



STONE
SEASONAL CUISINE

STARTERS

LOBSTER CAPPUCINO ginger pearls	20
PAN SEARED SCALLOPS green pea puree, mango chutney	33
KING CRAB citrus and avocado salad	38
PAN SEARED FOIE GRAS pear duo, port gel, brioche	34
QUINOA SALAD crispy vegetables, feta cheese	25

VEGETARIAN

HOME MADE GNOCCHI roasted pumpkin, olives, spinach, ricotta cheese, tomato sauce	35
MUSHROOM QUINOTTO	35

15% service charge and 2% reef recovery fee will be added for your convenience



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FROM THE LAND

OXTAIL RAVIOLI sautéed mushrooms, spinach, cauliflower puree	40
MAGRET DUCK barley, roasted baby carrots	45
RACK OF LAMB potato gratin, grilled vegetables, port sauce	50
ANGUS BEEF TENDERLOIN creamy truffle polenta, vegetables	52

FROM THE SEA

TUNA TATAKI prawns, wakame risotto	48
LOBSTER TAIL celery puree, fennel and orange salad, bisque foam	50
GRILLED SNAPPER FILLET ratatouille, basil tomato sauce	45
PAN SEARED MAHI leek confit, potato foam, salsa	45

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