

# MENU

## SALADS

### TASMANIAN GRILLED SALMON

with shaved fennel, arugula, green apple, radish | 490

### ST. JAMES SMOKED SALMON

with romaine lettuce, toasted garlic baguette, crisp bacon, shaved parmesan cheese, anchovies in a classic Caesar dressing | 390

### GREEN PAPAYA SALAD

with polenta coated crispy soft shell crab | 360

### COAST TWIST

sliced char grilled Australian sirloin with red & white cabbage, carrot, spring onions, water sprouts and coriander | 390

### AUSTRALIAN LAMB RUMP

marinated in sumac spice with beets, goat cheese, nuts, roasted pumpkin and mixed greens on cider dressing | 480

### GRILLED CHICKEN BREAST

marinated in duka spice with chickpeas & roasted vegetables | 290

## PASTA & RISOTTO

### BLACK TRUFFLE RISOTTO

infused risotto with green asparagus spears | 360

### BETROOT RISOTTO WITH LAMB

with Australian grilled lamb rump marinated in sumac spice | 540

### ANGEL HAIR PASTA WITH CRAB

with Chilean sautéed crab meat in a lemon dill cream sauce | 380

### PAPARDELLE PASTA WITH CLAMS

Local clams, garlic, chili and extra virgin olive oil | 380

### FETTUCINE PASTA WITH SEASONAL VEGETABLES

with grilled zucchini, artichokes and sundried tomatoes | 290

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## BURGERS & MORE

### HIGH- SO HEART ATTACK

Australian Wagyu beef burger, foie gras, brie cheese, arugula & tomato relish | 550

### CRISPY BITE

deep fried crispy chicken fillet burger with citrus sauce, lettuce and tomato | 340

### THE CLAW

crispy soft shell crab with Asian coleslaw and lime dressing | 380

### DRUNKEN COAST

Jack Daniel's pull pork burger with caramelized onions in a brioche bun | 390

### THE MEXICAN

St, James smoked salmon, guacamole, tomato salsa in a tortilla wrap | 390

### DOWN-UNDER

Aussie Angus beef burger with fried egg, bacon, cheddar cheese and beetroot relish | 360

### LONG LASTING

36 hours braised beef brisket with mushrooms and cheddar cheese in a French baguette | 380

\*\*\* All items served with criss-cross fries and home made BBQ sauce

## SIAM COAST...

### THOD MAN GOONG

deep-fried breaded prawn patties with home made plum sauce | 340

### GAI SATAY

Thai style marinated charcoal grilled chicken skewers with peanut sauce | 290

### PHAD THAI GOONG SOD

Thai fried rice noodles with prawns | 390

### KHAO SOI CHIANG MAI

crispy egg noodles with chicken curry and condiments | 320

### KAO PHAD COAST ISLAND

fried rice with pineapple and prawns | 320

### PHAD KRAPAO GAI KHAI DAO

fried minced chicken with chili, hot basil leaves and fried egg | 300



VEGETARIAN OPTION



CONTAINS NUTS



CONTAINS PORK



CONTAINS ALCOHOL

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## DISHES TO SHARE

### COAST CHILLED SEAFOOD PLATTER

Maine lobster, tiger prawns, New Zealand mussels, rock lobster accompanied with green salad and chef's home made trio sauce:

*spicy seafood | bell peppers | jalapeno sauce* | 3,200

### JAPANESE COAST FLAVOURS

the best of sushi, sashimi & maki rolls with prime fish selection from Akami tuna, Tasmanian salmon and white snapper | 450

### TAJIMA WAGYU - MARBLE GRADE No.5

grilled sliced sirloin steak 200gm. with mustard ,tomato relish served with a choice of jus, forest mushroom or red wine sauce | 1,300

## BITEZ ...

### ALSACE DUCK FOIE GRAS

on toasted brioche and tomato relish | 490

### DUCK PEPPERED PATE

served with warm bread | 240

### GRILLED CHORIZO SAUSAGE

with Chimichurri sauce | 240

### COUNTRY STYLE BOAR PATE

served with caper berries | 240

### CHEESE EMPANADAS

with tomato salsa | 220

### ASIAN CRAB CAKES

with remoulade sauce | 260



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## WOOD FIRED PIZZA | 340

### ANTICO

tomato, mozzarella, bacon, black truffle & mushroom spread

### 360 DEGREE

tomato, mozzarella, cured ham, artichokes, olives, mushrooms

### MOTORINO

tomato, Italian sausage, smoked cheese, spinach, black truffle & mushroom spread

### FORMAGGI

tomato, mozzarella, brie cheese, de casses blue cheese, smoked cheese

### DI FARA

tomato, mozzarella, brie cheese, grilled zucchini

### MOZZA

tomato, mozzarella, Parma ham, arugula

### MARISCO

tomato, mozzarella, seafood, chili

### MANZO

tomato, mozzarella, bologna sauce, jalapeños

### EL CARTEL

tomato salsa, crispy corn chips, mozzarella cheese, guacamole, sour cream

### CARNE

tomato, salami Milano, Parma ham, roasted chicken, Italian sausage, mozzarella

### PICCANTE

tomato, anchovies, olives, mozzarella, spicy sausage, chili oil

### RICCO

tomato, mozzarella, salami Milano, anchovies, De casses blue cheese, bell pepper, chili oil

\*\*\* To create your own pizza, choose from our wide toppings selection in the Pizza & Grill Pavilion



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## COAST PLATTERS

### FRENCH BOARD (1-2 PERSON)

country style pork pate, duck peppered pate, wild boar terrine, St. Nectaire cheese, gherkins, crudités, olives, bread basket | 560

### ITALIAN BOARD (1-2 PERSON)

villani salami Milano, villani prosciutto di Parma, grana padano cheese, taleggio giovanni colombo cheese, artichokes, crudités, olives, bread basket | 560

### SPANISH BOARD (1-2 PERSON)

extra vela noel chorizo, Spanish serano ham, manchego cheese, el quijote - quince paste sundried tomatoes , crudités , olives, bread basket | 560

### COAST BOARD (3-6 PERSON)

country style pork pate, St. Nectaire cheese, buche de chèvre blanche cheese, brie royal aux truffes cheese, villani rolled panchetta, Italian villani prosciutto di Parma, beef bressaola, gherkins, crudités, olives, bread basket | 990



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## CHEESE MARKET

### BUCHE DE CHEVRE BLANCHE 100gm.

a popular soft-ripened goat cheese produced in Poitou in France's Loire valley, a region renowned for its world-class goat cheeses. Its exterior is surrounded by a hard, edible crust that is coated with a gorgeous bloomy white mold with sweet notes of caramel. | 290

### POIRET DE MEUSE 100gm.

a firm, chalky cheese matured in pear brandy and coated in ground walnuts. This cheese has a very distinctive taste and should ideally be served last, due to its intense flavor. | 390

### BRIE ROYAL AUX TRUFFES 100gm.

the brie aux truffles is a cheese specialty based on a brie de meaux aop. It is sliced vertically down the middle and filled with a mixture of cream cheese (brillat savarin) and pieces of truffle (2%). | 440

### ST. NECTAIRE 100gm.

St.Nectaire is a French cheese made in the auvergne region of central France. The cheese has been made in Auvergne since at least the 17th century. Its name comes from the marshal of senneterre, who served it at the table of Louis XIV. | 420

### TOMME FERMIER XAVIER DAVID 100gm.

develops all the flavors that are typical of its terroir: punchy hazelnut flavors. Its creamy and tasty and will add panache to your recipes. | 340

### BLEU DES CAUSSES 100gm.

a French blue cheese made from cow's milk. It is considered a mild variant of Roquefort. The cheese has a fat content of 45% and is aged for 3–6 months in gorges du tarn's natural limestone caves. | 300

### MANCHEGO 100gm.

made in the La Mancha region of Spain from the milk of sheep of the manchega breed. | 290

### GRANA PADANO 100gm.

one of the most popular cheeses of Italy. The name comes from the noun grana, which refers to the distinctively grainy texture of the cheese, and the adjective padano which refers to the valley Pianura Padana | 290

### PECORINO ROMANO 100gm.

Pecorino Romano is a hard, salty Italian cheese, often used for grating, made out of sheep's milk. Pecorino Romano was a staple in the diet for the legionaries of ancient Rome. | 290

### TALEGGIO GIOVANNI COLOMBO 100gm.

a semi-soft, washed rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavor is comparatively mild with an unusual fruity tang. | 290

\*\*\* All items above served with bread basket



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## COLD CUTS

NOEL IBERICA SPANISH JAMON 100gm. | 390  

EXTRA VELA NOEL CHORIZO 100gm. | 240  

ITALIAN VILLANI PROSCIUTTO DI PARMA 100gm. | 300  

VILLANI ROLLED PANCETTA 100gm. | 290  

VILLANI SALAMI MILANO 100gm. | 260  

VILLANI SALAMI PICCANTE 100gm. | 260  

BEEF BRESAOLA 100gm. | 420 

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## COAST MARKET

### EL QUIJOTE - QUINCE PASTE 100gm.

also known as dulce de membrillo, is a sweet thick  
jelly made of quince fruit | 190

### GRILLED ARTICHOKE HEARTS 100gm.

marinated in garlic and infused with extra virgin olive oil | 200

### SUNDRIED TOMATOES 100gm.

chef's home made pomodoro sun dried tomatoes | 190

### GREEN OLIVES 100gm.

tangy in flavor, olives used to produce oil or served as table  
olives from 'halkidiki' | 180

### BLACK KALAMATA OLIVES 100gm.

large purple olive with a smooth, meaty texture named after the  
city of kalamata in the southern Peloponnese, Greece. often used  
as table olives, preserved in wine vinegar | 180

### GREEN OLIVES FILLED WITH CHILI 100gm.

pronto e fresco green olives in brine filled with grilled mild chili | 180

### GREEN OLIVES FILLED WITH FETA 150gm.

green olives in brine filled with Greek feta cheese | 200



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## SEAFOOD DELIGHTS

### BARRAMUNDI GRILLED FISH FILLET

on cauliflower puree with truffle infused oil | 590

### TASMANIAN PAN SEARED SALMON STEAK

on a tropical bed of ripe mangoes, tomatoes & coriander | 590

### U.S. SCALLOPS & LOCAL TIGER PRAWNS

grilled on pickled cucumber and Spanish salsa | 620

### NEW ZEALAND MUSSELS

in a Kettle One vodka with sweet chili and coconut sauce | 450

### TWO WAYS CEVICHE

Japanese tuna & salmon ceviche with toast | 590

### U.S. SCALLOPS CARPACCIO | 540

thin sliced U.S. Scallops with wassabi dressing

### SUSHI SET

tuna, salmon, prawns, white snapper | 550

### SASHIMI SET

tuna, salmon, white snapper | 550

### COAST MAKI ROLLS SET | 450

crispy salmon rolls  
soft shell crab rolls  
California rolls



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## FROM THE GRILL

AUSTRALIAN ANGUS CONDABRI SIRLOIN STEAK 350gm. | 1,200

AUSTRALIAN ANGUS CONDABRI RIB EYE STEAK 350gm. | 1,300

MARYLAND LAMB RUMP MARINATED IN SUMAC SPICE 300gm. | 990

AUSTRALIAN ANGUS CONDABRI BEEF TENDERLOIN 350gm. | 1,400

U.S, EAST COAST MAINE LOBSTER 500gm. | 1,300

CHICKEN BREAST MARINATED IN DUKA SPICE | 390

### CHOICE SIDE DISHES : | 150

- black truffle infused polenta
- grilled vegetables
- country potato wedges
- crisscross fries
- shaved fennel salad
- beetroot and goat cheese salad 

### SAUCES : | 45

- Jack Daniel's bacon pepper  
- béarnaise
- forest mushroom
- pesto sauce

\*\*\* All items above served with 1 Side Dish & 1 Sauce of your choice



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