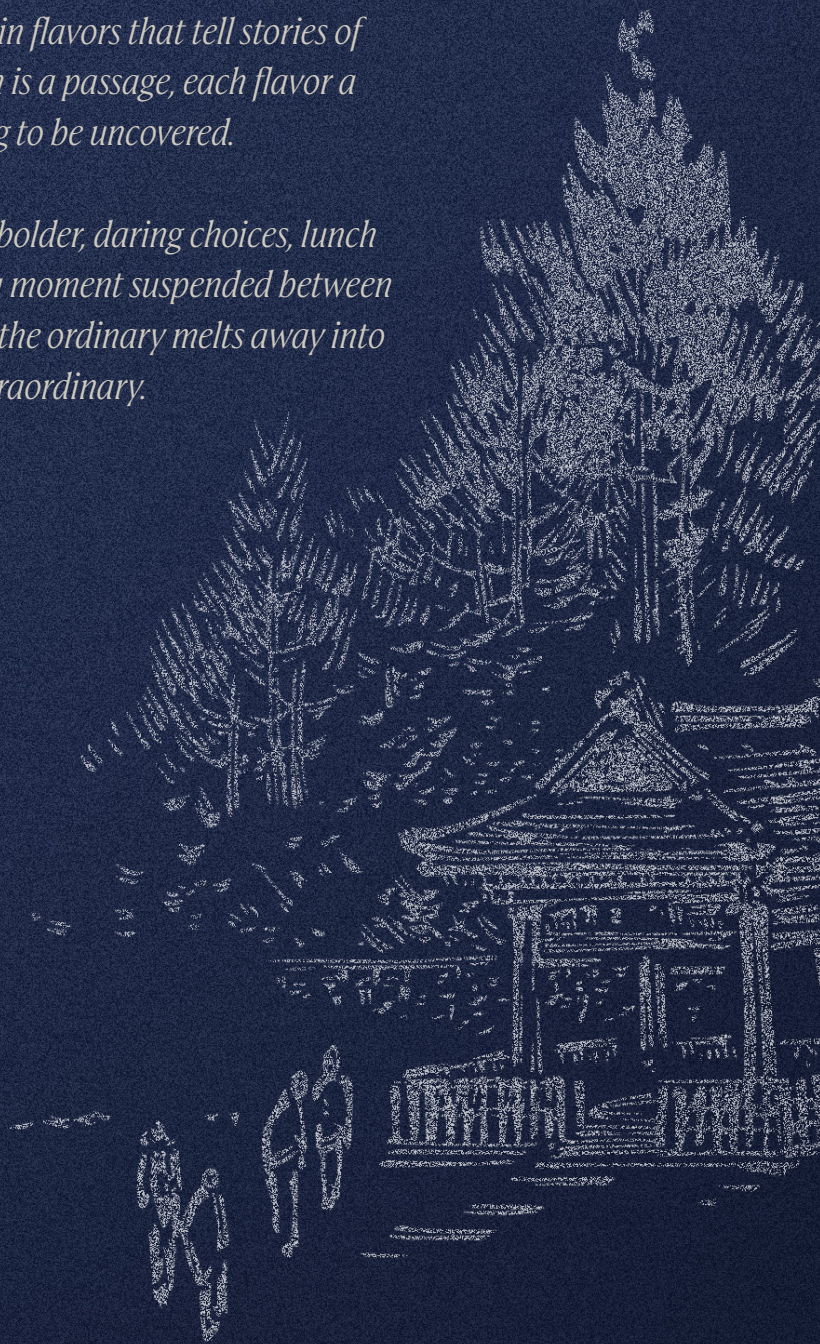


Eau ZONE

As the sun reaches its zenith, Eauzone transforms into a serene escape, where the air is filled with whispers of exotic spices and distant shores.

The midday light dances across the azure waters, inviting you to indulge in flavors that tell stories of far-off lands. Each dish is a passage, each flavor a secret, waiting to be uncovered.

From refreshing bites to bolder, daring choices, lunch at Eauzone is a journey a moment suspended between light and shadow, where the ordinary melts away into the extraordinary.



LIGHT BITES

EDAMAME	35
▪ SALTY (S)(V)(VG) Maldon Sea Salt	
▪ JALAPEÑO 🌶️ (S)(V)(VG) Jalapeño Dressing	45
CORN RIB 🌶️ (S)(D)(SE) Corn Rib, Gojuchang, Lime Zest, Ricotta	55
ATLANTIC LOBSTER TACOS (C)(E)(SF)(S) Canadian Lobster, Coriander Leaves, Wasabi Pickled, Cocktail Sauce	70
CRISPY RICE WITH SPICY SALMON 🌶️ (F)(G)(R)(SE)(S) Fresh Salmon, Avocado, Spicy Miso Sauce	60

All dishes marked with C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL | 🌱 SUSTAINABLY SOURCED | 🌶️ SPICY

Consumption of raw or undercooked animal seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

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STARTERS & SALADS

ASIAN BLACK GARLIC MIXED SALAD (SE)(G)(S) Lettuce Mix, Black Garlic Dressing, Sesame Seeds, Crispy Rice, Cucumber, Spring Onion, Avocado, Red Radish	70
CHARRED BABY GEM (SE)(E)(G) Charred Baby Gem, White Sesame Truffle Dressing, Egg, Crouton, Parmesan Crisp, Asparagus Add Grilled Prawn (SF) Add Cajun Spiced Chicken (SD)(G)	75 35 25
SEABASS & COCONUT MILK CEVICHE (F)(R)(S) Seabass, Cherry Tomato, Mango, Coriander Leaves, Red Onions, Cucumber, Sweet & Sour Sauce, Coconut Milk, Crispy Corn	100
THAI NOODLES BEEF SALAD (F) Charred Beef, Glass Noodles, Nam Jin Sauce, Cilantro, Onion, Black Fungus, Kaffir Lime Leaves	110
CHICKEN SATAY  (P)(S)(SE)(G) Marinated Chicken Skewer, Peanut Sauce, Chicken Floss, Pickled Cucumber	95

SOUPS

MISO SOUP (F)(S) Miso Based Clear Soup, Sliced Tofu, Spring Onion, Wakame	55
THAI COCONUT CHICKEN SOUP  (C)(F)(G)(S) Chicken Breast, Chicken Stock, Coconut Milk, Red Chili, Coriander, Asian Musroomm, Galangal, Lemongrass, Lime, Fish Sauce	55

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HOSO MAKI

SAKE  (F)(R)(SE)	65
Fresh Salmon, Sushi Rice, Sesame Seeds, Nori	
AKAMI  (F)(R)(SE)	65
Tuna Lean, Sushi Rice, Sesame Seeds, Nori	
AVOCADO (SE)(V)(VG)	40
Avocado, Sushi Rice, Sesame Seeds, Nori	
KAPPA (SE)(V)(VG)	35
Cucumber, Sushi Rice, Sesame Seeds, Nori	

NIGIRI & SASHIMI

NIGIRI SELECTION

2 Pieces

SAKE NIGIRI  (F)(R)	65
AKAMI NIGIRI  (F)(R)	75
HAMACHI NIGIRI (F)(R)	60
EBI NIGIRI (SF)(R)	60

SASHIMI SELECTION

2 pieces

NORWEGIAN SALMON  (F)(R)	65
BLUEFIN TUNA (F)(R)	75
U15 TIGER PRAWN (SF)	60
JAPANESE YELLOWTAIL (F)(R)	60

Eauzone hoso maki, nigiri and sashimi are served with wasabi (M), pickled ginger, and soy sauce (S)(G)

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EAUZONE SIGNATURE ROLL

SEAWEED AND GOMA DRESSING ROLL (G)(SE)(S)(V)(VE) Japanese Seaweed (Wakame), Hijiki Seaweed, Sesame Seeds, Togarashi, Sesame Dressing, Blue Flower	70
SPICY TUNA ROLL 🌶️ 🍴 (F)(G)(R)(S)(SE) Tuna Lean, Fish Roe, Sesame Seeds, Rocoto chilli, Avocado, Spring Onion	120
CALIFORNIA ROLL 🍴 (E)(F)(G)(R)(SE)(SF)(S) Crab Meat, Mango, Fish Roe, Avocado, Cucumber, Sesame Seeds, Creamy Spicy Mayo	125
TIGER PRAWNS TEMPURA ROLL (E)(G)(M)(SE)(SF) Black Tiger Shrimps, Aparagus, Tempura Crumbs, Sesame Seeds, Wasabi Mayo	100
GARDEN ROLL (SE)(S)(VG) Romain Lettuce, Asparagus, Cucumber, Avocado, Sesame Seed, Baby Spinach, Dry Seaweeds, Yuzu Juice	60

Eauzone signature rolls are served with wasabi (M), pickled ginger, and soy sauce (S)(G)

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P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS |
V-VEGETARIAN | VG-VEGAN | A-ALCOHOL | 🌱 SUSTAINABLY SOURCED | 🍴 SPICY

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MAINS SEAFOOD

- GRILLED TIGER PRAWNS**   (TN)(SF)(F)(SD) **185**
Jumbo Tiger Prawns, Spicy Tomato Cashew, Pickled Onion,
Coriander Oil, Charred Chilli, Cashew Crackling, Crispy Ginger
- CURRIED SEABASS** (F)(MO) **175**
Creamy Curry, Coconut Cream, Mussels Ragout, Ikura Pearl
- GLAZED MISO SALMON**  (S)(F) **180**
Fresh Salmon Fillet, Miso Glazed, Pumpkin Puree, Sauteed Spinach

MAINS MEAT & POULTRY

- BLACK PEPPER STIR FRIED BEEF TENDERLOIN** (G)(S)(D)(MO) **195**
Angus Beef Tenderloin, Black Pepper Sauce, Capsicum, Snow Peas, Spring Onion, Crispy Glass Noodles
- ROBATA LAMB CHOP** (F)(M)(S)(SE) **180**
Australian Lamb Rack, Mustard Miso Sauce, Smoked Eggplant Puree, Grilled Vegetables
- CHICKEN PERCIK** (D) **170**
Coconut Milk, Turmeric, Percik Sauce, Coriander Leaves, Lime

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MAINS RICE & NOODLES

BEEF CHAO FAN (E)(G)(MO)(SE)(S)	135
Angus Beef Tenderloin with Jasmine Rice, Seasonal Vegetables, Oyster Sauce, Sesame Oil	
PAD THAI (VEG, CHICKEN OR PRAWN) (P)(G)(F)(SF)(S)(E)	95/110/125
Stir Fried Rice Noodles, Egg, Bean Sprouts, Fish Sauce, Pad Thai Sauce, Roasted Peanuts, Tofu	
STONE BOWL RICE	
Sizzling Stone Pot Rice, Carrots, Tofu, Potato, Baby Corn, Spring Onion, Edamame Bean, Hijiki, Chili Garlic Sauce, Soy Sauce	
CHICKEN 🍴 (G)(SE)(S)	110
PRAWNS 🍴 (G)(SE)(SF)(S)	120
VEGETABLES 🍴 (G)(SE)(S)(V)(VG)	100

SIDES

WOK BOK CHOY (MO)(S)(SE)(G)	45
Bok Choy, Oyster Sauce, Crispy Shallot	
GRILLED ASPARAGUS (MO)(SF)(F)	58
Asparagus, Xo Sauce	
GARLIC BROCCOLINI (G)(S)(SE)(V)	55
Broccolini, Soy Sauce, Crispy Garlic	
EGG FRIED RICE (E)(SE)(V)	40
Jasmine Rice, Egg, Carrot, Spring Onion, Sesame Oil	
STEAMED RICE	20

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SIGNATURE DISH

*A la Carte / Supplement

DUCK CROQUETTES (S)(E)(G) **120 / 50***

Honey Soy, Chives Aioli, Cucumber, Ginger Floss, Red Cabbage, Black Garlic, Fried Shallot

PLATTER OF NIGIRI & SASHIMI (F)(R)(MO)(SF) **180 / 90***

6 Pieces

UMI NO MEGUMI PLATTER (SHARING) (E)(F)(G)(R)(SE)(SF)(S) **500 / 300***

Sake Nigiri, Akami Nigiri, Hamachi Nigiri, Sake Sashimi, Akami Sashimi, Hamachi Sashimi, Tiger Prawn Roll, California Roll

WAGYU BEEF & PRAWN TEMPURA YUZU TRUFFLE ROLL (E)(G)(SE)(SF)(S) **145 / 60***

Australian Wagyu Beef, Prawn Tempura, Avocado, Microgreens, Sweet Citrus Truffle Dressing

SOFT SHELL CRAB ROLL  (E)(F)(G)(R)(SE)(SF)(S) **125 / 50***

Soft Shell Crab Tempura, Tobanjan Sauce, Salmon Roe, Spring Onion, Sesame Seeds

SALMON CREAM CHEESE ROLL (E)(D)(F)(G)(R)(SE)(SF) **110 / 30***

Fresh Salmon, Tiger Prawns, Lime Zest, Tare Cream, Cream Cheese, Tobiko

CHARCOAL GRILLED WHOLE SEABASS 1KG (F)(SF)(G)(SE) **288 / 120***

Seabass, Seafood Sauce, Smoked Tamarind Chilli Sauce, Asian Slaw, Charred Lime

HOISIN DUCK (S)(D) **175 / 80***

Grilled Duck Breast, Hoisin Orange Glaze, Broccolini

SZECHUAN WAGYU BEEF (S)(SE) **345 / 170***

Ribeye, Char-Roasted Tomato Mash, Fresh Asian Herbs, Garlic Chips, Szechuan Sauce, Broccolini

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DESSERTS

VANILLA CAPPUCINO (D)(E)(G)(TN)	65
Layers Of Coffee Ganache, Chocolate Crumble, Pecan Nuts, Vanilla Ice Cream, And Milk Emulsion	
CHILLI CHOCOLATE MOUSSE  (D)(E)(G)(SE)	65
Spicy Chocolate Mousse, Sesame Tuille, Chocolate Crumble, Red Fruit Sauce, Chocolate Cream Sauce	
COCONUT PANDAN CREPE BRULEE (E)(D)(G)	65
Pandan Crepe, Pandan Custard, Vanilla Ice Cream, Coconut Jelly	
MANGO STICKY RICE (D)(G)(E)	70
Glutinous Rice, Fresh Mangoes, Mango Coulis, Coconut Vanilla Sauce	
MOCHI ICE CREAM (D) (E)(S)(TN)	60
<i>3 Pieces</i> Sweet Rice Flour Dough Filled With Ice Cream	
FRESH SEASONAL FRUITS (V)(VG)	80
Selection Of Seasonal Fruits And Berries	

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