




Cold Appetizers

Seafood on ice 28
½ lobster tail, prawns, scallops, mussels, oysters and crab with two spicy Thai dips

Tian of Yellow Fin Tuna 20
avocado and mango
Small mesclun green bouquet and passion fruit vinaigrette

Loin of King fish 18
Pepper marinated loin of king fish with Mizuna salad, wasabi mayonnaise and sauce rouille

Mixed summer greens 14 
With marinated feta cheese and tapanade croutons

Warm Appetizers

Grilled prawns 18
On pineapple chutney with beetroot - coconut reduction

Pine nut crusted mussels 16
On cauliflower puree and basil foam

Soups

Bouillabaisse
French style fish soup with aioli and rouille crouton
Starter 14
Main 26

Lobster and crab bisque 12
With smoked salmon crostini

Main

Lobster thermidor 80
With tagliatelle and mesclun salad

Beef tenderloin 34
With wild mushroom ragout and freshly baked corn blini

Tasmanian salmon 32
Poached on creamed Jerusalem artichokes and shitake mushrooms served with baby roasted potatoes

“Catch of the day” 30
A whole grilled snapper, garoupa or seabass with roasted potatoes, sautéed vegetables and lemon aioli

Snapper fillet 28
Pan-fried on lemon scented tomato, corn and avocado salsa

King prawns 28
Grilled on lemon grass skewer with crushed potatoes, fresh vegetables and basil emulsion

Mustard and herb filled chicken breast 22
With melon risotto and steamed pak choy

Gnocchi 22
Home made with smoked salmon, peas and balsamic glaze

Ricotta and lime ravioli 18 
With vegetables ragout and sage butter

To Finish


Warm chocolate fondant 14
With caramelised pineapple compote and vanilla ice cream

Strawberry shortbread 14
With pistachio ice cream and crème Fraiche sauce

Kao Meau Mau Meang 14
Thai special dessert with super ripe mango, coconut sticky rice and mango sorbet

The Empire home made ice cream and sorbet 10
Ask for today’s flavor, 3 scoops

Prices are in B\$ and subject to 10% service charge.

 vegetarian



To Start

Thai mango and shrimp salad 19
Poached shrimps and ripe mango with a hint of spicy chili fresh coriander

Chef's salad 19
Mixed leaves, cherry tomatoes, capsicum, black olives with a choice of grilled chicken or grilled prawn brochette

Home made spring rolls 18
Choice of deep fried vegetarian or Vietnamese spring rolls served with sweet chili sauce and peanuts

Nachos 16
With guacamole, olives, melted cheese and spicy beef served with tomato sauce

Chicken and beef quesadillas 16
Served with guacamole, sour cream and tomato salsa

Sandwiches and burgers

Smoked salmon on rye bread 19
House smoked salmon served on a slice of toasted rye bread, with chopped onions, capers, egg and spring onion

Pantai club 19
Served in a toasted foccacia bread, french fries and side salad

Sirloin steak sandwich 16
Grilled sirloin steak on a grilled baquette and french fries

Grilled chicken or beef burger 22
Grilled chicken breast with sautéed mushrooms, caramelized onions and french fries

Asian

Nasi goreng 18
Fried rice with fried chicken, prawn cracker topped with fried egg

Char kway teow 18
Fried flat rice noodles, dry or with gravy and choice of seafood or chicken

Charcoal grilled satay (½ dozen) 14
Choice of chicken or beef with pressed rice, cucumber and onion

Thai pandan chicken 14
Chunky chicken pieces, wrapped and grilled in pandan leaves served with sweet and sour sauce

Pool Deck Specials

Mixed grill 28
Grilled lamb chop, sirloin steak and fish steak served with potato wedges, side salad, lemon and barbeque sauce

Grilled cod 18
Black cod from the grill with roasted vegetables and steamed rice

Traditional fish and chips 20
With french fries, tartar sauce and lemon wedges

Spaghetti or penne pasta 18
Served with black olives, tomato, parmesan cheese and fresh basil

To Finish

Black cherry ice parfait 12
Wrapped in layered sponge cake and served with stewed black cherries

Mixed fruits platter 10
Fresh seasonal fruits with homemade passion fruit sorbet

Honeydew and sago 10
Sweet and juicy honeydew balls in creamy coconut milk and honeydew reduction

Ice cream and Sorbet 3
Home made ice cream and sorbet (ask for today's flavour, per scoop)

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