

White Orchid

LUNCH MENU

Starter – Sharing

Lobster Siew Mai

Chives, XO sauce

Thai Mango Salad

Coriander, Mint, Basil, Chili, Lime Dressing

Sushi & Sashimi Platter

Tuna, Atlantic Salmon, Local Snapper, Ebi, Tako, Gari

Main Plate

Wok Fried Angus Beef

Chili, Holy Basil

Crispy Soft-Shell Crab

Chili Sambal, Egg Drops, Capsicum, White Onion

Kung Pao Prawn

Tiger Prawns, Peanuts, Scallions

Served with Garlic Broccolini and Golden Fried Rice

Sweet Finale**Matcha Lava Cake**

White Chocolate and Vanilla Ice Cream

Chef's Recommendation

Fin De Claire Oysters – Piece

Classic Condiments

6

Oscietra Caviar 30g

106

Sevruga Caviar 30g

112

Japanese A5 Wagyu Tenderloin (150g)

91

Japanese A5 Wagyu Striploin (250g)

111

Wagyu Tajima Striploin MBS 4/5 (250g)

103

Live Maldivian Lobster 100gr

29**

Live Catch Of The Day

10**

(V – Vegetarian, N – Nut)

Should you have any dietary restrictions or allergies, please inform your Butler or Service Attendant.

85++ per person for AI/FB. 145++ per person for BB/HB.

Menu Item with ** attract 50% discount for guest on All-Inclusive package.

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DINNER MENU

Starters

Hot

Prawn Tempura Daikon, Tentsuyu	32*
Vegetable Moriawase V Tempura Fried Vegetables, Daikon, Tentsuyu	22*
Chicken Karage Crispy Fried Chicken, Fermented Chilli Aioli	26*

Steam & Dim Sum

Wagyu Beef Gyoza Minced Beef, Caramelized Onions, Chili Ponzu Ginger, Garlic, Sesame Spring Onion	39**
Pan Fried Prawn Gyoza Caramelized Onions, Chili Ponzu Ginger, Garlic Sesame Spring Onion	36**

Cold

Spicy Tuna Tacos Tacos Avocado, Tomato, Lime, Coriander, Soy Scallion Sriracha Sesame	28*
Yellowfin Tuna Tataki Chilli Daikon, Coriander, Matsuhisa Dressing	28*
Reef Fish Sashimi Coconut, Miso, Yuzu, Coriander, Spring Onion	26*
Reef Octopus Ginger, Scallion, Lemon, Soy, Mirin, Salmon Roe, Chilli Crisp Sesame Microgreens	29*
Japanese Seaweed Salad V Edamame, Radish, Red Cabbage, Carrot Green Apple Sesame Dressing, Microgreens	18*
Lobster Sashimi - 30 Min Passion Fruit, Mirin, Pickled Ginger Microgreens	58**
NZ King Salmon Ponzu Garlic, Ginger, Chives, Sesame, Olive Oil, Daikon Cherry Tomato	32**

Rolls

California Crab, Avocado, Cucumber Orange Tobiko, Mayo	28*
Rainbow Salmon, Reef Fish, Tuna, Avocado, Crab, Cucumber, Black Tobiko, Coriander Orange Mayo	38*
Firecrackers Salmon, Tuna, Tobiko, Avocado, Tanuki, Teriyaki Sauce and Spicy Mayo	35*
Kaki-Age V Vegetable Tempura, Cream Cheese, Truffle Mayo, Tanuki Sesame Seed Chives	22*

SASHIMI & SUSHI PLATTER

Sushi Moriawase 4 Nigiri & Sashimi - Tuna, Salmon, Reef Fish, Hamachi	48**
Deluxe Moriawase 8 Nigiri & Sashimi - Tuna, Salmon, Reef Fish, Hamachi Akagai Hokkigai, Tako, Eb	95**

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Main Course

Catch of the Day N Tamarind, Chili Sauce, Green Mango Salsa, Fresh Coriander, Peanut, Steamed Jasmine Rice	36*
Angus Beef Striploin Red Miso and Shallot Jus, Mashed Potato, Truffle Oil Enoki Mushroom, Microgreens	48*
Chicken Yakitori Spring Onion, Wasabi Mashed Potato, Shimeji Mushroom, Sesame	43*
Kung Pao Soba V N Soba Noodles, Fried Tofu, Roasted Peanuts, Spring Onion	39*
Miso Glazed Egg Plant V Mirin, White Miso, Edamame, Shichimi, Sesame, Chives Yuzu Miso Sauce	41*
Wok Fried Tiger Prawns Crispy Fried Garlic, Bell Pepper, Fermented Chili Garlic Sauce, Steamed Jasmine Rice	53*
BBQ Lamb Cutlet Soy, Mirin, Fermented Chilli Sauce, Ginger, Garlic Pineapple, Sweet Potato Puree, Asparagus	65**
Miso King Salmon Mirin, White Miso, Pumpkin Puree, Edamame, Yuzu Miso Sauce	55**
Magret Duck Breast Miso, Orange, Soy Glaze, Carrot Puree, Beet Root Orange Tulle	60**

Side Dishes

Baby Spinach Avocado Salad	8*
Steamed Jasmine Rice	8*
Japanese Fried Rice	8*
Yaki Soba Japanese Stir Fried Noodles	8*

Dessert

Yuzu Cheesecake Yuzu Gel and Crumble, Sesame Tuile	20*
Island Cocomango Coconut, Mango Sorbet, Caramelised Puffed Rice	19*
Seasonal Fruit Plate	18*
Homemade Ice Cream Island Coconut, Garden Pandan, Lemongrass	9 Per Scoop*
Homemade Sorbet Mandarin, Passionfruit, Yuzu	9 Per Scoop*
Special Ice Cream Matcha	9 Per Scoop**
Matcha Lava Cake -20 Min Vanilla Ice Cream, Passion Fruit Coulis	21**

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BEVERAGE MENU

Cocktails

White Orchid Exclusive	USD
Kiwi Kukama Gin, Fresh Kiwi - Cucumber & Lime*	18
Fruit on the Beach Artisanal Apricot & Chamomile Vodka Peach Liqueur, Pineapple & Cranberry Juices, Raspberry Puree, Rose Water*	18
Southern Pineapple Bourbon Whiskey, Artisanal Tepache Sweet Vermouth Pineapple Juice	18
Flower Fizz Gin, Jasmin Raspberry Jam, Fresh Lime Juice Rose Essence Champagne	18

JAM Signatures

Fuity Mule Ginger Infused Vodka, Guava Shrub, Lime Fresh Soda*	22
Pomaperol Spritz Aperol, Rosé Sparkling Wine Pomegranate Molasses*	22
Mojito Royal Rum, Homegrown Mint, Lime, Organic Agave Champagne	22
Mangorita Artisanal Thai Chili Tequila, Cointreau, Fresh Lime & Mango Juices	22
Remember The Classics Please ask our team for any of your favourite classic.	18

Zero Cocktails

Virtuous Mary Tomato Juice, Celery, Salt, Homemade Mixed Spice*	16
Kafir Bliss Green Apple Juice , Kafir Lime, Infused Ginger Honey, Lime Juice*	16
Berry Lemonade Mix Berry Shrub, Lemon Juice, Soda*	16
Mangolada Mango Juice, Passionfruit, Coconut Cream	16
Peach No-Llini Peach Puree, Non-Alcoholic Sparkling Wine	16
No-Quila Sunrise Orange & Basil Shrub, Pomegranate Molasses, Soda Water	16

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BEVERAGE MENU

Champagne	Gls	Btl
Ernest Rapeneau Champagne Brut, Épernay France	20	100
Sparkling		
Pink Moscato Don Luciano, La Mancha, Spain*	15	75
Gran Ventino Prosecco Brut Veneto, Italy*	18	90
White		
Babich Sauvignon Blanc, Marlborough, New Zealand*	10	50
Trebbiano D'Abruzzo DOC Talamonti Abruzzo Italy	11	55
Chardonnay Langmeil Spring Fever Barossa Valley, South Australia	13	60
Sauvignon Blanc Saint Clair Vicar's Choice Marlborough New Zealand	14	65
Rosé		
Pinot Grigio Rosé Torresella, Veneto, Italy*	10	50
Grenache-Cisnault Domain Ott, By Ott Côtes De Provence, France	15	65
Red		
Tempranillo Nature Don Simón Catilla y León, Spain*	10	50
Merlot Gufo Vino Varietale 2023, Abruzzo Italy	11	55
Shiraz - Malbec Fuzion, Mendoza, Argentina	12	58
Sangiovese- Malvasia Nera Piccini Orange Label IGT Tuscany, Italy	13	60
Sweet		
Tokaji Château Pajzos 'Ladiva' Harslevelu Late Harvest, Hungary	15	60
Niepoort The Junior Ruby Port, Duoro Valley Portugal	20	100
BEER		USD
Corona*		12
Erdinger Weissbier*		15
Kirin Ichiban		15
Estrella Complot Mediterranean IPA		17
Magners Cider Beer Original		17
Menabrea Bionda		18

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Sake	Glass 10cl	Carafe 20cl	Bottle
Jozen Mizuno Gotoshi Sparkling Sake Echigo Yuzawa			60
Ginrei Gassan Secchu Jukusei Junmai-Ginjo Yamagata Prefecture	15	30	105
Cowboy Yamahai Junmai Ginjo Genshu Niigata Prefecture	20	40	130
Tochikura Vintage Sake 1996 Niigata Prefecture	40	80	260

Sweet

Choya Yuzu, Shikoku Island	12	24	80
Umeshu -Tochikura Plum Sake- Niigata Prefecture	25	25	160

Wine by the Bottle

Champagne - France

Gruet Brut, Côte des Bar	110
Piper Heidsieck Bru, Reims	145
Taittinger Brut, Reims	150
Moët & Chandon Brut Imperial, Épernay	155
Laurent Perrier Brut, Tours-sur-Marne	160
Veuve Clicquot Brut Yellow Label, Reims	170
Moët & Chandon Ice Imperial Brut, Épernay	175
R De Ruinart Brut, Reims	180
Billecart Salmon Brut, Mareuil-sur-Aÿ	195

Champagne Rosé

Veuve Clicquot Brut Rosé, Reims	200
Bollinger Rosé Brut 2006, Aÿ	270

Sparkling

Gran Ventino Prosecco Brut, Veneto, Italy	90
Ca' del Bosco Franciacorta Cuvée Prestige Brut Lombardy, Italy	140

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Wine by the Bottle

White – Sauvignon Blanc

Babich Forbidden Vines 2023, Marlborough New Zealand	40
Casillero Del Diablo 2020, Casablanca Valley, Chile	45
Oyster Bay 2023, Marlborough, New Zealand	50
Grand Bateau Blanc 2020, Bordeaux, France	55
Novas Gran Reserva Organic 2020, Casablanca Valley Chile	58
Saint Clair Vicar's Choice 2020, Marlborough New Zealand	65
Unorthodox Kosher 2017, Paarl, South Africa	68

Chardonnay

Gufo Vino Varietale 2023, Abruzzo, Italy	45
Cooper Ridge 2024, California USA	45
Oyster Bay 2022, Marlborough, New Zealand	55
Château de Chamirey Mercurey 2013, Burgundy, France 37.5cl	80
Warwick Estate The White Lady 2015, Stellenbosch South Africa	90
Jean-Paul & Benoit Droin Chablis 2022, Burgundy France	100
Brokenwood 2016, Hunter Valley, Eastern Australia	105

Other White Grape Varieties

Pinot Grigio Pietrame Terre di Chieti 2024, Abruzzo Italy	40
Chenin Blanc Simonsig 2021, Stellenbosch South Africa	50
Grüner VeltlinerL Laurenz V Singing2020, Kamptal Austria	55
Traminer Aromatico-Sauvignon Blanc Kikè Cantine Fina 2024, Sicily, Italy	60
Roero Arneis Prunotto 2015, Piemonte, Italy	75
Albariño Bodegas Viña Nora 202a, Rías Baixas Spain	78
Riesling Georg Breuer Rauenthal Estate 2014 Rheingau, Germany	85
Tuscany Blend Villa Antinori 2021, Toscana, Italy	90

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Rosé

Piccini Costa Toscana Rosato 2022, Tuscany, Italy	50
Domains Ott, By Ott Côtes de Provence 2021 Provance, France	70
Rosé Blend Les Valentines 2022, Côtes de Provence France	75
Château Miraval Côtes de Provence 2020, Provance France	78

Red

Pinot Noir	
The Drover Estate 2024, Big Rivers Southern Australia	40
Casillero del Diablo 2020, Casablanca Valley, Chile	45
Oyster Bay 2020, Hawkes Bay, New Zealand	68
Markus Molitor, Haus Klosterberg 2022, Mosel Germany	110
Olivier Leflaive Volnay 2019, Côte de Baume, France	210

Merlot/Malbec

Merlot Cuvée Sabourin 2020, Pays D'Oc, France	40
Malbec Santa Julia 2020, Mendoza, Argentina	45
Malbec Toro Centenario 2022, Mendoza, Argentina	55
Merlot Unorthodox Kosher 2014, Western Cape South Africa	75

Shiraz/Syrah

Cuvée Sabourin 2020, Pays D'Oc, France	40
False Bay Old School 2023, Coastal Region, South Africa	45
La Ferme Du Mont Cote AOC 2020, Côtes-du-Rhône France	70
Craggy Range Le Sol 2014, Hawke's Bay, New Zealand	220
E. Guigal Côte-Rôtie La Turque 2007, Rhône Valley France	620

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Other Red Grape Varieties

Tempranillo, Grenache and Syrah Mucho Mas Tinto 2024 La Mancia, Spain	40
Cab Sauv-Syrah Casillero del Diablo 2020 Casablanca Valley, Chile	45
Sangiovese Tenuta Sassoregale, Maremma Toscana 2021, Tuscany, Italy	50
Barbera D'Asti Cossetti, La Vigna Vecchia 2019 Piedmont, Italy	55
Bordeau Blend Château Beauregard Ducasse 2020 Grave, France	60
Cab Sauv-Merlot-Shiraz Brokenwood 2016 Hunter Valley Australia	65
Schioppettino Zorzettig 2021, Colli Orientali del Friuli Italy	75
Bordeaux Blend Château Phélan Ségur 2009 Saint-Estèphe, France	270

Sweet

Sauternes Kressmann Grande Reserve 2020, Bordeaux France	90
Moscato D' Asti "Felice" DOCG 2015, Piedmont, Italy	100
Gewurztraminer AOCClos Saint Landelin Grand Cru Vorbourg 2007, Alsace, France 375ml	140

Port & Sherry

Tio Pepe Palomino Fino Sherry, Jerez, Spain	65
Niepoort The Junior Ruby Port, Duoro Valley, Portugal	100

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Spirits

Gin	USD
Gordon's*	10
Beefeater	11
Bombay Sapphire	11
Tanqueray London Dry	11
Nikka Japanese Gin	12
Haymans Old's Tom	12
Tanqueray No. Ten	12
Hendricks	13
Sipsmith London Dry	13
Malfi Rosa Pink Grapefruit	15
Mokey 47	20
Vodka	
Smirnoff*	10
Absolut Vodka	11
Nikka Japanese Vodka	12
Ketel One	12
Grey Goose	12
Belvedere	12
Cîroc	16
Kauffman Soft	20
Beluga Gold Line	40
Tequila	
Jose Cuervo Silver - Gold Especial*	10
Patron Añejo	15
Patron Silver	18
Rum	
Bacardi - Bacardi Gold*	10
Captain Morgan Dark	11
Malibu Coconut White	11
Havana Club 7yo	12
Ron Zacapa 23yo Sistema Solera	20

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Brandy	USD
Napoleon XO*	12
Hennessy VS	13
Courvoisier VSOP	13
Courvasier XO Imperial	14
Remy Martin VSOP	15
Hennessy VSOP	16
Remy Martin XO	50
Whisky - Blended	
J&B Rare*	10
Ballentine's	11
Dewar's White Label	11
Johnnie Walker Black Label	12
Chivas Regal 12yo	12
Chivas Regal 18yo	18
Whisky - Single Malt	
Glenfiddich 12yo*	14
Glenmorangie 10yo	16
Glenfiddich Solera Reserve 15yo	17
Ardbeg 10yo	19
Talisker 18yo	21
Whisky – Irish, American & Japanese	
Bushmills Original*	10
Jameson	11
Jim Beam*	10
Jack Daniel's	11
Gentleman Jack	14
Nikka From The Barrel	17
Nikka Coffey Malt	19
Digestif	
Jägermeister*	10
Amaretto*	10
Sambuca Molinari*	10
Kahlua*	10
Fernet Branca Menta*	10
Limoncino*	10
Baileys Irish Cream*	10

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Zero Alcohol

Beer & Wine

USD

Heineken, Holsten Classic Beer (0.0% abv)* 10

Bella - Non-Alcoholic Sparkling Wine (0.0% abv) Gl's* 12

Coffee

Espresso, Ristretto, Macchiato* 7

Café Latte, Double Espresso, Cappuccino, Americano Flat White, Iced Café Latte, Mocha* 9

TWG TEA AND INFUSIONS

English Breakfast, Earl Grey, Moroccan Mint, Oolong Sencha* 9

Water

San Benedetto 10

Evian 12

San Pellegrino 12

Freshly Squeezed Juice

Orange, Pineapple, Apple* 7

Watermelon, Papaya* 9

Mango, Celery, Carrot, Ginger, Cucumber* 12

Chilled Juice

Cranberry, Mango, Apple, Pineapple, Orange, Tomato Guava* 6

Soft Drink

Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale Sprite* 8

Fanta, Soda Water, Tonic Water* 8

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