

WELCOME TO EPICURE AND ENJOY OUR INTERNATIONAL CUISINE SEMI-BUFFET DINNER

- Appetizer, salad, soup, pastry and dessert are available in the buffet.
- Live station BBQ grill is available as part of buffet, kindly approach the chef and request for your grill.
- For your main course, your waiter will take your order and serve it on your table.

Sustainable Practices

We are committed to sustainable practices throughout our culinary services:

° Divert 100% of fryer oil waste (Bio-fuel)

° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

Main Course

BRAISED LAMB SHANK

Cinnamon, roasted yam

PORK CHEEK (P) (SP)

Thai pork cheek red curry, jasmine rice

CHICKEN BIRIYANI (D)

Raita, pickle, pappadam

PALAK PANEER (D)

Spinach gravy, Jeera rice, raita, pickle, pappadam

LAMB CHOP BAYILDI

Crusted herb lamb chops, vegetable bayaldi

ROASTED CAULIFLOWER (N) (VG)

Sweet spices, mousseline cauliflower, curry, coconut sauce

GRILLED CUTTLE FISH (P) (A) (SF)

Cuttlefish, chorizo, broccolini, pineapple salsa

BEEF TENDERLOIN (A) (D)

Celeriac mousseline, roasted baby onions, beef jus

VEGETABLE PAD THAI (N) (VG) (SP)

Wok-fried rice noodles, peanuts, sweet radish, mix vegetables

GRILLED MALDIVIAN REEF FISH (SF)

Herbal couscous, kale leaves, tomato vinaigrette

VEGAN INDONESIAN CURRY (VG) (N)

Vegetables, tofu, cashew nuts, steamed rice

CHICKEN SURPREME (N)

Grilled chicken breast, leek mousseline, grilled baby leek, walnut crumble, thyme jus

PAN SEARED PRAWNS (SF)

Green asparagus, balsamic vinegar

CONFIT DUCK LEG CASOULET (A) (P)

Navy Beans, pulled duck, pancetta, thyme, carrots, duck jus

Kindly notify one of our team members if you have any allergic intolerance.

("A"- Alcohol, "P" - Pork, "R" - Raw, "V"- Vegetarian, "E"-Egg, "GF"- Gluten Free, "D" - Dairy, "N"- Contains Nuts, "SF"- Seafood, "SP" Spicy,  - Sustainable Food)

All prices are in U.S. Dollars, subject to 10% service charge and 12% GST.