



Entrée

Caesar Salad

Baby Romaine, Almond, Garlic Crouton, Anchovy Dressing, Bacon

Burrata cheese and Marinated Vegetables

Mediterranean Vegetables, Basil Mayonnaise, Green Salad, Walnut

Duck Oriental Salad Tamarind Dressing

Watermelon, Sesame, Balsamic, Watercress, Ginger flower, Pine nuts

Seared Rare Tuna Toro Niçoise style

Tuna Mayonnaise, Tapenade, Quail egg, Salad, Tomato, Haricot vertes

Marinated Salmon Orange Coriander Vinaigrette

Orange, Mix Salad, Lemon Cream fraiche

Soup, Pasta & Risotto

Hot Cream Corn Soup

Crouton, Cream, Parsley

French Onion Soup

Melted Gruyere cheese toast

Mushroom Soup

Spinach and Goat Cheese Ravioli

Potato Gnocchi

Sage brown butter, Parmesan, Zucchini, Tomato, Pumpkin

Mushroom Creamy Risotto

Eringi sauté, Parmesan wafer, Poached Egg, Parsley Butter

Prawn Risotto

Creamy Bisque, Asparagus, Shaved Parmesan

Chicken & Foie Gras Raviolis

Butternut squash velouté, Lemongrass & Coconut milk froth, Walnuts



Seafood

Seared Red Snapper Burre Blanc

Miso corn puree, Edamame salsa, Spring Onion, Cherry Tomato

Steamed Grouper Saffron Velouté

Clam, Mussel, Asparagus, Sweet Corn, Paprika, Spinach

Salmon Confit Vermouth cream

Potato, Leek, Haricot vertes, Vermouth cream, Parsley jus, Potato chips

Roasted Lobster 300g

Vanilla Risotto, Bisque, Lemongrass froth

Meat

Stuffed Chicken Leg with Bacon

Mashed Potato, Glaze root Vegetables, Rosemary & Honey jus

Duck Leg Confit Grain Mustard sauce

Sautéed Mushroom, Mashed Potato, Watercress

Grilled Angus Beef Tenderloin 150g

Mashed potato, Glaze root Vegetables, Red wine sauce

Pan seared French Duck Magret

Passion Sauce, Green peas puree, Baby Romaine, Almond

Grilled Strip loin Australian Wagyu Beef 150g

Potato Gratin, Sautéed Mushroom, Soy Butter sauce

Roasted Lamb Thyme flavor Lamb jus

Pumpkin, Potato gnocchi, Roasted Onion, Tomato cherry

Beef Tenderloin Rossini

Foie Gras, Black truffle sauce, Spinach, Asparagus, Cauliflower puree

Dessert

Vanilla Pudding

Fresh Strawberry, Orange Tuile, Whipping cream

Pineapple Carpaccio

Mango soufflé ice, Merengue, Star anise, Vanilla oil

Nougat Ice in Chocolate Dome

Caramelized Walnuts & Almond, Dried Raisin, Passion & Mango Sauce

Sweet Potato and White Chocolate fondant

Rum raisin Ice cream, chips

Chocolate Moelleux

Valrhona Chocolate Fondant, Vanilla Ice cream



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resort island dining

3 Course Menu

Appetizer

Burrata Cheese and Balsamic flavored marinated Vegetable
Basil Mayonnaise, Green Salad

Main Course

Pan-seared Barramundi, Fresh Herbs Beurre Blanc Sauce
Mashed Potato, Cherry Tomato, Spinach Sauté

Or

Stuffed Chicken Leg with Bacon, Rosemary & Honey jus
Mashed Potato, Glaze root Vegetables

Dessert

Vanilla Pudding, Fresh Strawberry, Orange Tuile, Whipping cream

Coffee or Tea

Tasting Menu

"Amuse"

Salmon Corn with Basil Mayonnaise
Chilled Soup

"Rare Indian Ocean Tuna Toro"

Kaffir Lime flavor Tomato Sauce, Tapenade
King Oyster, Haricot vertes

"Broiled Red Snapper"

Goat cheese and Dill flavor, Beetroot & Balinese Orange puree
Lemongrass & Coconuts froth

"French Magret Duck"

Passion Sauce, Date Chutney, Sweet Potato Gratin, Spinach sauté

"Pineapple Carpaccio"

Mango soufflé ice, Merengue, Star anise, Vanilla oil

Coffee or Tea



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Degustation Menu

"Amuse"

Tuna Tartar and Caviar Corn
Chilled Soup

"Smoked Hokkaido Scallop"

Green peas puree, Green apple Julienne
Citrus Foam

"Poached Lobster "

Creamy Bisque, Asparagus, Haricot vertes, Edamame

"Sea Bass "

Vermouth Sauce, Parsley Jus, Spinach, Fennel, Potato

"Australian Wagyu Beef Tenderloin"

Mashed Potato, Glaze root Vegetables
Red Wine Sauce

"Nougat Ice in Chocolate Dome"

Caramelized Walnuts & Almond, Dried Raisin
Passion & Mango Sauce

Coffee or Tea

Change Australian Wagyu Beef Tenderloin with extra charge to:

"Miyazaki Wagyu Strip loin Beef"

Mashed Potato, Glaze root Vegetables
Red Wine Sauce