

## COLD

### Fines de Claire Oyster 42

Heirloom Tomato Shooter, Sevruga Caviar, Micro Cress

### Sturgeon Caviar 180

Sour Cream, Capers, Parsley, Hard Boiled Egg, Shallots, Meyer Lemon Fillet

### California Roll 35

Cucumber, Crab, Avocado

### Seared Beef Nigiri 38

Burnt Marble Scored Wagyu Beef, Wasabi

### Troup of Quinoa (Red, Black & White) 36

Trio of Quinoa, Black Bean, Avocado, Mango, Coriander

### Vegan Caesar 26

Crunchy Romaine, Rice Crackers, Avocado Nutty Dressing

### Classic Niçoise 26

Tomato, Hard Boiled Egg, Niçoise Olives, Anchovies, Yellow Fin Tuna, Olive Oil

### Chicken Lettuce Wrap 22

Poached Corn Fed Chicken Slivers, Baby Romaine, Crunchy Vegetables, Peanut, Nuac Cham Dip

### Hokkaido Scallop Ceviche 38

Orange, Pomegranate, Rocket Leaves

## HOT

### Organic Vegetable Broth 18

Rye Bread Croute, Basil Puree

### Miso Immersion 22

Silken Tofu, Shimeji Mushroom, Shitake Mushroom, Dried Seaweed, Wakame

### Chicken Yakitori 32

Togarashi Chili, Yaki Udon, Crunchy Negi

### Baked Tasmanian Salmon 48

Shaddock Pomelo, Micro Cress, Sesame Soy Dressing

### Steamed Local Catch of the Day 37

Green Tea Scented, Asian Herb Salad, Meyer Lemon, Soy, Virgin Coconut Oil

### Pan Seared Marble Scored Wagyu Beef Steak 68

Seasonal Vegetables, Black Sesame, Truffle Teriyaki

### Ichiban Eggplant Miso 14

Dried Seaweed, Black and White Sesame, Scallions

## SANDWICHES AND WRAPS

### La Locanda Burger 45

Certified Grass Fed Beef Patty, Charcoal Brioche, Seared Foie Gras, Crispy Pancetta, Caramelised Onion, Wilted Spinach, Chunky Chips, Beetroot Mayo

### RCM Baked Club 38

Grilled Virginia Ham, Warm Chicken Salad, Ciabatta, Cheddar Cheese, Egg, Roma Tomato, Poppy Seed Butter, Avocado Mayo, English Mustard

### Maldivian Tuna Wrap 36

Kullhafila Leaves, Maldivian Githiyo Mirus, Potato Wedges, Tomato Dip

### Tandoor Chicken Melt 36

Charred Chicken Flakes, Cucumber Crunch, Fresh Coriander, Potato Wedges, Molten Cheese

### Eau Bar Raw Pizza 24

Dehydrated pizza dough, Sashimi tuna, Avocado, Japanese Furikake seasoning, Anchovy mayo

## SWEET

### Assiette of Cheese 62

Celery Stick, Crispy Focaccia, Honey, Fresh Figs

### Valrhona Chocolate Platoon "Over 80 Percent" 18

Dark Chili Chocolate, Smoked Salted, Almond and Honey

### Local Pawpaw Ricotta 22

Manuka Honey Drizzle, Fresh Mint

### Tropical Fruits 8

Coconut Yogurt, Passion Fruit Fluid Gel

### Sorbet 8

Granny Smith and Celery  
Carrot & Orange  
Cucumber, Wasabi

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance.  
Prices are in US Dollars and subject to 10% Service Charge and 12% Goods and Service Tax.



Vegetarian



Fish



Soy



Lactose



Shellfish



Gluten



Egg



Nuts

