

FLOATING BREAKFAST SET

7am – 11am

MANDARIN BREAKFAST

for two

165

- Congee (fried wonton, spring onion, soft boiled egg, chicken)
- Egg foo young (omelette)
- Prawn shumai, vegetable dumpling
- Chinese dough fritter
- Fruit platter
- Chinese tea / orange juice
- **Choice of beverage:**
 - Freshly brewed coffee • decaffeinated coffee • hot chocolate • selection of gourmet teas

BREAKFAST SET

7am – 11am

CONTINENTAL BREAKFAST

for two

145

(Add 50 for Floating Tray)

- Assorted Pastries: pan au chocolate • croissants
- Assorted Breads: white toast, multigrain
- **Choice Of Cereal:**
 - Corn flakes • schokomax
- Pancakes with whipped cream and maple syrup
- **Choice of Egg:**
 - Poached • fried • sunny side up • over easy • scrambled omelet
- **Choice of Milk:**
 - Low fat milk • almond milk • soy milk
- **Choice of Beverage:**
 - Freshly brewed coffee • decaffeinated coffee • hot chocolate • selection of gourmet teas • orange • watermelon

LOCAL EXPERIENCE BREAKFAST

for two

165

- Tuna mashuni, roshi, tuna bajjiya, mash roshi, tuna cutlet,
- Tuna gulha, tuna curry
- Kukulhu curry, pappadam
- Coconut water
- Fruit platter
- Varah meeru (local drink) • watermelon juice
- **Choice of beverage:**
 - Freshly brewed coffee • decaffeinated coffee • hot chocolate • selection of Gourmet Teas

ULTIMATE CHAMPAGNE BREAKFAST

for two

250

(Add 50 for Floating Tray)

- Half bottle of Champagne on ice
- Homemade smoked salmon, blini, capers, onion, lemon
- Choice of Main Plate:
 - Scrambled eggs • poached egg with truffle hollandaise
- Grilled mushroom, homemade pork sausage
- Choice of Batter:
 - Warm waffles • pancake with fresh sliced fruits and berries.
- Freshly baked basket of pastries & breads with butter, jams, honey
- Assorted cheese tray
- **Choice of Beverage:**
 - Freshly brewed coffee • decaffeinated coffee • hot chocolate • selection of gourmet teas • mango juice

ADD ON

Caviar Kaviari Kristal 30 grams

75

AMERICAN BREAKFAST

for two

145

- Chicken sausage, hash brown
- 2 Kinds of viennoiserie
- Beef or pork bacon
- Choice of egg:
 - Poached • fried • sunny side up • over easy • scrambled omelet
- Bircher muesli • greek yogurt
- Seasonal fruit platter
- Beverages: Detox juice
- Choice of beverage:
 - Freshly brewed coffee • decaffeinated coffee • hot chocolate • selection of gourmet teas

BREAKFAST ALA CARTE

7am – 11am

FULL ENGLISH BREAKFAST

45

- Two organic eggs cooked to your preference
- Pork sausage, flat cap mushroom, cured back and streaky bacon
- Grilled roma tomato, baked beans, toasted brioche

ARABIC BREAKFAST

55

- Moutabel, hummus, tabouleh, fattoush salad, labneh
- Pitta bread, shakshouka, fowl mudammas, spinach fatayer
- Grilled halloumi, falafel

SIGNATURE STEAK & EGG BREAKFAST

39

- Striploin steak
- Sunny side up
- Potato wedges, sautéed mushroom

BREADBASKET (Available in Gluten Free)

27

- Rye bread
- Buttermilk sour dough
- White and brown toaster bread
- Salted butter, orange marmalade

BAKERY VIENNOISERIE

29

- Pan au chocolate, pain au raisins, laminated croissants
- Freshly baked complimented with house prepared sugar free preserves

ORGANIC VERAVAL CEREALS AND MILK (Available in Gluten Free)

25

- **Choice of Cereal:**
 - Corn flakes • beeren crunchy • dinkelflocken
 - All-bran • honey granola • chocolate granola
- **Choice of milk:**
 - Full fat • low fat • soy milk • almond milk

EGGS YOUR WAY

25

- **Choice of Egg:**
 - Sunny side up • over easy • scrambled • boiled
- Homemade sausage
- Hash brown, green asparagus, smoked salmon
- **Choice of bacon:**
 - Pork • beef • turkey

SMASHED AVOCADO ON TOAST

25

Smashed avocado with smoked salmon, crystal Caviar on toasted multigrain bread, 2 poached eggs, bearnaise sauce

HOMEMADE BUTTERMILK PANCAKE

20

Nutella, maple syrup, icing sugar, whipped cream, berry compote

STRAWBERRY & COOKIE FRENCH TOAST

25

Vanilla labneh, basil marinated strawberry, coulis
(Classic brioche French toast available on request)

HOMEMADE WAFFLE

25

Caramelised banana, nutella, icing sugar, maple syrup, whipped cream, mixed berries

SIDE DISHES

- Smoked salmon  12
- Pork bacon  9
- Beef sausage 9

WELLBEING BREAKFAST SET

7am – 11am

GRANOLA PARFAIT

19

Homemade granola, Greek yoghurt, berry compote

COCONUT AND CHIA PUDDING

19

Chia seeds, fresh mango, raspberry, agave syrup, fresh mint

SPINACH, KALE & EGG WHITE FRITTATA

25

Avocado, vine ripened tomato salsa

FULL VEGAN BREAKFAST

25

Scrambled tofu, vegetable polenta sausage, baked beans, morels, grilled tomato, avocado

ALL DAY DINING SET

11am - 11pm

STARTERS & SALADS

POKE BOWL 🥗🥥🐟

Sliced avocado, pickled radish, egg yolk, cucumber, toasted sesame seeds, wakame, soy sauce rice, togarashi, takuwan

37

ADD ON

- Tuna 🐟 2
- Salmon 🐟 4

GRILLED OCTOPUS 🦑🥕🌶️

Italian radicchio, artichoke, spicy aioli, capsicum escalivada

32

QUINOA SALAD 🥗🌾

Rucola leaf, green bean, pea, asparagus, broccoli, tomato, feta, lemon

32

NIÇOISE SALAD 🥗🥕🐟

Green baby lettuce, Spanish anchovy, black olive, tomato, mollet eggs, green bean, pan-seared tuna

37

HEIRLOOM TOMATO & BURRATA 🍅🧀🌿

Heirloom tomato, burrata, pesto, basil, nostrillum

37

CAESAR SALAD 🥗🥕🧀

Classic salad of romaine lettuce heart, crouton, anchovy, parmigiano reggiano

42

ADD ON

- Chicken 5
- Prawn 🦐 3

YUM MA MUANG 🥗🥕🌶️

Thai green mango salad, onion, shallot, coriander, carrot, tomato, chili, seafood, nam jim dressing

32

YE SANG SALAD 🥗🥕🌶️

Carrot, cucumber, spring onion, crispy wonton, jellyfish, radish, coriander

32

SOUP

ROASTED ROMA TOMATO 🍅🥗

Roasted tomato, garlic, onion, butter, cream

32

BAK KUT TEH 🍖

Pork ribs, garlic, bok choy, onion, enoki, shitake, coriander

37

MUSHROOM CREAM 🍄🥗

Roasted mushroom, onion, onion, butter, thyme, garlic buttered bread

37

SINGAPOREAN LAKSA 🦐🍜

Prawn, laksa paste, rice noodle, tofu, beansprout, spring onion

48

THAI TOM YUM SEAFOOD 🦐🐟🌶️

Prawn, mussel, squid, scallop, lemon grass, dried shrimp, enoki, coriander, Thai chili, tom yum stock

48

KAVIARI SELECTIONS

CAVIAR KRISTAL (30G TIN) 🐟

221

Caviar from sturgeon "acipenser schrenki" or "dauricus schrenki". The favourite caviar of famous many Michelin star restaurants. Just simply beautiful, with a dark to golden amber colour. Rich and complex flavours with a final note of almond.

PASTA

RIGATONI BOLOGNESE 🍝🥕🌿

51

Ground wagyu beef, carrot, onion, herbs, tomato, parmesan cheese, pistachio gremolata

LINGUINE AL ASTICE 🍝🦐🧀

69

Tomato sauce, basil, lobster, parmesan cheese

NOODLE

SINGAPOREAN NOODLE 🍜🦐🌶️

48

Vermicelli rice noodle, egg, char sui pork, prawn, soy sauce, napa cabbage, snow pea

CHILI SOFT CRAB NOODLE 🍜🦐🌶️

48

Egg noodle, spring onion, tom yum broth, coriander, pickled clam, Thai chili

PIZZA

MARGHERITA 🍕🧀🌿

45

Tomato, burrata, parmesan, basil

PRAWN AND CHORIZO 🍕🦐🌶️

48

Prawn, chorizo sausage, olive, basil, parmesan, fior di latte

AI FUNGHI E TARTUFO 🍕🍄🌶️

50

Fresh mozzarella, cap mushroom, fresh truffle, morel mushroom, enoki

SANDWICH, WRAP & BURGER

CHICKEN SHAWARMA 🍷🍗

50

Lebanese bread wrapped with chicken, tahini, tomato, cabbage, tabouleh, pickle, fries

NIYAMA CLUB SANDWICH 🍷🍖🥕🌶️

51

Toast brioche, pork bacon, smoked chicken, sundried tomato, romaine, fried egg, mimolette cheese, fries, salad

VEGAN BURGER 🍷🌱

42

A black bean patty, vegan black pepper tofu, scrambled egg, red cabbage slaw, tomato jam, avocado, vegan cauliflower and black mustard flavoured bun, sweet potato baked vegan mac n' cheese

ORGANIC BRESSE

CHICKEN BURGER 🍷🍗🥕🌶️

47

Fillet fried chicken breast, red onion, beansprout, glazed sweet soya, wasabi mayo, fried egg, iceberg, spinach brioche, mimolette cheese, gherkins, sliced tomato

OH, MIGHTY BURGER! 🍷🍖🥕🌶️

59





Angus beef patty, smoked beef brisket, a dollop of slaw, pickle, brioche bun, BBQ special smoky sauce

Add pork bacon or pork fat for the extra calories

MAIN COURSE

BUTTER CHICKEN CURRY  58
Tandoori chicken, creamy tomato sauce, steamed rice, naan bread, pappadams

PHAD KRA PAO GAI    58
Thai wok fried minced chicken, hot basil, garlic, onion, chili, jasmine rice, fried egg

NASI GORENG     58
Indonesian fried rice with sambal sauce, sunny side up egg, pickled vegetable, prawn cracker • Served with chicken satay and peanut sauce

KUNG PAO CHICKEN    63
Chicken, Hoi Sin sauce, water chestnuts, red chili paste, ginger, peanut, jasmine rice

CHAR SIU PORK BELLY    69
Sticky Chinese BBQ pork belly, bok choy

CHINESE PEPPER BEEF   69
Hanger beef steak, oyster sauce, soy sauce, crushed black pepper, bell pepper, jasmine rice





SALTED KUROBUTA AND FIRE ROASTED PORK CHOP   69
A sort of Milanese, burnt leek, simmered tomato

SPANISH STYLE GARLIC PRAWN  69
Paprika, garlic, spinach salad

LAMB CHOP MARINATED IN HARISSA   74
Moroccan spices, peperonata couscous

AGED TAJIMA WAGYU TENDERLOIN MB9+ (300G RAW WEIGHT)  116
Hand cut chips, béarnaise sauce, grilled Mediterranean vegetable

MALDIVIAN CORAL GRILLED LOBSTER  116
Blueberry, feta salad

SEAFOOD PLATTER     195/374
For two
Grilled lobster, king prawns, calamari, sea bass, scallop, mussel, tuna, chermoula sauce, pesto vegetable, spicy Arabic tomato

SIDE DISH

- Smoked Salmon  12
- Basmati Rice  9
- Naan Bread  9
- French Fries  9
- Mashed Potato  9
- Steamed Vegetable  15
- Garden Salad  15

VEGAN MENU SELECTION

VEGAN SET MENU  208
for two

- **Starter**
Avocado, Kale Salad
Avocado, kale, tomato, apricot, coriander dressing
- **Main course**
Vegan Poke Bowl
Rice, avocado, tofu, seaweed, edamame, ponzu dressing
- **Dessert**
Mixed Berry Chia Pudding
Chia pudding, almond milk, fresh red berries

DESSERT

CRÈME BRÛLÉE ORANGE BLOSSOM   30
Served with almond ice-cream

BAKED NEW YORK CHEESECAKE   32
Seville orange zest, aromatics

TRADITION ITALIAN TIRAMISU   32
Mascarpone cream

SLICED SEASONAL FRUITS  38
Fresh fruit, mango caviar

SHARING CHINESE HOT POT

6pm - 10pm

All sharing menus for 2 persons and please be advised it will take two hours to prepare





ASIAN ROMANTIC       436

- **Starter**
Jellyfish Salad
Prawn Paper Roll
- **Choice of stock:**
• Sichuan stock • Ginseng vegetable stock
- **Choice of 2 Fresh Meat Slice:**
• Wagyu sirloin • pork belly • chicken • lamb shoulder
- **Choice of 2 Seafood:**
• Prawn • squid • clams • crab • mussel
- **Choice of 5 Vegetable:**
• Enoki • eringi • shitake • bok choy • cabbage • baby corn • sugar snap • lotus root • tofu
- **Noodle**
Spinach noodle, steamed wonton noodle, glass noodle
- **Sauce**
Nam jim, amoy sauce, soy ginger, pickled chilli, fried garlic
- **Dessert**
Rhubarb Raspberry Lips Cake
Mixed Berry Soil Blood Orange Sorbet
Exotic Fruit Platter

KIDDIE MEAL

6pm - 10pm



STARTER

- BUNNY CRUDITÉ**   8
Carrot, cucumber, bell pepper, cherry tomato, yoghurt
- MULAN CHICKEN NOODLE SOUP**   12
Egg noodle, chicken broth, carrot, cabbage

MAIN

- PIGLET CHEESE SANDWICH**    18
Plain croissant, cheddar, mayo, pork, lettuce
- BARNYARD MINI BURGER**   22
Beef patty, mayonnaise, ketchup, fries, tomato, lettuce, cheese
- WENDY CRUMB FRIED CHICKEN**   15
Chicken breast, crumbs, tartar sauce, fries
- TINY TOON SPAGHETTI**   18
Spaghetti, tomato, parmesan, beef ball
- KIDS' PIZZA**   22
Choose from margherita or ham toppings.






DESSERT

- FRUIT TRIFLE**   12
Orange-soaked sponge cake, custard, fruit jam, whipped cream, slivered almond, glacé cherries

OVERNIGHT MENU

11pm - 7am



STARTER & SALAD

- QUINOA**   32
Rucola leaf, green bean, pea, asparagus, broccoli, tomato, feta, lemon
- CAESAR SALAD**   42
Classic salad of romaine lettuce heart, crouton, anchovy, parmigiano reggiano
- ADD ON**
- Chicken 5
 - Prawn  13

SOUP

- MUSHROOM CREAM SOUP**   37
Roasted mushroom, onion, garlic, butter, cream






PASTA

- RIGATONI BOLOGNESE**   51
Ground wagyu beef, carrot, onion, herb, tomato, parmesan, pistachio gremolata

NOODLE

- SINGAPOREAN NOODLE**    48
Vermicelli rice noodle, egg, Char Siu pork, dried and fresh prawn, soy sauce, napa cabbage, peas

SANDWICH, WRAP & BURGER

- NIYAMA CLUB SANDWICH**    51
Toast brioche, turkey or pork or beef bacon, smoked chicken, sundried tomato, romaine, fried egg, mimolette cheese
- ORGANIC BRESSE CHICKEN BURGER**    47
Fillet fried chicken breast, red onion, beansprout, glazed sweet soya, wasabi mayo, fried egg, iceberg, spinach brioche, mimolette cheese, gherkin, slice tomato

MAIN COURSE

- PALAK PANEER**   53
Spinach purée, Indian cottage cheese cube, cream, butter, spices, naan bread, steamed rice
- NASI GORENG**     58
Indonesian fried rice with sambal sauce, sunny side up egg, pickled vegetable, prawn cracker • Served with chicken satay, peanut sauce
- AGED BLACK WAGYU TENDERLOIN MB9+ (300GR RAW WEIGHT)**  116
Hand cut fries, Béarnaise sauce, grilled Mediterranean vegetable
- MALDIVIAN CORAL GRILLED LOBSTER**   116
Blueberry, feta salad

DESSERT

- SLICED SEASONAL FRUIT**  38
Fresh fruit, mango caviar
- BAKED NEW YORK CHEESECAKE**   32
Seville orange zest aromatics
- TRADITION ITALIAN TIRAMISU**   32
Mascarpone cream

OVERNIGHT KIDS MENU

11pm – 7am

STARTERS

MULAN CHICKEN NOODLE SOUP   12
Noodle, chicken broth, carrot, cabbage



MAIN

PIGLET CHEESE SANDWICH    18
Plain croissant, cheese, mayo, chicken, lettuce

BARNYARD MINI BURGER   22
Beef patty, mayonnaise, ketchup, fries, tomato, lettuce, cheese

WENDY CRUMB FRIED CHICKEN   15
Chicken breast, crumbs, tartar sauce, French fries

DESSERTS

FRUIT TRIFLE   12
Orange-soaked sponge cake, custard, fruit, jam whipped cream, slivered almonds, glacé cherries