

**JASMINE**  
FUSION FINE DINING

FINE DINING MENU

**ENTRÉE**

**HALOUMI CRACKLE** 

HALOUMI - PASTRY - AUBERGINE  
-80

**SPICED APPLE** 

SAUTEED CARROTS - BUTTER APPLE -  
SORBET  
-70

**BUTTERNUT PAVE** 

BUTTERNUT - THYME - CHILLI  
-85

**PAPRIKA ROCK** 

SPICED MERINGUE - AVO - PEPPERS -  
AIOLI  
-70

**CARIBBEAN MELON** 

PINEAPPLE - WATERMELON JUICE - FETA  
-80

**PRAWN SPIRAL**

TEMPURA PRAWN - AVOCADO - SALSA  
-95


**MOO MOO TACO**

WAGYU SHREDS - WASABI MASH  
-95

**MAIN**

**BA-BA CANNOLI**

SPICY PULLED LAMB CANNOLI SERVED  
WITH MANGO  
SAMBAL & MINT YOGHURT  
-280

**CREAMY TRUFFLE** 


AQUARELLA RISOTTO - MOZZARELLA -  
FRESH TRUFFLE  
-220

**WELL - WELL**

DECONSTRUCTED BEEF WELLINGTON  
-299

**GOMA**

JAPANESE STYLE DIPPING BEEF  
SERVED WITH GLAZED CARROTS  
-350

**HIT THE BEET** 

BEETROOT BBQ STEAK  
-199

**VEG PAPPA** 

HANDMADE PASTA OF THE DAY  
-SQ

**GOLDEN MEDALLION**

OUR FAMOUS 300G ANGUS BEEF FILLET  
SERVED WITH OUR HOUSE BBQ BASTING  
-450

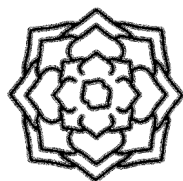
**PRAWN THERMIDOR**

QUEEN PRAWNS MADE IN A THERMIDOR SAUCE  
SERVED WITH RISOTTO  
-499



INDICATES THAT DISH IS VEGETARIAN FRIENDLY

AS WE ONLY USE THE FRESHEST AVAILABLE PRODUCTS ALL ITEMS ARE SUBJECT TO AVAILABILITY



**JASMINE**  
FUSION FINE DINING

**SPECIAL RESERVE MENU**

ALL ITEMS ARE SUBJECT TO AVAILABILITY

**PAPRIKA D'OR -750**

WHOLE LOBSTER MADE IN A THERMIDOR  
SAUCE SERVED WITH  
DELICIOUS NAAN & STICKY JASMINE RICE

**THE HAWK -850**

MEGA SIZE MEAT CUT BASTED IN BUTTER &  
OUR SIGNATURE SAUCE  
SERVED WITH AN ARRAY OF DELICIOUS  
SIDES

**FEELING CRABBY -499**

WHOLE CRAB CURRY MADE IN A SPICY -  
SWEET SINGAPOREAN SAUCE

**CHILLI CHOCOLATE COW - 420**

ANGUS BEEF-CUT SEARED IN BURNT BUTTER  
WITH A DECADENTLY SPICY CHOCOLATE  
REDUCTION

**WAGYU FILLET - SQ**

PREMIER GRADE JAPANESE BEEF FILLET

**THE LINE - SQ**

LINE FISH OF THE DAY PREPARED AS PER  
SEAFOOD AVAILABLE

**GO TIGER GO -599**

CHAR- GRILLED TIGER PRAWN WITH A  
GARLIC MUSSEL BASE

**COUSCOUS DI MARE -450**

VARIETY OF FRESH SEAFOOD PREPARED  
WITH  
MOROCCAN SPICES & BUTTER, SERVED WITH  
SPICED COUSCOUS

**DESSERT**

**COFFEE DREAM -120** 

PARFAIT - VANILLA - BERRY

**HONEY BUSH -110** 

HONEY - ROOIBOS - CINNAMON -  
ORANGE

**BASIL DAZZLE -120** 

BASIL - LEMON - GINGER - PISTACHIO

**HAZEY -130** 

HAZELNUT - MASCAPONE - KIWI -  
CHOCOLATE

**SIGNATURE MOCKTAILS**

**RASPBERRY DREAM -65**

RASBERRY - POMEGRANITE TEA - LEMON

**ISLAND MOJITO -65**

MANGO - TONIC - MINT

**GINGER KIWI -70**

FRESH KIWI - GINGER

**ROSEMARY LEMONGRASS -65**

VANILLA - TONIC- LEMONGRASS -  
FRESH ROSEMARY

**COFFEE MOLEE -75**

MOLASSES - ESPRESSO - COCONUT -  
CREAM