## Starters
- Seared scallops with onion confit, smoked tomato emulsion and citrus atoll
- Crab and shrimp croquettes with corn veloute, fennel and a sriracha-mayo dressing
- Charred tuna crudo with porcini mushrooms, potato curls and black truffle
- Shrimp ravioli with curry cream, chives foam and crumbled shallots
- Crispy calamari rings with crushed avocado and cherry tomatoes
- Tomatoes mozzarella with basil dust, olives and bocconcini cheese
- The Deck soup (Please refer to the service staff for the special of the day)

## Entrees
- Pan-roasted snapper with pickled white melon, sweet potato cake and a prawn bisque
- Grilled swordfish with truffle, cauliflower puree and olive soil
- Pan-seared chicken with carrot vichy, almonds, green peas and a capsicum sauce
- Northern Indian style mild shrimp curry with saffron rice, chutney and poppadum
- Rustic lamb rack with zucchini, potato puree and a lamb jus
- Pork tenderloin with pumpkin mousseline, caramelized onions, and a maple sauce
- Vegetable cutlets with ratatouille, parmesan and mint dip

## Sides
- Fried cauliflower with a Greek dressing
- Thick cut fries scented with garlic
- Young spinach with parmesan cream
- Butter mashed cassava
- Rocket with Parmigiano and a balsamic vinegar
- Seasonal vegetables (sautéed, steamed or grilled)

## Desserts
- Passion fruit panna cotta with white chocolate crumble
- Chocolate fondant with vanilla ice-cream
- Tiramisu with a ceramal sauce
- Crème brulee with fruits coulis
- New York style baked cheesecake with berry compote