

CHAMPAGNE BREAKFAST

Bakery

Home-baked bread, pain au chocolate, Danish, croissants, muffins, homemade preserves, butter

Acai Bowl

Banana, homemade granola, seasonal berries

Platter

Cheese, Cold cuts, house- Smoked fish

Eggs Manafaru

English muffin, poached egg, sauteed mushroom, truffle hollandaise, arugula, avocado

Seasonal Fresh Fruit

Beverages

Fresh fruit juice, JA water, tea, coffee and one bottle of House Champagne (per 2 persons)

115++ per person

LONG LAZY LUNCH

Amuse Bouche

Yellowfin Tuna Tartare

Avocado, tomato, red radish, micro greens, truffle ponzu,
Avruga caviar

Sorbet

Passion Fruit and Mint Sorbet

Tiger Prawns & Chicken Breast

Hasselback Potato, baby vegetables panache, mushrooms,
rosemary jus

Mascarpone and Pear Tart

Honey pecan ice cream

Includes three selected wine pairings per course.

165++ per person
120++ on Full Board meal plan
90++ on All-inclusive meal plan



CELLAR DEGUSTATION DINNER

Cauliflower and Truffle Teacup

Butter Poached Maldivian Lobster Tail

Celeriac purée, Avruga caviar, Crustacean beurre blanc, lobster oil, microgreens

Champagne Sorbet

Wagyu Beef Tenderloin

Truffle potato purée, baby vegetables, roast vine ripe tomatoes, mushroom jus

Fresh Basil Panna Cotta

Basil leaves and tomato confit, mascarpone quenelle, basil tuile

European Cheese Platter

Crackers, quince, served with a glass of Niepoort Ruby Dum Port

Includes Champagne and wine pairing per course

585++ per person

350++ on Half and Full Board meal plan

250++ on All-inclusive meal plan

All prices are in USD and are subject to government taxes (GST) and service charge.