

ENTRÉE

<b>Soup of the Day</b>	18
<b>Tomato Bell Pepper Gazpacho</b> , cucumber, white crab, chive	19
<b>Green Peppercorn Calamari</b> , coriander, lime, soy	18
<b>Coconut Prawns</b> , Captain Morgan Rum sauce, lettuce slaw (A)	21
<b>Beetroot Goats Cheese Salad</b> , iceberg, balsamic, walnut (N)	18
<b>King Crab Salad</b> , wakame, avocado, wasabi, lemon	22
<b>Prawn Garden Salad</b> , mixed green, red cabbage, carrot, avocado, apple cider vinegar	23
<b>Grilled Halloumi Salad</b> , sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette, pomegranate (N)	19
<b>Poke Bowl</b> , Rice, edamame, sesame, avocado, radish, egg, soya mirin <i>Your choice of</i>	
Tuna	21
White Crab	23
Tofu	19
<b>Classic Bruschetta</b>	
Tomato, basil, cheese	18
<b>Peruvian Ceviche</b>	
Reef fish, sauce of celery, tomato, capsicum, onion, ginger	18
 TACO'S	
<b>Avocado Prawn</b> , crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	27
<b>BBQ Chicken</b> , crispy corn, sweet potato, capsicum, cheddar cheese	24
<b>Soft Shell Crab Taco</b> , mango & cucumber salsa, spiced lemon pepper mayo	25
<b>Black Bean</b> , crispy corn tortilla, red cabbage, salsa, avocado	23

**n-Contains Nuts. A – contains Alcohol** Please ask our team for our Gluten Free, Dairy Free, Vegan and Vegetarian menus. Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you. Prices are quoted in US Dollar and subject to 23.2% taxes and service. Full board entitled to 2 courses

MAINS

<b>Grilled Lobster Wrap</b> , mango, baby gem lettuce, onion, chipotle mayonnaise	32
<b>Quinoa Open Sandwich</b> , lettuce, tomato, quinoa patty, cucumber, jalapeno	24
<b>Vegetable Wrap</b> , lettuce, hummus, cucumber, avocado, tomato confit	20
<b>EBC Burger</b> , portobello mushroom, cheddar cheese, lettuce, tomato, fries, relish	33
<b>Grilled Reef Fish</b> , crushed potato, asparagus, sauce vierge	28
<b>Half Tail Reef Lobster</b> , herb and tomato salsa, grilled vegetable	36
<b>Beer Battered Fish and Chips</b> , mushy peas, lemon, tartare sauce	28
<b>Sri Lankan Chilli Mud Crab</b> , coconut, pandan leaf, pita bread	28
<b>AFC – Amilla</b> fried chicken, siracha dipping sauce	28

SIDES

<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Local Crab Mac and Cheese</b>	12
<b>Grilled Asparagus</b>	11

DESSERTS

<b>Mango Coconut Panna Cotta</b>	<b>14</b>
<b>Tropical Fruit Platter</b>	14
<b>Salted Caramel Paris-Breast</b>	16
<b>Chocolate Mousse, Namelaka</b>	16

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