












small plate°

- spiced beef bombas** (3)  140
salsa romesco sauce, parmesan chips
- coconut breaded, indian ocean prawns** (3) 120
jicama, pineapple, cucumber, coriander, sweet chilli
- scallop & prawn fritters** (3)  120
scallop, prawn, roasted cauliflower, pork crackling, lime mayo
- mixed nachos**  100
tomato salsa, guacamole, sour cream, cheese sauce
- add chicken** 30
- mac & cheese balls** (3) 90
macaroni, triple cheese, truffle aioli
- parmesan fries**  70
fries, parmesan, sea salt, tomato ketchup, aioli
- bbq corn**  50
spiced butter, chilli sea salt






salads°

- quinoa salad**  85/165 small /main
red quinoa, broccoli, avocado, sunflower seeds, chickpea, beetroot, red cabbage, roast sweet potato, tahini dressing
- caesar**  80/150
chicken, crispy bacon, romaine, lettuce, poached egg, crouton, parmesan, caesar dressing
- gado gado** 80/140
steamed vegetable, rice cake, boiled egg, crackers, peanut sauce

pizza°

- gamberi**  200
fresh mozzarella, prawns, chilli, garlic, cherry tomato, rocket
- quattro funghi** 190
fresh mozzarella, four mushrooms, truffle oil, rocket
- bbq**  190
fresh mozzarella, pulled chicken, bbq pork, red pepper, onion
- margherita** 160
fresh mozzarella, tomato & basil

from the seas menu





- 500g crisp whole fish**  290
three-flavour sauce, smoked pineapple, fresh herbs
- massaman chicken curry**  200
potato, peanut, fresh coconut cream
- singapore chilli crab** (3) 150
fried mantao bun
- pork & prawn pot stickers** (3)  120
chilli oil, soy
- smoked coral trout betel leaf** (3) 120
thai herbs, lime leaf, salmon roe
- chilli salt squid**  100
fried garlic, nuoc cham
- wok-charred mushroom** 80
soy bean & wild ginger dressing
- stir-fried snake gourd** 80
oyster sauce, chilli, garlic, basil
- lao fresh vegetarian summer rolls**  75
herbs, chilli ginger sauce
- steamed organic white rice** 20

Chef recommends  Gluten-free  Contains Pork 

grill°

- seas seafood platter for two** 1.200
chef's selection of whole grilled bambu lobster with chilli & soy, fresh water crayfish with kemangi butter
- crisp whole red snapper, indian ocean calamari with wild ginger, yellowfin tuna brochette and clams with garlic, chilli & honey, served with grilled corn, steam rice
- wok-fried water spinach and assorted sambals
- local lobster** 650
500g whole lobster, tarragon butter, bisque foam, salmon roe, vegetables, baby potato
- steak frites** 400
dry-aged australian ribeye, red wine jus, café de paris butter, grilled vegetable, fries
- malaysian-style chicken satay** (3) 110
chicken thigh, coconut, spice, peanut sauce

sweet°

- bounty**  110
fresh coconut, valrhona chocolate, coconut sorbet
- tropical pavlova**  100
soft meringue, vanilla cream, mango, passionfruit
- banana churros**  80
with cinnamon sugar, choc fudge & salted caramel
- fruit plate**  60
sliced tropical fruit, fresh mint, lime
- ice-cream** *per scoop* 50
ask your waiter for today's flavours

mocktails°

- clifftop punch** 70
orange, passionfruit, pineapple, grenadine
- mango bubble** 70
mango, passion fruit, lime, soda
- minty melon cooler** 70
melon, mint, lime, soda
- lychee mint granita** 70
lychee, lychee syrup, lime, mint

juice°

- booster** 75
apple, carrot, beet, ginger, coconut, lemon
- energizer** 70
pineapple, orange, jicama, passionfruit, lemon
- tropical detox** 70
apple, ginger, turmeric, coconut water, honey
- fresh juice selection** 70
with tangerine, apple, melon, papaya or pineapple

- whole young coconut** 60

shake°

- oreo cookie 75
- banana salted caramel 75
- strawberry lychee 70
- passion peach 70

soft drink°

- coke, diet coke, sprite, tonic soda, ginger ale 40

water°

- fiji still 60
- aqua reflections still / sparkling 40

beer°

- corona 95
- san miguel light 75
- heineken 75
- bintang 60



white°

sterling vintners, chardonnay california, usa	160/800
matua, sauvignon blanc marlborough, new zealand	150/750
stump jump, riesling mclarent vale, australia	140/700

rosé°

domaine de tamary provence, france	170/850
babich marlborough, new zealand	140/700

red°

te mata, gamay noir hawkes bay, new zealand	160/800
regal, shiraz languedoc, france	150/750
kaiken, malbec mendoza, argentina	140/700

bubbles°

moët ice épernay, france	2,050
taittinger reims, france	2,050
freixenet cordon negro cava cava, spain	140/700

please ask your waiter for our full wine list

vodka°

belvedere	140/2,500
grey goose	140/2,500
ketel one	120
beluga	120

tequila°

patron anejo	190/3,500
patron silver	180/3,200
herradura	140/2,500
sauza gold	110

gin°

hendricks	140/2,500
the botanist	130
bombay sapphire	120
greenall's	110

rum°

ron zacapa	185/3,200
nusa caña	120/2,000
havana club anejo	110
myer's dark	110

whiskey°

macallan 12 yo	250/4,750
jack daniel's	130
jameson	110
johnnie walker red label	110

signature cocktails°

infinity prosecco, strawberry liqueur, berries	160
mr hendricks hendricks gin, cucumber, rosemary, lemon, tonic	155
cliff top mule vodka, mint, house ginger beer	145
the breeze vodka, lychee liqueur, lychee, lime, cranberry	145
watermelon cooler vodka, cointreau, melon, mint, lemonade	145
elderflower martini gin, sake, wasabi, cucumber, elderflower, lime	145
coco mojito rum, coconut syrup, lime, mint, coconut water	145
the jazzmin jasmine gin, jasmine syrup, lemon, ginger ale	145

classics with a twist°

lychee peach bellini prosecco, lychee liqueur, peach	160
strawberry caipiroska vodka, vanilla, strawberry, lime	145
passionfruit mojito rum, passion fruit, lime, mint, soda	145
salted caramel espresso martini vodka, kahlua, creme de cacao, espresso	145
lavender collins gin, lavender, lime, soda	145

tiki°

mai tai light & dark rum, orange curacao, orgeat, lime	145
pina colada light & dark rum, pineapple, honey, coco cream	145
treasure chest light rum, cointreau, yuzu, tangerine, lime	145

jugs°

watermelon mojito light rum, water melon, lime, mint, lemonade	145/500
white or red sangria wine, fruit, liqueur, spices, lemonade	145/500
oneeighty spritz vodka, lychee liqueur, blue curacao, sparkling wine, soda	145/500

frozen°

passionfruit margarita tequila, triple sec, passionfruit, lime	145
strawberry daiquiri rum, strawberry, lime	145
yuzu crush vodka, cointreau, yuzu, passion fruit, lemon	145

tea°

lychee & vanilla iced tea	50
mint & elderflower iced tea	50
iced thai milk tea	50
earl grey, green, jasmine, english breakfast, chamomile, peppermint, darjeeling	45

coffee°

salted cheese ice macchiato	75
double espresso	65
long black, espresso, flat white, cappuccino, café latte, macchiato	45
iced cappuccino/latte	45

oneeighty°

'after-five' menu



oneeighty°

'after-five' menu

