

Please see the following pages for our Wellness Your Way Keto/Paleo/Low carb, Dairy Free, Gluten Free and Vegan/Vegetarian Menus

## ENTRÉE

<b>Soup of the Day</b>	18
<b>Tomato Bell Pepper Gazpacho</b> Cucumber, white crab, chive	19
<b>Green Peppercorn Calamari</b> Coriander, lime, soy	18
<b>Coconut Prawns</b> Captain Morgan Rum sauce, lettuce slaw <i>a</i>	21
<b>Beetroot Goats Cheese Salad</b> Iceberg, balsamic, walnut <i>n</i>	18
<b>King Crab Salad</b> Wakame, avocado, wasabi, lemon	22
<b>Prawn Garden Salad</b> Mixed green, red cabbage, carrot, avocado, apple cider vinegar	23
<b>Grilled Halloumi Salad</b> Sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette, pomegranate <i>n</i>	19
<b>Poke Bowl</b> Rice, edamame, sesame, avocado, radish, egg, soya mirin <i>Your choice of</i>	
Tuna	21
White Crab	23
Tofu	19
<b>Classic Bruschetta</b> Tomato, basil, cheese	18
<b>Peruvian Ceviche</b> Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	18
 TACO'S	
<b>Avocado Prawn</b> Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	27
<b>BBQ Chicken</b> Crispy corn, sweet potato, capsicum, cheddar cheese	24
<b>Soft Shell Crab Taco</b> Mango & cucumber salsa, spiced lemon pepper mayo	25
<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado	23

## MAINS

<b>Grilled Lobster Wrap</b>	Mango, baby gem lettuce, onion, chipotle mayonnaise	32
<b>Quinoa Open Sandwich</b>	Lettuce, tomato, quinoa patty, cucumber, jalapeno	24
<b>Vegetable Wrap</b>	Lettuce, hummus, cucumber, avocado, tomato confit	20
<b>EBC Burger</b>	Portobello mushroom, cheddar cheese, lettuce, tomato, fries, relish	33
<b>Grilled Reef Fish</b>	Crushed potato, asparagus, sauce vierge	28
<b>Half Tail Reef Lobster</b>	Herb and tomato salsa, grilled vegetable	48*
<b>Beer Battered Fish and Chips</b>	Mushy peas, lemon, tartare sauce	28
<b>Sri Lankan Chilli Mud Crab</b>	Coconut, pandan leaf, pita bread	28
<b>AFC Amilla</b>	fried chicken, siracha dipping sauce	28

## SIDES

<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Local Crab Mac and Cheese</b>	12
<b>Grilled Asparagus</b>	11

## DESSERTS

<b>Mango Coconut Panna Cotta</b>	14
<b>Tropical Fruit Platter</b>	14
<b>Salted Caramel Paris-Breast</b>	16
<b>Chocolate Mousse Namelaka</b>	16

**n-Contains Nuts. n - contains Alcohol** Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you. Prices are quoted in US Dollar and subject to 23.2% taxes and service. Guests on Full Board and DAI meal plans are entitled to 2 courses.

ENTRÉE

<b>Tomato Bell Pepper Gazpacho</b> Cucumber, chive	19
<b>Beetroot Goats Cheese Salad</b> Balsamic, walnut <i>n vegetarian</i>	18
<b>Wakame Salad</b> Avocado, lettuce, wasabi, lemon	19
<b>Poke Bowl</b> Rice, edamame, sesame, avocado, radish, egg, tofu	19
<b>Sweet Potato Salad</b> Wild rice, pine nut, chai seed, avocado vinaigrette <i>n</i>	19
<b>Classic Bruschetta</b> Tomato, basil, cheese <i>vegetarian</i>	18
<b>Green Peppercorn Konjac “Calamari”</b> Coriander, lime, soy	18
<b>Wild Rice Salad</b> Sweet potato, wild rice, pine nut, chai seed avocado vinaigrette, pomegranate <i>n</i>	19

TACOS

<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado, black bean	23
<b>BBQ Sweet Potato</b> Crispy corn, sweet potato, BBQ sauce, capsicum, vegan cheese	23

MAIN

<b>Quinoa Open Sandwich</b> Lettuce, tomato, quinoa patty, pickled cucumber	24
<b>Vegetable Wrap</b> Baby lettuce, hummus, cucumber, avocado	20
<b>Tofu Macaroni</b> Tomato, basil, chili flakes, olive oil, garlic & tofu	24
<b>Spring Roll</b> Carrot, cabbage, onions, mushroom, sweet chili sauce	18
<b>Mushroom Burger</b> Portobello, lettuce, tomato, fries, relish	33

SIDES

<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Grilled Asparagus</b>	11

DESSERT

<b>Tropical Fruit Platter</b>	14
<b>Sorbet and Dairy Free Ice Cream</b>	0

ENTRÉE

<b>Peruvian Ceviche</b>	Reef fish, sauce of celery, tomato, capsicum, onion, ginger	18
<b>Coconut Prawns</b>	Mayo, lettuce slaw	21
<b>Beetroot Goats Cheese Salad</b>	Whipped cheese, balsamic, walnut <i>n</i>	18
<b>King Crab Salad</b>	Wakame, avocado, wasabi, lemon	22
<b>Grilled Halloumi Salad</b>	Sweet potato, pine nut, chai seed, avocado vinaigrette, pomegranate molasses	19
<b>Poke Bowl</b>	Cabbage, edamame, sesame, avocado, radish, egg <i>Your choice of</i>	
Tuna		21
White Crab		23

MAIN

<b>Prawn Garden Salad</b>	Mixed green, red cabbage, carrot, avocado, apple cider vinegar	23
<b>EBC Burger</b>	Portobello mushroom, blue cheese, lettuce, sweet potato fries	33
<b>Grilled Reef Fish</b>	Broccoli, asparagus, sauce vierge	28
<b>Half Tail Reef Lobster</b>	Herb and tomato salsa, grilled vegetable	48*
<b>Coconut Battered Fish and Chips</b>	Mushy peas, lemon, tartare sauce, sweet potato fries	28

SIDES

<b>Garden Green Salad</b>	9
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<b>Poke Bowl</b> , Rice, edamame, sesame, avocado, radish, egg, soya mirin <i>Your choice of</i>	
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White Crab	23
Tofu	19
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<b>Avocado Prawn</b> Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	27
<b>BBQ Chicken</b> Crispy corn, sweet potato, capsicum, cheddar cheese	24
<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado	23

## MAINS

<b>Grilled Lobster Sandwich</b>	Mango, baby gem lettuce, onion, chipotle mayonnaise	32
<b>Quinoa Open Sandwich</b>	Lettuce, tomato, quinoa patty, cucumber, jalapeno	24
<b>Vegetable Sandwich</b>	Lettuce, hummus, cucumber, avocado, tomato confit	20
<b>EBC Burger</b>	Portobello mushroom, cheddar cheese, lettuce, tomato, fries, relish, almond flaxseed roll	33
<b>Grilled Reef Fish</b>	Crushed potato, asparagus, sauce vierge	28
<b>Half Tail Reef Lobster</b>	Herb and tomato salsa, grilled vegetable	48*
<b>Coconut Battered Fish and Chips</b>	Mushy peas, lemon, tartare sauce	28
<b>Sri Lankan Chilli Mud Crab</b>	Coconut, pandan leaf	28

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<b>French Fries</b>	7
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