



PEACOCK
ALLEY

BEVERAGE

SIGNATURE COCKTAILS

LIB

Woodford Reserve Bourbon,
Lemon Juice, Corn Syrup, Egg White

28

ULTIMA PALABRA

Los Danzantes Mezcal, Green Chartreuse Liqueur,
Maraschino Liqueur, Lime Juice

28

SMOKING VELVET JACKET

Laphroig, Taylor's 10y, Shiraz
Vanilla, Grilled Lemon Juice

28

POTS & BEANS

Martell VSOP Tonka Beans
Cynar, Lemon Juice, Vanilla

28

GENTLEMAN'S BLEND

Diplomatico Rum, Hennessy VSOP,
Apricot Liqueur, Muscovado, Bitters

28

VIVID

Sipsmith Gin, Cointreau
Lemon Juice, Butterfly Pea Tea

28

SIGNATURE COCKTAILS

GIN BERRY

Star of Bombay Gin, Raspberry,
Lemon Juice, Raspberry Foam

28

ORIENT EXPRESS

Rutte Celery Gin, Szechuan Pepper Liqueur,
Pear Marmalade, Lime Juice, Smoked

28

EL PATRON

El Jimador, Coffee Beans, Coffee Liqueur, Muscovado

28

PEACOCK SWING

Amaretto, Campari, Plymouth Gin
Passion Fruit Syrup, Lemon Juice

28

#RED VELVET

Yaguara Cachaca, Hibiscus Syrup
Lemon Juice, Salt

28

BARREL AGED

FLOATING FIGUE

Rittenhouse Rye Whisky, Figue Liqueur, Bitters

30

AGED NEGRONI

Tanqueray No 10, Campari, Sweet Vermouth

30

BLENDED OLD FASHIONED

Woodford Reserve, Hennessy Cordon Bleu
Diplomatico Mantuano, Old Fashioned Syrup, Bitters

30

SMOKE HOUSE

Blanton's Bourbon, Campari, Antica Formula

30

SPRITZERS

MOONLIGHT SPRITZ

Galliano, Delamotte Brut, Orange Juice

30

GREEN LANTERN

Four Pillars Gin, Mint Syrup, Delamotte Brut,
Fresh Lime Juice, Cucumber

30

VENETIAN SPRITZ

Aperol, Delamotte Brut, Soda

30

RED CARPET

Campari, Mango, Antica Formula,
Delamotte Brut

30

FANCY SORBET

Absolut Elyx, Lemon Juice, Lemon Sorbet, Sugar Syrup,
Delamotte Brut

30

FRENCH TOUCH

Grey Goose Pure, St. Germain Liqueur,
Delamotte Brut

30

GIN & TONIC EXPERIENCE

20

FOUR PILLARS

Four Pillars Gin, Juniper Berries, Tonic

WA47

Monkey 47 Gin, Grapefruit Tonic

NOSFERRATU

Nosferratu Gin, Thym, Orange, Tonic

ROKU G&T

Roku Gin, Sichimi Pepper, Yuzu Peel, Tonic

RUTTE CELERY G&T

Rutte Celery Gin, Red Apples, Tonic

GIN MARE

Gin Mare, Rosemary, Tonic

CITTA-DELLE

Cittadelle Gin, Lemon, Tonic

FRAISE

Tanqueray, Strawberries, Black Pepper, Tonic

GREEN LANTERN

Paper Lantern Gin, Italian Basil, Tonic

HENDRICKS'S ORBIUM

Hendrick's Gin Orbium, Cucumber, Tonic

COLOMBO

Colombo Gin, Cardamom Pods, Tonic

VODKA

	40 ml	BTL
ULTIMAT VODKA BY PATRÓN	42	740
GREY GOOSE LA POIRE	36	660
CARIEL BATCH BLENDED VODKA	34	600
KARLSSON'S GOLD POTATO	32	550
AYLESBURY DUCK VODKA	30	530
STOLICHNAYA ELIT	18	310
CHOPIN RYE 7	38	340
BELUGA NOBLE RUSSIAN VODKA	23	340
GREY GOOSE PURE	22	240
STOLICHNAYA GOLD	14	180
BELVEDERE	22	240

GIN

	40 ml	BTL
FOUR PILLARS NAVY STRENGTH	40	750
FOUR PILLARS BLOODY SHIRAZ	28	660
GIN MARE	23	440
STAR OF BOMBAY LONDON	18	360
ROKU GIN	16	250
SIPSMITH LONDON DRY GIN	19	220
CITTADELLE RESERVE	16	220
BULLDOG LONDON DRY	14	180
CITTADELLE ORIGINAL	14	180
PLYMOUTH GIN	16	220
BROOKIES GIN	16	250
BEEFEATER GIN	14	180
FOUR PILLARS SPICED GIN	20	400
PAPER LANTERN GIN	18	360
ST GEORGE BOTONINOSE GIN	21	420
FARMERS ORGANIC GIN	21	420
FORDS GIN	28	500
RUTTE CELERY GIN	26	511
TANQUERAY NO. TEN	23	270
HENDRICK'S	18	240
HENDRICKS'S ORBIUM	25	400
MONKEY 47 DISTILLER'S CUT EDITION	25	280
NIKKA COFFEEY GIN	26	360
KI NO TEA	20	400
COLOMBO GIN	25	300
THE LONDON NO.1 GIN BLUE GIN	23	360
AVIATOR	18	280

RUM

	40 ml	BTL
DIPLOMATICO AMBASSADOR	128	2200
PLANTATION XAYMACA SPECIAL DRY	38	572
PLANTATION O.F.T.D. OVERPROOF RUM	40	650
PLANTATION PANAMA 2004 SINGLE ISLAND	23	285
DIPLOMATICO MANTUANO	18	280
EL DORADO RUM	18	260
PLANTATION 3 STARS WHITE RUM	16	220
PLANTATION ORIGINAL DARK RUM	16	220
PLANTATION PINEAPPLE	16	220
DON PAPA	18	300
EL DORADO RUM SPECIAL RESERVE	18	300
GOSLING BLACK SEAL	25	420
HAVANA 15Y	33	580

BLENDED SCOTCH WHISKEY

	40 ml	BTL
JOHNNIE WALKER KING GEORGE V	309	5320
CHIVAS REGAL 25Y SCOTCH	42	1200
JOHNNIE WALKER BLUE LABEL	75	1200
CHIVAS ROYAL SALUTE 21Y	32	600
BALLENTINE'S 30Y	69	1100
CHIVAS 12Y	18	220
JOHNNIE WALKER BLACK LABEL	32	300
BALLANTINE'S FINEST	16	200

SINGLE MALT

	40 ml	BTL
KAVALAN (TAIWAN)	54	888
ISLAY		
BRUICHLADDICH OCTOMORE 9.3 5Y	156	2700
BUNNAHABHAIN SINGLE ISLAY SCOTCH 25Y	146	2550
BOWMORE SINGLE ISLAY MALT 25Y	126	2175
ARDBEG UIGEADAIL	36	760
ISLE OF JURA 21Y	40	690
ISLE JURA 30Y	44	720
ISLE JURA 1984	35	650
LAGAVULIN 16	33	520
CAOL ILA SINGLE ISLAY MALT 18Y	35	590
LAPHORAIG 10Y	18	420
HIGHLAND		
GLENFIDDICH SINGLE MALT 40Y	1799	31210
GLENFIDDICH SINGLE MALT 30Y	340	5890
GLENFIDDICH SINGLE MALT GRAN RESERVA 21Y	180	3110
GLENFACLAS 25Y SINGLE MALT	98	1660
DALMORE SINGLE HIGHLAND MALT 18Y 70CL	96	1660
GLENFACLAS 17Y SINGLE MALT	72	1200
DALMORE SINGLE HIGHLAND MALT CIGAR MALT	68	1100
GLENFACLAS 15Y SINGLE MALT	41	810
OLD PULTENEY	18	280
BALBLAIR	18	390
GLENFACLAS 105 CASK STRENGTH	18	280

SINGLE MALT

	40 ml	BTL
SPEYSIDE		
BALVENIE SINGLE MALT 30Y	499	8760
BUNNAHABHAIN SINGLE ISLAY SCOTCH 25Y (ISLAY)	146	2550
BOWMORE SINGLE ISLAY MALT 25Y (ISLAY)	126	2175
LONGMORN	80	1390
BALVENIE SINGLE MALT DOUBLE WOOD 17Y	76	1360
CAOL ILA SINGLE ISLAY MALT 18Y (ISLAY)	68	1160
MACALLAN 12Y	22	290
MACALLAN 21Y FINE OAK	70	1250
MACALLAN 30Y (SPEYSIDE)	380	6350
LOWLAND		
THE GLENLIVET 15Y	16	222
THE GLENLIVET 18Y	18	315
THE GLENLIVET 21Y	48	532
THE GLENLIVET 25Y	68	1560

JAPANESE WHISKY

	40 ml	BTL
YAMAZAKI DISTILLER'S RESERVE	23	340
YAMAZAKI 12Y	76	1100
YAMAZAKI 18Y	230	4000
YAMAZAKI 25Y	1299	21488
HAKUSHU 18Y	269	4720
HIBIKI 17Y	200	3460
HIBIKI 21Y	275	4805
NIKKA WHISKEY FROM BARREL	18	235
YOICHI 15Y	220	412
ICHIRO'S MALT DOUBLE DISTILLED	75	1210
MARS KOMAGATAKE	33	588
SUNTORY OLD WHISKY	20	320

BOURBON

EAGLE RARE	36	620
WOODFORD RESERVE KENTUCKY STRAIGHT	36	610
MICHTER'S US*1 SMALL BATCH BOURBON	22	375
KNOB CREEK SMOKED MAPLE BOURBON	22	375
WILLET FAMILY ESTATE SMALL BATCH STRAIGHT RYE WHISKEY	18	290
HUDSON MANHATTAN RYE WHISKEY	16	250
EVAN WILLIAMS SINGLE BARREL BOURBON	16	220
BIB & TUCKER SMALL BATCH BOURBON	16	240
FOUR ROSES SINGLE BARREL ELLIOT'S SELECTION '16	16	240
RITTEN HOUSE RYE	16	240
BLANTON'S BOURBON	22	420
BLOOD OATH PACT III BOURBON	54	884
JAMES E. PEPPER PROOF BOURBON 1776	18	320

TEQUILA

	40 ml	BTL
CODIGO 1530 ORIGEN (EXTRA ANÉJO)	150	2400
FORTALEZA ANEJO	38	1100
CODIGO 1530 ANÉJO	48	1500
GRAN PATRON PLATINUM SILVER	65	1200
FORTALEZA REPOSADO	56	950
FORTALEZA BLANCO	52	850
CASA NOBLE BLANCO	35	600
PATRON XO CAFÉ DARK COCOA	18	220
GRAN PATRON BURDEOS ANEJO	18	220
PATRON REPOSADO	22	340
EL JIMADOR	16	200
CASA NOBLE AÑEJO	18	240

MEZCAL

PIERDE ALMAS MEZCAL DE PECHUGA	32	
PIERDE ALMAS MEZCAL DE CONEJO	32	
LOS DANZANTES TOBALA MEZCAL	28	
PIERDE ALMAS BOTANICALS +9	30	

CACHAÇA

BARSOL MOSTO VERDE TORONTEL	40	670
YAGUARA OURO CACHACA	36	600
CACHAÇA 51	16	200
SAGATIBA CRISTALINA	18	290
BARSOL SELECTO ITALIA	18	290

COGNAC

40 ml

RÉMY MARTIN LOUIS XIII	423
RÉMY MARTIN XO	61
PIERRE SÉLECTION DES ANGES 30Y COGNAC	61
PIERRE FERRAND HERITAGE VOLUME I COGNAC	45
FERRAND SINGLE VINTAGE 1914 COGNAC	160

CALVADOS

CHRISTIAN DROUIN 12 ANS FUT DE RHUM	26
CHRISTIAN DROUIN 15 ANS AOC	28
CHRISTIAN DROUIN 1963 AOC	32
REMI LANDIER TRES VIEUX GRANDE CHAMPAGNE	52

ARMAGNAC

ARMAGNAC CASTAREDE 10Y	24
ARMAGNAC CASTAREDE 15Y	27
ARMAGNAC CASTAREDE HOR'S D'AGE XO 20Y	30

EAU-DE-VIE

MASSENEZ EAU-DE-VIE DE KIRSCH PRESTIGE	18
MASSENEZ EAU-DE-VIE DE QUETSCHÉ PRESTIGE	18
MASSENEZ EAU-DE-VIE POIRE PRISONNIÈRE	18

PORT

	40 ml	BTL
LUSTAU PEDRO XIMENEZ	18	220
TAYLOR'S 10 YEARS TAW	18	220
TAYLOR'S LATE BOTTLE VINTAGE 2009/10	26	320
TAYLOR'S FINE RUBY PORT	24	280

SHERRY

TIO PEPE FINO	16
VALDESPINO PEDRO XIMENEZ EL CANDADO	18
VALDESPINO 1842 OLOROSO	19

GRAPPA

NONINO GRAPPA PICOLIT	58
NONINO GRAPPA RISERVA 8 YRS	32
NONINO GRAPPA ANTICA CUVEE	18
NONINO AMARO QUINTESSENTIA	18
NONINO GRAPPA MOSCATO	18
NONINO GRAPPA CHARDONNAY BARRIQUE	18

VERMOUTH & APERITIFS

	40 ml
LA FEE ABSINTHE	28
LA FEE XS FRANCAISE	28
PIMM'S NO 1	14
RICARD ANIS	16
PERNOD ANIS	16
NOILLY PRAT DRY	16
ANTICA FORMULA	18
CARPANO BIANCO	16
CARPANO DRY	16
CAPARNO CLASSICO (ROSSO)	16
CAPARNO PUNT E MES	16
FERNET BRANCA MENTA	14
FERNET BRANCA	14
CAMPARI	14
APEROL	14

LIQUEUR

14

KAHLUA

BAILEYS

GRAND MARNIER

COINTREAU LIQUEUR

DISARONNO AMARETTO

DRAMBUIE LIQUEUR

FRANGELICO HAZELNUT

GALLIANO

MOLINARI SAMBUCA CAFÉ

MOLINARI SAMBUCA

PETER HEERING ORIGINAL

JAGERMEISTER

MARASCHINO LUXARDO

MIDORI

MALIBU

CHAMBORD

LIMONCELLO

DOM BENEDICTINE

ST. GERMAIN LIQUEUR

SEZCHUAN LIQUEUR

GREEN CHARTREUSE

YELLOW CHARTREUSE

CYNAR

SOUTHEN COMFORT

AMARO AVERNA

BEER

SAPPORO 16
HEINEKEN 12
CORONA 14
ERDINGER WHITE 12
TIGER 12
HOEGAARDEN 14
STELLA ARTOIS 12
CARLSBERG 12

CRAFT BEER

18

HITACHINO WHITE ALE
HITACHINO WEIZEN
HITACHINO JAPANESE CLASSSICE E ALE
BREWDOG VAGA BOND PALE ALE
BREWDOG INDIE PALE ALE
BREWDOG DEAD PONY
GREEN DRY HOPPED LAGER
ST AUSTRIL PROPER JOB
SKINNY LAGER
ALSKA CIDER NORDIC BERRIES
ALBENS ORIGNAL APPLE CIDER
HITACHINO ESPRESSO
1842 ISLAND
CLASSIC PALE ALE
DOM HOUBLON PÊCHE HEROES X YM
CEREUSLY +50DB IP

MOCKTAILS

VIRGIN MARY

Basil, Chilli, Garlic, Tomato Juice

16

SUNSET

Orange Juice, Passion Fruit, Soda

16

MINT COOLER

Mint, Lemon Juice, Honey, Soda

16

TROPICAL PUNCH

Mango, Honeydew Melon, Mixed Berries

16

GINGER KAFFIR

Kaffir Lime Syrup, Ginger Beer

16

MARIAGE FRERES TEA

10

WILD CHAMOMILE
PEPPERMINT
LEMON VERBENA
DARJEELING
SENGHA
MATCHA EMERAUDE
BREAKFAST EARL GREY
ENGLISH BREAKFAST
LA ROUTE DU TEMPS
CHAI CHANDERNAGOR
CASABLANCA
MARCO POLO SUBLIME

THE CLASSIC BREW

FRENCH PRESS

Freshly Ground Arabica Served in a French Plunger

9

ESPRESSO

Untouched or Available in our Variations

9

RISTRETTO

Served Shorter Than a Traditional Espresso for More Intense Flavor

9

MACCHIATO

9

AMERICANO

Shot of Espresso with Hot Water

9

LATTE

Served Long and Milky

10

CAPPUCCINO

Equal Parts of Espresso, Steamed and Foamed Milk

10

MOCHA

Hot Chocolate Served with a Shot of Espresso

12

SOFT DRINKS

COKE	7
COKE LIGHT	7
PREMIUM INDIAN TONIC	9
LIGHT INDIAN TREE TONIC	9
MEDITERRANEAN TONIC	9
AROMATIC TONIC	9
ELDERFLOWER TONIC	9
LEMON TONIC	9
GINGER BEER	9
GINGER ALE	9
BITTER LEMON	9
GRAPEFRUIT TONIC	9
YUZU TONIC	9

STILL WATER

	12
ACQUA PANNA 750 ml	
EVIAN 750 ml	
BADOIT 750 ml	

SPARKLING WATER

	13
SAN PELLEGRINO 750 ml	
VOSS 800 ml	
PERRIER 750 ml	

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses, transfers, and adjustments. The text explains that a well-maintained ledger is essential for identifying trends, detecting errors, and providing a clear picture of the organization's financial health.

Next, the document addresses the process of reconciling accounts. It states that regular reconciliation is a critical step in the accounting cycle. This involves comparing the internal records with external statements, such as bank statements or supplier invoices, to ensure that all transactions are accounted for and that there are no discrepancies. The text provides a step-by-step guide on how to perform a reconciliation, highlighting the importance of identifying and investigating any differences immediately.

The third section focuses on the classification of expenses. It explains that expenses should be categorized into various accounts based on their nature and purpose. This classification is crucial for accurate financial reporting and for analyzing the cost structure of the organization. The text lists common expense categories and provides examples of how to properly record and classify them.

Finally, the document discusses the importance of reviewing and auditing the financial records. It states that a regular audit is necessary to verify the accuracy and completeness of the accounting information. The text outlines the steps involved in an audit, from planning and testing to reporting and corrective actions. It emphasizes that a thorough audit can help identify weaknesses in the internal control system and provide valuable insights for improving financial management.



PEACOCK
ALLEY

APPETIZER

MALDIVIAN TUNA TARTARE WITH AVOCADO

Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander

40

PERUVIAN STYLE CEVICHE (S)

Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing

38

MALDIVIAN ROCK LOBSTER (S)

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

72

SASHIMI MARIAWASE

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Sweet Shrimp

Sweet Pickled Ginger, Wasabi, Shoyu

88

(V) Vegetarian | (S) Spicy | (P) Pork | (N) Contain Nut

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All prices are in US Dollars and are subject to service charge and applicable taxes.

WARM STARTER

WOK-FRIED CRISPY JUMBO PRAWN (N)

Green Mango Salad, Signature "V" Sauce

44

PAN-SEARED SEA SCALLOP

Crustacean Emulsion, Artichoke Purée, Truffle Oil

42

QUICK SEARED MALDIVIAN TUNA (S)

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili

40

SLOW-BAKED WARM AUBERGINE (V)

Cherry Tomato, Basil, Mozzarella, Roasted Pine Nuts

34

MALAYSIAN SATAY (N)

Cucumber, Onion, Rice Cake, Peanut Sauce

Choice of Marinated Chicken, Beef or Lamb

34

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SALAD

CAESAR SALAD (P) 34

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon

Prawn 39

Grilled Chicken Breast 36

Smoked Salmon 38

WILD ORGANIC GREEN SALAD (V)

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons

Lemon Vinaigrette

32

BURRATA SALAD (V)

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

39

WALDORF SALAD

Granny Smith Apple, Caramelized Walnuts, Raisin,

Celery, Truffle Oil, Mayonnaise

34

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SOUP

WILD MUSHROOM VELOUTÉ (V)

Truffle Oil

34

LOBSTER BISQUE

Crab Meat, Chives, Cognac

39

PEKING DUCK CONSOMMÉ

Mushroom and Shrimp Dumpling, Spring Onions

36

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PASTA AND RISOTTO

MAINE LOBSTER TAGLIATELLE (S)

Cherry Tomatoes, Garlic, Chili, White Wine, Basil

110

LINGUINE VONGOLE

Clams, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

44

RIGATONI WITH WAGYU BEEF BOLOGNAISE

Button Mushrooms, Aged Parmesan, Basil

46

SMOKED MUSHROOM RISOTTO (V)

Shiitake, Chanterelle, Button Mushrooms, Parsley,
Parmesan, Truffle Oil

38

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BURGER AND SANDWICH

WAGYU BEEF BURGER (P)

Brioche Bun, Caramelized Onion, Tomato, Bacon, Gruyère Cheese

58

SOFT SHELL CRAB BURGER (S)

Brioche Bun, Soft-shell Crab, Tangy Chili Mayonnaise, Tobiko, Gherkin

45

MALDIVIAN YELLOW FIN TUNA BURGER (S)

Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

42

WESTHOLME WAGYU BEEF STEAK SANDWICH

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise

48

TRIPLE DECKER CLUB SANDWICH (P)

Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise

37

TANDOORI CHICKEN WRAP

Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce

36

ATLANTIC TOOTHFISH

Tartar Sauce, Green Pea Mash, Lemon Wedges

49

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

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MALDIVIAN SPECIALTY

DHONI (S)

Dried Fish Curry, Local Style Rice, Fried Cassava Leaves, Green Salad

45

THAKURU (S)

Octopus, Paratha, Nuts, Rice, Papaya Salad, Pickled

48

RADHUN (S)

Lobster Curry, Coconut, Pandan Leaves Rice, Dandelion Salad

110

INDIAN CUISINE

BUTTER CHICKEN MASALA

Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter

49

VEGETARIAN THALI (V)

Palak Paneer, Broccoli, Tandoori

40

All Indian Dishes Served with Basmati Rice, Dal Makhani, Mango Chutney, Papadum, Raita.

NAAN

Plain | Butter 10

Garlic 12

Cheese 15

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RICE | NOODLE

NASI GORENG KAMPONG (S)

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish

37

CRAB MEAT FRIED RICE (P)

Crab Meat, Barbecued Pork, Spring Onions, Beansprouts

39

PENANG-STYLE CHAR KUEY TEOW

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle

36

MALAYSIAN MEE GORENG

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato

38

SINGAPORE HOKKIEN MEE

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

38

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MAIN FISH | SEAFOOD

PATAGONIAN TOOTHFISH

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

72

MEDITERRANEAN-STYLE SEA BASS

Clams, Mussels, Baby Squid, Vine Ripe Tomatoes, Basil

56

JUMBO RIVER PRAWN HAR LOK STYLE

Signature "Har Lok Glaze", Ginger, Spring Onions, Steamed Jasmine Rice

46

"AU CHAPON BRESSAN" FRENCH FARMED CHICKEN

Slow-cooked, Fava Beans, Carrot Vichy, Sauté Spinach, Morel Mushroom Sauce

54

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MEAT FROM THE GRILL

BEEF

WESTHOLME WAGYU BEEF SIRLOIN MBS 6-7 (300g)

148

WESTHOLME WAGYU BEEF TENDERLOIN MBS 3-5 (280g)

128

WESTHOLME WAGYU BEEF RIB EYE MBS 3-5 (300g)

118

PORK (P)

SNAKE RIVER FARM KUROBUTA PORK RACK (300g)

88

LAMB

GREAT SOUTHERN LAMB RACK (300g)

78

SAUCE

PEPPERCORN | BLACK TRUFFLE

BEARNAISE | BORDELAISE

SIDE DISH

MESCLUN SALAD | ARUGULA 10

TRUFFLE FRIES | MASHED POTATO | FINE BEANS 12

SAUTÉED SPINACH | BROCCOLI 12

MUSHROOMS | GREEN ASPARAGUS 14

(V) Vegetarian | (S) Spicy | (P) Pork | (N) Contain Nut

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

*All prices are in US Dollars and are subject to service charge and applicable taxes.

DESSERT

DARK CHOCOLATE CAKE

Cocoa, Almond Ice Cream Bar

25

CARAMELIZED PECAN TART (N)

Homemade Caramel Ice Cream

24

CLASSIC VANILLA CRÈME BRÛLÉE

Raspberry Furrow, Fresh Raspberry

22

RED VELVET CAKE

Cream Cheese Frosting, Fresh Raspberry

25

ICE CREAMS

Vanilla, Strawberry, Coffee, Belgian Chocolate, Peanut Butter Crunch (N)

SORBETS

Peach, Lemon, Raspberry, Guava

8 | SCOOP

CHEESE PLATTER (N)

Alloesse Cheese Platter

Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

68

(V) Vegetarian | (S) Spicy | (P) Pork | (N) Contain Nut

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The first part of the document discusses the importance of maintaining accurate records in a business setting. It highlights how proper record-keeping can help in decision-making, legal compliance, and financial management. The text emphasizes that records should be organized, up-to-date, and easily accessible to relevant personnel.

Next, the document addresses the challenges of data management in the digital age. With the increasing volume of data generated by various sources, businesses face the task of storing, securing, and analyzing this information effectively. The text suggests implementing robust data management systems and protocols to ensure data integrity and security.

The third section focuses on the role of technology in streamlining business operations. It explores how automation and digital tools can reduce manual errors, save time, and improve overall efficiency. The document encourages businesses to invest in technology that aligns with their specific needs and goals.

Finally, the document concludes by emphasizing the importance of continuous learning and adaptation. In a rapidly changing business environment, organizations must stay updated on the latest trends and technologies to remain competitive. The text encourages a culture of innovation and ongoing professional development for all employees.



PEACOCK
ALLEY

TAPAS

TAPAS

SEASONAL OYSTERS
Red Wine Mignonette, Lemon
54

IBERICO HAM BRUSCHETTA (P)
Tomato Salsa, Basil Leaves
44

GRILLED KING PRAWNS (S)
Harissa Dip
36

STUFFED CHICKEN WINGS (S)
Spice Dust, BBQ Dip
30

WAGYU BEEF SKEWERS
Kabayaki Sauce, Spring Onions, Sesame Seeds
59

CRISPY CRUSTED COD FISH SKEWERS
Garlic Aioli, Capers
44

SWEETS

THE CLASSIC

Lemon Tart, Carrot Cake

26

VERY BERRY

Strawberry, Blueberry

24

CHOCOLATE INSPIRATION

Passion Fruit, Guanaja 70%

26

THE CAVIAR LOVER

OSCIETRE CAVIAR (30G)

Buckwheat Blinis, Egg White, Egg Yolk, Crème Fraîche, Chives, Onions

198

BELUGA CAVIAR (30G)

Buckwheat Blinis, Egg White, Egg Yolk, Crème Fraîche, Chives, Onions

398

(V) Vegetarian | (S) Spicy | (P) Pork | (N) Contains Nut

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