



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa ✓

sauce verte, crème fraîche, assorted greens

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons ✓

creamy mushroom soup

### boston lettuce heart ✓

shallot vinaigrette, roquefort blue cheese

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée [446 / 13 / 4]

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### apple-raisin tart

assorted nuts, orgeat syrup

### litchi raspberry mousse cake

vanilla sauce, raspberry coulis

### coconut-mango-pineapple tapioca pudding

shredded coconut

### cappuccino parfait 🍷

chocolate sauce

## COUPE GLACÉE

### caramel fleur de sel

salted caramel ice cream, caramel sauce, almond croquant

## ICE CREAM & SORBET

### vanilla | chocolate | salted caramel | vanilla 🍷

### humphry slocombe regatta royale

### raspberry-apricot sorbet 🍷



## DAILY SPECIALS

### APPETIZER

### vietnamese vegetable-tofu summer roll 🍷 [184 / 4 / 8]

daikon, carrots, peanut sauce

### chicken gyoza

asian slaw, black rice-mirin sauce

### SOUP & SALAD

### korean kimchi soup 🍷 [110 / 6 / 1]

cabbage, mushrooms, sesame seeds

### wakame sesame salad 🍷 [90 / 4 / 1]

seaweed, peanut butter dressing

### ENTRÉE

### bangkok power bowl 🍷

black rice, tamarind-peanut glazed tofu, sweet potatoes, mung bean, spring onions, cherry tomatoes, white cabbage, fried shallots, peanut-lime ginger dressing

### japanese chicken wrap

sautéed chicken, teriyaki sauce, bell peppers, shiitake mushrooms, lettuce, flour tortilla, french fries

### \*baked teriyaki sesame salmon [419 / 17 / 5]

sweet potato, shiitake mushrooms, baby corn, spring onions

### farfalle al gorgonzola ✓

green peas, assorted mushrooms, creamy gorgonzola sauce

### kaeng keaw wan kai [356 / 9 / 5]

thai green chicken curry, eggplant, coconut, kaffir lime leaves, coconut rice



## TASTE OF THE WORLD

Our executive chef invites you to enjoy the

### FLAVORS OF ASIA

### prawn tempura

### \*thai beef salad

### avocado rolls

### wakame salad

### fried vietnamese pork & shrimp rolls

### chicken satay

peanut butter sauce

served as a main course  
or sampler for two

### AQUAMAR VITALITY CUISINE

Aquamar Spa + Vitality Center's healthy living choices  
[calories / fat grams / fiber grams]

✓ lacto-ovo vegetarian | 🍷 plant-based | 🍷 no-sugar-added

### Put yourself in our hands

Tell us about your likes, aversions & allergies