

Appetizers

- **Baked Crab in the shell**950
Our signature dish - crab meat in a creamy sauce with golden cheesy crust
- **Chili-dusted Sesame Prawn Toast**825
- **Panko-crumbed Tiger Prawns** **Appetizer**925 **Main Course**1700
Crisp-fried with Bacon & cream cheese - Sweet Chili dip
- **Pan-fried Japanese Scallops** **Appetizer**990 **Main Course**1950
With caramel- roasted Garlic and butter sauce
- **Hot Butter Cuttle fish** **Appetizer**895 **Main Course**1750
Crisp-fried local Calamari with Chili Flakes and an abundance of Lime
- **Our own Babaganoush with Arabic bread**695
Char-roasted Aubergine creation with a crisp Arabic salad of Celery, Tomato, Green Cucumber & raisins tossed in Extra Virgin Olive oil dressing
- **Traditional Caesar Salad**795
Iceberg lettuce in dressing with Anchovies, Herb croutons - bacon on request
- **With added Thai flavoured grilled Chicken strips**995
- **Home-made Crab Cakes**825
Fresh crabmeat made to succulent patties and served on a sweet-sour Tamarind Sauce

Soups

- **Signature Seafood Chowder**775seafood cream soup
- **Traditional French Onion** 725thick with onions and served with a cheese croute

Pastas

- **Chili Prawn Pasta** **Appetizer** 950 **Main Course**1900
Fettuccine ribbons coated with creamy sauce combined with Prawns and Chili flakes – Parmesan cheese apart
- **Sweet Basil & BBQ Chicken Pasta** **Appetizer** 790 **Main Course**1400
With sun-dried Tomato
- **Baby Spinach & Mushroom Ravioli** **Appetizer** 725 **Main Course**1300
in a Parmesan cream Sauce

Main courses

- **Fillet of Fish Marina** 1700
Pan-fried & coated with a light creamy Dill White wine sauce – sautéed baby vegetables and potatoes & char-grilled vegetables
- **Fish 'n Chips** In a crispy batter with French fries – salt and vinegar apart 1600
- **Tiger Prawns – sautéed in Garlic butter cream sauce** on Herb Pasta 1800
- **Spiced Prawn wok-fry Sri Lankan style** with Jasmine rice 1700
- **Fritto Misto** 1800
Crisp-fried assorted seafood in a light batter with Aioli, a garlic flavoured Mayonnaise
- **Lobster Thermidor** 4500
Traditional favourite with Lobster cubes simmered in a creamy cheese sauce and gratinated with Hollandaise served with Moroccan Lemon Rice
- **Surf 'n Turf** 5250
Prime Australian Fillet steak and local Lobster tail served side by side
- **BBQ Chicken thigh steaks sizzler** with Honey Ginger sauce & salad 1700
- **Australian Tenderloin Steak**- grilled to your liking 4100
 - **Classic with Sauce Béarnaise**
 - **With fiery Black Peppercorn Sauce** served on Sizzling Platter
 - **Dianne with creamy Mushroom Sauce** served on Sizzling Platter
 with Grilled vegetables and Pasta or fat French Fries
- **Our Copper Pot Biryani** - Marinated with fresh-ground spices baked with long-grain Basmati rice – served with Cucumber, Onion & tomato salad & Raita
with Tiger Prawns 1800 **with Masala Chicken** 1600 **Vegetarian** 1200
- **Gratinated Kashmiri Vegetable Masala Pie** 1200
in a puff pastry case smothered with cheese

Our Seafood Grill platters

Cooked simply to retain full flavor – served with Salad, crisp Fries and Garlic Toast Sauces – Hollandaise, Spicy tomato and Garlic Mayonnaise

- **House selection**- Baked Crab, Fillet of fish, Crisp Calamari & Tiger Prawns 3500 **per person**
- **Chef's choice** - Lobster, Calamari, Baked Crab, Fish Filet & Tiger Prawns 3800 **per person**
- **Owners personal** - Atlantic Scallops, Crisp Calamari, Fillet of fish, Baked Crab, Tiger Prawns & half a Lobster 4200 **per person**

The Crab

We serve export-quality Lagoon – or Mud – Crab, a specialty of our nation. The crabs live in the numerous lagoons of the island and are highly-prized in Singapore, Hong Kong and Malaysia. They are exported live & we serve the same quality of crab for you to enjoy. Our motto is 'Make a mess –No fuss' - bibs & crab crackers are provided.

Please choose from -

- **Lankan Murunga Leaf crab curry**
- **Steamed crab with dips**
- **Singapore-style Chili Crab** on sizzling platter
- **Black Pepper crab** on sizzling platter
- **Garlic butter Crab** on sizzling platter
- **Spicy Negombo Devilled crab** on sizzling platter

Accompaniment options – please choose from-

- Crusty KadéPaan (Baker's Bread), Dhal, Butter & Pol Sambol (coconut chilie relish)
- Steamed rice, Dhal & Pol Sambol (coconut chilie relish)
- Vegetable fried Rice, Stir-fried Kan Kun & Chili Paste – recommended for Chili & Pepper crab

Size of crab	Full meal per person 500g of crab per person – live weight
Medium size - 350 gr. each	2800
Large size - 500 gr. each	3600
Extra Large	please check with your server

Portion size - 500 grams of crab per person for all sizes

- Limitations on sizes available may apply due to supply conditions
- All weights are live and are approximate

Mongolian Barbecue Combos

This delicious stir-fry comes in a variety of combinations cooked on our shield-woks and presented to you at the table ready to eat.

Choose from -

- **Full Choice including meats & seafood** 1800
- **The Seafood & Chicken** 1700
- **The Veg Combo** 1400

10% service charge will apply