

FOREWORD

Modern day cuisine, off shore! Signature dishes infused with sensational Indian Ocean flavours. Sophisticated Al Fresco dining.

Served on the Edge - balanced delicate flavours of the Indian Ocean with authentic modern techniques focusing on fresh and local seafood!

Welcome to Edge!

EDGE

CAVIAR

Kaviari Kristal Caviar	Caviar from sturgeon "Acipenser Schrencki" or "Dauricus Schrencki". The favorite caviar of famous Chefs. Just simply beautiful, with a dark to golden amber color. Rich and complex flavours with a final note of almond. The favorite caviar of famous Chefs.	50g	130
Kaviari Oscietre Prestige Caviar	Caviar from sturgeon "Acipenser Gueldenstaedti". Its grains are good-sized, regular, amber-coloured. Subtle and marine flavours. Good length of extremely delicate hazelnut.	50g	120
Kaviari Royal Baeri Caviar	Caviar from sturgeon "Acipenser Baeri", from Siberia. Last addition to our range, this caviar is distinguished by the size of its grains. Sparsely iodized and moderately salty, this caviar will please fine palates with its subtle complexity. Unique and iodized flavours with a silky smoked taste.	50g	120

(A) - Contains Alcohol, (P) - Pork, (N) - Contains Nuts and (V) - Vegetarian

Kindly notify one of our team members if you have any allergic intolerance.
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CAVIAR

■ Caviar Set Menu

160 per person
Add 55 with wines

Reef Fish Tartar

Transmontanus

Taittinger Brut Réserve Reims, France NV

Pan Seared Scottish Scallops
Parsnip mousseline, clam velouté

Oscietra Prestige

Taittinger Brut Réserve Reims, France NV

Langoustine Tail
Pickled kohlrabi, seaweed gel,
lobster dressing

Kristal Caviar

Chablis Domaine Saint Claire Jean-Marc Brocard
Burgundy, France 2016

Slow Cooked Salmon
Granny Smith espuma, orange crush

Transmontanus

Sancerre Domaine Patrice Moreux Loire Valley,
France 2016

Valrhona White Chocolate Parfait
Yuzu, cheese crumble, champagne
espuma

Oscietra Prestige

Amberwine Clarendelle Domain Clarence Dillon
Monbazillac, France 2015

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CAVIAR

■ Caviar Set Menu

110 per person
Add 35 with wines

Oyster On Half Shell
Horseradish snow

Oscietra Prestige

Parés Baltà Brut Cava Penedès, Spain NV

Wagyu Beef Tartar
Miso cured egg yolk

Kristal caviar

Parés Baltà Brut Cava Penedès, Spain NV

Black Cod
Zucchini & goat cheese cannelloni

Transmontanus

Chardonnay Calera Central Coast California,
USA 2014

Valrhona White Chocolate Parfait
Yuzu, cheese crumble, champagne
espuma

Oscietra Prestige

Late Harvest Viognier Finca Las Moras, San Juan,
Argentina 2012

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SET MENU

■ Edge Signature

180 per person

Mackerel Fish Fillet

Horseradish snow, compressed cucumber, sage oil

Minute Cooked Langoustine

Celery, kohlrabi, finger lime

Pan Seared Duck Foie Gras
Escalope

Lentilles du puy, ginger, mandarin

Black Cod Fillet

Orange glazed endive barley rice

Mottainai Omega Lamb Loin

Wild garlic, anchovy confit, green peas

Wagyu Beef Tenderloin

Cauliflower, beetroot, red onion

Ginger Ganache

Mascaporne, chocolate sauce, thyme, smoked chocolate ice
cream

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SET MENU

■ Edge Wine Pairing Menu

240 per person

Mackerel Fish Fillet
Horseradish snow, compressed cucumber,
sage oil

Cava, Parés Baltà Penedès, Spain NV

Minute Cooked Langoustine
Celery, kohlrabi, finger lime

Chablis, Domaine Saint Claire, Jean-Marc Brocard,
Burgundy 2015

Pan Seared Duck Foie Gras
Escalope

Riesling Feinherb Weinhaus Röss Rheingau, Germany 2016

Black Cod Fillet
Orange glazed endive barley rice

Chardonnay, Calera, Central Coast, California, USA 2014

Mottainai Omega Lamb Loin
Wild garlic, anchovy confit, green peas

Barton & Guestier Saint-Emilion Bordeaux, France 2016

Wagyu Beef Tenderloin
Cauliflower, beetroot, red onion

Shiraz Stonefish Margaret River, Australia 2016

Ginger Ganache
Mascaporne, chocolate sauce,
thyme, smoked chocolate ice cream

Barolo Chinato Vino Aromatizzato, Fontanafredda,
Piedmont, Italy, NV

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The logo for EDGE, featuring the word "EDGE" in a bold, blue, sans-serif font.

APPETISERS

■ Mackerel Fish Fillet	Horseradish snow, compressed cucumber, sage oil	38
■ Braised Oxtail Ravioli	Fava bean, smoked consommé	28
■ Half Cooked Local Yellow Fin Tuna	Lemon gel, tongarashi spice, kalamata olive tapenade	28
■ Pan Seared Duck Foie Gras Escalope	Lentilles du puy, ginger, mandarin	28
■ Alaskan Blue Crab	Crosnes pickles, daikon, caviar	38
■ Minute Cooked Langoustine	Celery, kohlrabi, finger lime	38
■ Crispy Tofu (V)	Tomato chutney, eggplant, butternut dressing	25
■ Fresh Oysters		per piece 5

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MAIN COURSE

■ Black Cod Fillet	Orange glazed endive barley rice	60
■ Mottainai Omega Lamb Loin	Wild garlic, anchovy confit, green peas	65
■ Duck Breast and Braised Leg Tortellini	Thai mango	70
■ Slow Cooked Monkfish Fillet	Black venere risotto, pickled lemon, butter	60
■ Lobster Wellington (P)	Mushroom puree, lemon, miso sauce, black forest ham	95
■ Pan Seared Polenta	Cherry tomato, ridge gourd, parsley coulis	40
■ Risotto Carnaroli	Cepes, asparagus, truffle	50
■ Edge Seafood Platter	Coral lobster, tiger prawns, scallops, shellfish, fresh atoll tuna and reef fish	145 for 1 255 for 2

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DESSERTS

■ Granny Smith Apple Cylinder (N)	Apple cider gel, almond crumble, basil sorbet	18										
■ Lavander Delight	Crunchy purple sweet potato, macerated berries, Madagascar vanilla, blue berry ice cream	18										
■ Bergamot Creamy	Marmalade, citrus jelly, rosemary orange sorbet	18										
■ Raspberry Rose Duo	Berry lime compote, crispy tulip	18										
■ Chocolate Surprise	Ginger mascarpone, manjari ganache, thyme chocolate sauce, smoked chocolate ice cream	18										
■ White Chocolate Ivory Truffle Panacotta	Malto extra virgin oil, truffle ice cream	18										
■ Fruit Platter	Lemongrass sorbet	18										
■ Cheese Selections		18										
■ Selection of Ice Cream and Sorbet	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; text-align: center;">Ice Cream</td> <td style="width: 50%; text-align: center;">Sorbet</td> </tr> <tr> <td>Vanilla</td> <td>Chocolate</td> </tr> <tr> <td>Blueberry</td> <td>Blue cheese</td> </tr> <tr> <td>Truffle</td> <td>Passion</td> </tr> <tr> <td>Smoked Chocolate</td> <td>Lemongrass</td> </tr> </table>	Ice Cream	Sorbet	Vanilla	Chocolate	Blueberry	Blue cheese	Truffle	Passion	Smoked Chocolate	Lemongrass	18
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