, mirin and citrus juice	
Soba Noodle salad (A) (Honestly Healthy)	
荞麦面沙拉配豆腐和味噌酱	15
With tofu and miso mirin dressing	
No.	
WANMONO – SOUPS 汤	
Miso	
味噌汤	12
Seaweed consommé	
Ise Ebi Saffron Siru	
水煮小龙虾番红花香草汤	24
Poached atoll lobster in saffron broth and garden herbs	21
_	
Tofu Yasai Tempura	
豆腐奶酪蔬菜天麸罗汤	11
Dashi marinated Bean curd cheese and vegetable tempura	
SAKANA – FISH 鱼	
Hamachi no Nikomi	
焖黄尾鱼	23
Braised yellowtail fish served with daikon and carrots	
Hata Agemono	
炸石斑鱼	23
Deep fried whole grouper with caramelized orange and sour vegetables	
KAISEN – SEAFOOD 海鲜	
Mushiyaki Kaisen Nabe	
海鲜炖	27
Pot pourri of seafood stewed with ginger, soy and sake	_/

#### Unagi 烤鳗鱼 Barbegi

32

Barbequed eel with Japanese rice served with unagi tare and mashed stirred artichokes

#### NIKU - MEAT 肉类

#### Kohitsuji Chop 香煎羊排配南瓜味噌

32

Pan fried lamb chops marinated with pumpkin miso served with vegetables

#### YASAI - VEGETARIAN 素食

#### Tofu

香煎豆腐

14

Pan fried bean curd with miso mixture

#### Tempura

天麸罗(炸蔬菜)

14

Deep fried vegetables served with ginger chili sauce

#### DESSERT 甜品

#### Hanjyuku cheese cake

奶茶奶酪蛋糕

17

Green tea cheese cake with mango coulis and green tea ice cream

#### Hapoos brûlée (A)

秘制焦糖芒果

19

Fresh mango served with Sake infused sabayon

#### Rice kushidango (N)

椰汁米团

17

Charred rice and coconut dumplings with fruit salsa and raspberries sorbet

#### Teppanyake flambé pineapple (A)

火焰菠萝

19

Flamed pineapple with vanilla pods

#### Azuki cake

焦糖蛋糕

17

Brown sugar caramelized beans cake with avocado ice cream