

Farumathi
Menu

Lobster Feast

\$85 PER PERSON

All Inclusive & Full Board guest can choose two course from the selected three (Starter/Soup/Dessert)

Half Board guest can choose a Starter or a Dessert

Salads

Smoked Salmon Platter <i>with Mixed Greens and Avocado Dipping</i>	\$16
Cold Seafood Platter <i>Garden Greens and Orange Miso Dressing</i>	\$14
Yellow-fin Tuna Poke <i>fresh greens, chukka salad, avocado, cucumber, pickled ginger & julienne nori</i>	\$14
Tawa Fried Fish Tikka Caesar Salad (S) <i>Traditional marinated fish tikka on Caesar salad with cherry tomato</i>	\$12
Iceberg Wedges (V) <i>Pickled beets, cherry tomato wedges, feta cheese crumbles, roasted flex seeds, shooter & walnuts</i>	\$11
Farumathi Grilled Veggies (V) <i>Eggplant, zucchini, fried tofu, local drumstick leaves, sweet potato salsa, roasted shaved coconut & chickpea mash</i>	\$10

Fisherman's Wraps

Prawns & Lobster Bite (SF) (G) <i>Crispy fried spring rolls served with fresh salad & dipping sauces</i>	\$19
Turkey Bacon Wrapped Seared Herb Scallops (SF) <i>Mixed garden greens, spiced balsamic dressing & tomato salsa</i>	\$17

All prices are in USD and subject to 10% SC & 12% T-GST
(SF) Seafood | (S) Spicy | (G) Gluten | (GF) Gluten Free | (V) Veg

Soups

Clams Meat Bouillabaisse (SF) <i>with Fresh Herbs, Toast</i>	\$18
Mussels Chowder with Truffle (G) (SF) <i>Creamy soup in potato, shaved truffle & tempura mussel</i>	\$17
Deconstructed Tiger Prawns (SF) <i>with Asian Flavoured Broth</i>	\$15
Creamed Mushroom Purée (G) (V) <i>Creamed wild mushroom soup with white truffle oil & double cream froth</i>	\$10

Mains

Miso-glazed Chilean Sea Bass <i>Steamed beans, pea puree with champagne-yuzu-miso sauce</i>	\$42
Grilled Mixed Seafood Platter (SF) <i>Tiger U15 prawns, cuttlefish skewer, scallop, tuna steak, white fish fillet, garden vegetables, red pepper coulis & lemon barley</i>	\$35
Seared Yellow-fin Tuna Steak (SF) (S) <i>Salt flakes & white pepper crusted tuna, seared in lower temperature, lyonnaise white asparagus & mango salsa, carrot purée</i>	\$32
Job Fish Fillet on Crispy Skin (SF) <i>Steamed vegetables, baked potato slices & lemon salsa</i>	\$30
Sizzling Cuttlefish Platter <i>Mushroom and Sweet peppers, Steamed Rice</i>	\$30

Shell & fin

Hickory Smoke Infused Tiger Prawns (400gr) (SF) <i>Creamy celeriac mash, wok-fried bok choy & lemon cream</i>	\$35
Catch of the Day (100g) (SF) <i>Oven baked/ grilled deboned whole fish, accompanied with lemon butter</i>	\$30

Grill on Hot Stone

Wagyu Beef Striploin	\$65
<i>Pesto parmesan potato quenelles, white asparagus, garlic compound butter, red wine reduction & roasted shallot jus</i>	
New Zealand Lamb	\$42
<i>Ratatouille vegetables, confit cherry tomatoes, carrot puree, grilled pears & mint jelly</i>	
Herb Infused Black Angus Tenderloin	\$40
<i>Seared foie gras topped, crushed potato, mushroom crust, balsamic jus</i>	
Citrus Asian Crusted Duck Breast	\$30
<i>Barley vegetables, orange segment & edamame salad & herb fume</i>	
Roasted Half Chicken	\$28
<i>Mediterranean vegetables, sultana couscous & roast gravy</i>	

Side Dishes

Seafood Fried Rice (SF)	\$9
Rice Vermicelli	\$9
Noodles	\$9
Spaghetti (G)	\$9
Steamed Rice	\$5
French Fries	\$5
Buttered Vegetables (V)	\$5
Wok fried Vegetables (V)	\$5

Desserts

Pendant Pannacotta (GF)	\$16
<i>Berries salt, oreo crumble and fresh mint</i>	
Cherry Marquise (GF)	\$14
<i>Sour cherry confit, bitter chocolate mousse & flourless biscuit</i>	
Baked Cheese Cake (G)	\$12
<i>Served with lemongrass & orange infused sorbet & braised raspberry</i>	
Pineapple Flambé (warm) (G)	\$12
<i>Caramelized pineapple stick, fudge brownies, bourbon vanilla ice cream, mixed fruit gloze</i>	
Ice Cream & Sorbet Selection (1 scoop)	\$3
<i>Green tea, salted caramel, coconut, vanilla or teriyaki,</i>	
Seasonal Fruit Platter with mixed Berries	\$12

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