

Savvys

DINNER MENU

STARTER

Seafood Trio -- Seared Tuna, Coconut Shrimp, Lump Crab Salad \$15/40

Caesar Salad with Garlic Croutons and Shaved Parmesan \$15/40

Warm Beetroot & Lentil, Papaya Puree, Balsamic Oil (V) \$11/29

Garden Soup of the Day (V)(GF) \$10/27

Shrimp Ravioli with Thyme Basil Cream \$15/40

Smoked Chicken & Fresh Fruit Salad, Olives, Tomatoes, Feta Cheese,
Nutmeg Dressing \$15/40

MAIN COURSE

Local Duck Breast Au Jus, Lentil Pea Puree, Channa & Potato Lollipop
\$31/83

Rib-Eye Steak, Cajun Wedges, Sautéed Mushrooms, Red Onion Butter
\$40/107

Pan Seared Catch, Crushed Sweet Potato, Pat Choi, Papaya Lime
Salsa(GF)
\$24/64

Pan Seared Bay Scallops, Pumpkin Risotto with Fresh Herbs, Parmesan
Cheese
\$38/102

Oven Roasted Chicken Breast, Plantain Cake, Braised Tomatoes, Red
Wine Reduction
\$27/72

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MAIN COURSE (CONTINUED)

Curried Shrimp with Chick Peas, Fragrant Basmati Rice with
Sautéed Vegetables(GF)
\$36/96

Seafood Linguine (Shrimp, Catch, Scallops) tossed in Tomato Sauce &
Fresh Basil
\$32/\$85

Seared Yellow Fin Tuna, Herb Cous Cous, Wasabi Ginger Soy Emulsion
\$24/64

Green Thai Curry Vegetables with Steamed Rice
\$24/64(GF)

Add Chicken \$7US
Add Shrimp \$15 US

DESSERT

Seasonal fruit crème brulee, coconut biscuit	US \$10/27
Chocolate Trio – pot, coconut ball, ice cream on cookie	US \$12/32
Assorted cheese plate with Crackers and Local fruit	US \$15/40
Chef's Choice Cheesecake	US \$10/27
Local hand churned organic ice cream	US \$10/27

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (N) Contains Nuts

All prices are inclusive of 15% VAT. For your convenience, a service charge of 10% will be added to the final bill.