

# Azure

## APPETIZER

### 60° Sous Vide Egg (NF)

Sous Vide Egg, Cheese Sauce, Tomato Concasse

### Duck A L' Orange (NF) (GF)

Glazed Duck Breast, Foie Gras Mousse Orange Curd, Rice Cracker, Passion Sauce

### Apple and Celeriac Soup (NF) (GF)

Creamy Celeriac, Beef Salami, Focaccia, Leeks

### Thai Style Beef Carpaccio (NF) (GF)

Tiny Sliced Marinated Wagyu Beef, Thai Dressing, Crispy Garlic, Croutons

### Chicken and Lentil Salad

Braised Lentil, Sliced Chicken Breast, Pomegranate, Kalamansi Dressing

## HOME-MADE SORBET

## MAIN COURSE

### Sous Vide Angus Beef Tenderloin

Truffle Pommes Anna, Herb Coated Baby Carrot, Fried Mushroom, Veal Juice

### Confit Duck Leg (GF)

Glazed Slow Cooked Duck, Bhok Choy, Crusted Baby Potato, Orange Sauce

### Confit Lamb Loin

Asparagus, Mashed Potato, Pumpkin Puree, Crusted Herb Apple Balsamic Reduction

### Corn Feed Baby Chicken

Half Baby Chicken, Snow Peas, Carrot Puree, Creamy Pepper Corn Sauce

## DESSERTS

Chocolate Bomb (GF)

Blueberry Bar (NF)

Rum Poached Pear (NF) (A)

Chocolate Hazelnut Crème Brulée (GF)

Vanilla Pistachio Mousse

Chocolate Brownie

Coconut Panna Cotta (NF) (GF)

### HOME-MADE ICE CREAM & SORBET

Vanilla, Chocolate and Red Hot Pepper, Saffron, Bitter Coffee and Strawberry Ice Cream

Mango, Blood Orange Sorbet, Passion Fruit, Raspberry, Basil, Mandarin and Lemon Sorbet

All prices are in United States Dollars and exclusive of service charge and prevailing government taxes. Please advise our team if you have any allergies or food intolerances. Our chefs will adjust the menu accordingly and propose alternative dishes. (NF) – Nut Free (GF) – Gluten Free (DF) – Dairy Free (V) – Vegetarian (A) – Contains Alcohol

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## APPETIZER

### **Mosaic Fish Carpaccio (NF)**

Three Kind of Fish, Salmon Roe, Sour Cream, Lemon Dressing

### **Scallop Ceviche (NF) (GF)**

Jalapeno, Salmon Roe, Green Apple Broth

### **Azure Citrus Seafood (NF) (GF)**

Octopus, Shrimp, Calamari, Arugula, Citrus Dressing

### **Crab and Artichokes Chowder (NF) (GF)**

Crab Meat, Velouté Sauce, Leeks, Onion, Artichokes Crispy

### **Saffron Prawn Cocktail (DF)**

Prawn, Pomelo, Onion, Chili, Saffron Honey Mustard

### **Local Seafood (DF)**

Assorted Seafood, Mandarin Orange, Apple, Celeriac

### **Sesame Tuna Crudo (DF)**

Pan Seared Tuna, Orange, Pickle Onion, Citrus Dressing

## HOME-MADE SORBET

## MAIN COURSE

### **Reef Fish Catch of the Day (NF)**

Crusted Potato, Bhok Choy, Seafood Bisque

### **Maldivian Seared Tuna**

Spinach, Tuna Masuni, Maldivian Curry Sauce

### **Salmon Steak**

Pepper Tomato Relish, Artichokes Crispy, Long Beans, Asparagus

### **Seafood Parmentier**

Bechamel, Spinach, Mushroom, Mashed Potato, Parmesan

### **Schezwan Shrimp**

Deep Fried Shrimp, Sweet and Spicy Sauce, Garlic Rice

### **XO Prawn Ravioli (NF)**

Spinach XO Prawn, Sage Butter, Parmesan Flakes

### **Macadamia Buttered Barramundi**

Steamed Barramundi, Snowpeas, Aubergine Parmigiana

## DESSERTS

Chocolate Bomb (GF)

Blueberry Bar (NF)

Rum Poached Pear (NF) (A)

Chocolate Hazelnut Crème Brulée (GF)

Vanilla Pistachio Mousse

Chocolate Brownie

Coconut Panna Cotta (NF) (GF)

### **HOME-MADE ICE CREAM & SORBET**

Vanilla, Chocolate and Red Hot Pepper, Saffron, Bitter  
Coffee and Strawberry Ice Cream

Mango, Blood Orange Sorbet, Passion Fruit, Raspberry,  
Basil, Mandarin and Lemon Sorbet

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## Vegetarian Menu

### APPETIZER

#### Harvest Garden Salad (V) (NF)

Quinoa, Couscous, Shaved Cucumber, Asparagus, Baby Carrot, Parmesan Cheese, Mixed Green, Lemon Vinaigrette

#### Healthy Beetroot Hummus (V)

Quinoa, Pomegranate, Shaved Cucumber, Crispy Tortilla, Pine Nuts

#### Asparagus Mousseline Sauce (V) (NF)

Feta Cheese, Watermelon, Olive, Shaved Cucumber, Pomegranate, Berries Sauce

#### Heart Beet Salad (V) (NF)

Mixed Green, Beetroot, Carrot, Asparagus, Cucumber, Saffron Lemon Dressing

#### Soup of The Day

Chef Selection of Soup

### HOME-MADE SORBET

### MAIN COURSE

#### Mushroom Vol-Au-Vent (V) (NF)

Puff Pastry, Wild Mushroom, Comte Cheese

#### Schezwan Cauliflower (V)

Deep Fried Cauliflower, Garlic Rice, Coriander, Schezwan Sauce

#### Tofu Chopsy (V) (NF)

Deep Fried Tofu, Crispy Noodles, Tomato Chopsy, Vegetarian Broth

#### Asparagus Risotto (V) (NF)

Green Asparagus, Parmesan Flakes, Truffle Oil

#### Spaghetti all' Arabiata (V) (NF)

Spicy Pomodoro, Assorted Vegetable, Chili Flakes

### DESSERTS

Chocolate Bomb (GF)

Blueberry Bar (NF)

Rum Poached Pear (NF) (A)

Chocolate Hazelnut Crème Brulée (GF)

Vanilla Pistachio Mousse

Chocolate Brownie

Coconut Panna Cotta (NF) (GF)

#### HOME-MADE ICE CREAM & SORBET

Vanilla, Chocolate and Red Hot Pepper, Saffron, Bitter Coffee and Strawberry Ice Cream

Mango, Blood Orange Sorbet, Passion Fruit, Raspberry, Basil, Mandarin and Lemon Sorbet

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