

Artisan



**PRICES INDICATED ON THE MENU ARE FOR GUESTS ON
HALF BOARD AND HALF BOARD PLUS PACKAGES**

**PLEASE SELECT YOUR CHOICE OF
STARTER, MAIN COURSE AND DESSERT
AS PART OF YOUR DINE AROUND ALL INCLUSIVE PACKAGE**

ALLERGIES AND PREFERENCES

*Although we have highlighted dishes that contain
Allergens such as nuts and gluten, it may be possible to adapt
Certain dishes to suit the dietary requirements of some guests.
Please ask your service host for details*

APPETIZER

SEARED SCALLOP & BRAISED PORK BELLY

Cauliflower Puree | Red Wine Reduction | Apple

18

GIN & BEETROOT SALMON GRAVADLAX

Salmon Roe | Pickled Fennel | Pomelo | Capers | Lemon Dressing

18

GRILLED ASPARAGUS

Poached Egg | Prosciutto | Rocket | Pecorino | Sun Blushed
Tomato | Hollandaise Sauce

16

DUCK LIVER PARFAIT & SPICED DUCK BREAST CARPACCIO

Mandarin Reduction | Apple & Grape Chutney | Brioche Toast

18

CRAB TIAN

Avocado | Tomato | Pink Grapefruit | Bloody Mary Jelly

18

BEEF BRESAOLA

Rocket | Parmesan | Fresh Fig | Grain Mustard Dressing

16

HERB CRUSTED TUNA NIÇOISE

Green Bean | Quail Egg | Potato | Anchovy | Tomato | Olive

16

SQUID & CHORIZO SALAD

Fennel | Cherry Tomato | Rocket | Sriracha Sauce

16

 Vegetarian |  Contain Pork |  Contain Nuts |  Contain Alcohol |  Gluten Free

All The Prices Are In US Dollars and are Subject to 10% Service Charge and 16% GST

AS AN APPETIZER *or* MAIN COURSE

MUSHROOM RAVIOLI

Sage | Pine Nuts | Spinach | Grana Padano
APP 14 | MAIN 28

BUFFALO MOZZARELLA

Heirloom Tomato | Avocado | Rocket | Pesto | Tapenade
APP 16 | MAIN 32

BEETROOT RISOTTO

Roast Pumpkin | Asparagus | Goats Cheese Croquette | Walnuts
APP 16 | MAIN 32

CRAB & SHRIMP LINGUINE

Squid Ink Linguine | Fennel | Tomato | White Wine
Chili | Garlic | Garden Herbs
APP 18 | MAIN 36

MAIN COURSE

DUO OF DUCK 🌿 🍷

Duck Breast & Confit Duck Croquette | Mashed Potato
Sticky Red Cabbage | Sweet Potato Puree | Orange & Port Jus

34

BEEF BLADE RAGOUT

Pappardelle | Roast Cherry Tomato | Parmesan | Garlic Crostini

40

LAMB RUMP

Tabouleh | Chickpea | Roast Fennel | Butternut Squash
Harissa | Mint Yoghurt | Pomegranate

42

ANGUS BEEF FILLET 🍷

Dauphinoise Potato | Baby Vegetables | Roast Shallots
Mushroom Ravioli | Red Wine Jus

48

BARRAMUNDI

Warm Salad | Vitelotte Potato | Asparagus | Fennel | Pumpkin
Capers | Sunblushed Tomato | Spinach | Capsicum Pesto

38

SALMON

Parmesan Crust | Tender Stem Broccoli | Cauliflower Puree
Lemon & Caper Dressing

40

SEABASS

Pesto Cream Linguine | Ratatouille

38

CORN-FED CHICKEN

Herb Stuffed Breast | Creamed Leek Risotto | Wild Mushroom
Spinach | Confit Garlic

34

🌿 Vegetarian | 🐷 Contain Pork | 🥜 Contain Nuts | 🍷 Contain Alcohol | 🌾 Gluten Free

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DESSERT

CHOCOLATE FONDANT

Cointreau Mandarin | Yoghurt Ice Cream | Pistachio Crumb
16

CHILLED APPLE & HAZELNUT CRUMBLE

Calvados Macerated Sultanas | Vanilla Panna Cotta
Apple Sorbet
16

LEMON TART

Vanilla Ice Cream | Strawberry Meringue
16

TROPICAL FRUITS

Passion Fruit Mojito Sauce | Coconut Sorbet
16

TIRAMISU BOMBE

Chocolate Ice Cream | Espresso Sauce
16