













 to begin with

	catch of the day fish tartare avocado, shallot, dill, tomato, asian dressing	29
 	half a dozen oysters sherry vinegar, mignonette pepper, lemon wedges	38
	gambas ajillo prawns , sundried tomato, garlic, parsley, olive oil	27
	nautilus signature salad mixed lettuce, avocado, mango, shallot, cucumber, pomelo, tomato, radish	29
	heirloom tomato salad caprese cheese, basil, balsamic cream, tomato dressing	36
	- with prosciutto	38
	caesar salad	28
	anchovies, baby lettuce, croutons, caesar dressing, egg	
	- with chicken or shrimp	32
	vietnamese rice paper roll basil, raw mango, coriander, spring onion, carrot, cucumber chili lemon dressing	28
	- with beef or chicken	30
	- with prawn or crab	30

in the bowl 

	tomato or green pea gazpacho garlic bread croutons	14
	tom yum goong soup prawns, lemongrass, kaffir lime, tomato galangal, mushroom, chili	28
 	vegetable noodle soup shumai dumplings, bokchoy, sesame oil, chili, soy	28

Prices are in US dollars and exclude 10% service charge and 12% GST

 vegetarian  vegan  gluten free  spicy  alcohol  pork  nuts  raw



between bread

all served with homemade potato fries and salad

- falafel burger 32
 baby cos, guacamole, tomato, gherkins
- tempura fish 32
 white cabbage, carrot salad and onion pickles
- wagyu beef burger 48
 onion compote, cheddar, tomato, gherkins, homemade burger sauce
- black angus ciabatta
 tomato, pickle, gruyere cheese, onion compote, aioli sauce

main plates

- asparagus and tomato risotto 36
 parmesan cheese foam
- catch of the day your way 48
 avocado, tomato, mixed green salad, sauce vierge
- grilled tiger prawns 52
 peri-peri sauce, coconut rice
- viennese parmesan schmitzel 52
 mango and tomato coleslaw, cucumber and salad
- black angus tenderloin 64
 seasonal vegetables potato gnocchi, mushroom jus

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🌿 vegetarian
 🌱 vegan
 🚫 gluten free
 🔥 spicy
 🍷 alcohol
 🐷 pork
 🥜 nuts
 🚫 raw



noodles & pasta

	<p>pad thai noodles vegetables, lime, peanuts, chili - with prawns or chicken</p>	<p>32 36</p>
	<p>porcini and morel mushroom pappardelle sautéed mushrooms, confit egg yolk, parmesan cheese emulsion</p>	<p>44</p>
	<p>spaghetti aglio e olio parmesan cheese, parsley leaves, sundried tomato, pine nuts</p>	<p>27</p>
	<p>penne napolitano tuna, parmesan cheese, basil leaves, tomato</p>	<p>30</p>
	<p>lobster fettuccine cherry tomatoes, tarragon, bisque tomato sauce</p>	<p>62</p>

on the side

	<p>homemade potato wedges</p>	<p>9</p>
	<p>mixed green salad, balsamic dressing</p>	<p>12</p>
	<p>steamed or sautéed seasonal vegetables</p>	<p>12</p>
	<p>jasmine or coconut rice</p>	<p>9</p>

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sweet stuff

- 🥜 passion fruit “cheesecake” 22
sea almond meringue, cream cheese ice cream, passion fruit compote
- 🌱 mixed berry fruit gazpacho 26
seasonal berries, farm milk sorbet, lime meringue
- 🥜 coconut crème brûlée 20
cream custard, fresh berries, coconut lace wafer
- 🥜 nautilus signature “sundae” 22
caramel ice cream, vanilla ice cream, chocolate fondant, pecan nuts, mascarpone espuma, caramel sauce

homemade ice cream and sorbet 6 per scoop

ice cream: vanilla | chocolate | caramel | lemongrass |
cream cheese | yoghurt

sorbet: coconut | mango | pineapple | farm milk | banana |
raspberry | strawberry