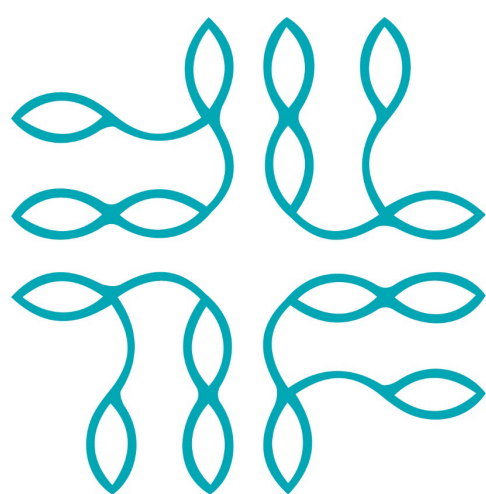




LAGOON
BAR

LUNCH MENU



CHEF’S SPECIAL SASHIMI AND SUSHI

Celebrate the timeless art of Japanese cuisine with a selection of handcrafted sashimi, and sushi. Each dish is prepared with precision, highlighting the purity, freshness, and delicate balance of traditional flavours.

SASHIMI

Akami
Bluefin Tuna Loin

Chutoro
Medium-fatty Bluefin Tuna Belly

Otoro
Fatty Bluefin Tuna Belly

Ama Ebi
Japanese Sweet Shrimp

Shime Saba
Marinated Macarel

SUSHI

Akami
Sushi Rice | Bluefin Tuna

Chutoro
Sushi Rice | Medium-fatty Bluefin Tuna

Otoro
Sushi Rice | Bluefin Tuna Belly

Ama Ebi
Sushi Rice | Sweet Shrimp

Shime Saba
Sushi Rice | Cured Mackerel



Alcohol



Dairy



Gluten



Nuts



Seafood



Spicy



Pork



Vegetarian



Vakkare



Raw

Please inform us of your dietary preferences, allergies and spice tolerance: spicy, mild or non-spicy.
Above prices are quoted in US Dollars and subject to 10% Service Charge and prevailing Government Taxes.



SUSHI AND SASHIMI

Crunchy Roll (4 pieces) 
Spicy Tuna | Avocado | Shichimi Mayo

California Roll (4 pieces) 
Crab Meat | Avocado | Tobiko

Tempura Asparagus Roll (4 pieces) 
Tanuki | Goma | Truffle Teriyaki Mayo

Maguro Nigiri (4 pieces) 
Yellowfin Tuna | Sushi Rice

Sake Nigiri (4 pieces) 
Norwegian Salmon | Sushi Rice | Ikura

Maguro Sashimi 
Yellowfin Tuna Loin | Sakura Mix

Sake Sashimi 
Norwegian Salmon | Ikura

Hamachi Sashimi 
Japanese Yellowtail | Micro Herbs

HOT AND COLD APPETIZER

Lagoon Salad 
Mixed Greens | Chuka Wakame | Yuzu Soya Dressing

Maguro Tiradito 
Yellowfin Tuna | Micro Cilantro | Yuzu Soya

Kani Harumaki 
Crab Meat | Togarashi Mayo

Ebi Tempura 
Enoki Mushroom | Daikon Oroshi | Tempura Sauce

Wagyu Tsukune 
Crispy Onion | Truffle Essence | Togarashi Mayo

Beef Wagyu Sliders 
Japanese Hamburger | Caramelized Onion

SOUP

Teiban Miso Soup 
Tofu | Shimeji | Wakame | Negi

Truffle Miso Ramen 
Pork Belly | Shitake | Dashi Broth

- Alcohol
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- Gluten
- Nuts
- Seafood
- Spicy
- Pork
- Vegetarian
- Vakkare
- Raw

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THE MAIN AFFAIR

Sake Teriyaki    
Norwegian Salmon | Glazed Eggplant | Naganegi

Tekka Donburi   
Yellowfin Tuna | Chuka Wakame | Goma Shoyu

Camarones Pachikai  
Prawns | Asparagus | Pachikai Sauce

Kohitsujiyaki   
Lamb Rack | Wasabi Mashed | Micro Vegetables

Yaki Buta    
Pork Belly | Crispy Onion | Truffle Essence

Wagyu Yaki Soba   
Julienne Striploin | Noodles | Tonkatsu Mayo

SIDES

Yakimeshi Rice    
Tori Niku | Ebi | Butter Shoyu

Yasai Itame   
Mixed Seasonal Vegetables | Garlic Soy

CHOICE OF SWEETS MEMORIES

Mikan Delight   
Mint Mandarin Compote | Bean Cream | Sorbet

Sakurambo Elegance   
Matcha Mousse | Cherry Coullis | Pistachio Crunch

Mango Dream  
Lemongrass Sponge | Lemon Streusel | Exotic Confetti

Coffee Crunch   
Espresso Mousse | Chocolate Chantilly | Hazelnut

Yuzu Posset   
Lightly Citrus Cream | Hazelnut Crumble | Mango Sorbet

-  Alcohol
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Alcohol



Dairy



Gluten



Nuts



Seafood



Spicy



Pork



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BEVERAGE



SIGNATURE COCKTAIL

Colibri

Jamaican dark rum, liquor 43, apricot brandy, pineapple juice, mandarin juice, sweet & sour

Isle

Butterfly tea infused gin, ST German, berries, sweet & sour, soda water

Capri

Aperol, vodka, passion fruit puree, bitters, sweet & sour, Sparkling wine

Serendip

Arrack, coconut rum, palm syrup, coconut syrup, fresh mint, coconut milk, soda water

Oishii

Sake, yuzu lime, vodka, mandarin puree, fresh lemongrass and ginger

LAGOON BAR SPECIAL

Vesper Martini

Gordon's gin, belvedere vodka, Lillet Blanc

Mac Tini

Hendricks gin, plum sake, Lillet rose, martini extra dry, touch of sweet and sour

CLASSIC

Piña Colada

Cuban white rum, Carrabin coconut rum blend with tropical fresh pineapple and coconut milk

Sex On The Beach

Vodka with peach schnapps, orange curacao, cranberry juice, orange

Americano

Try the Americano for a satisfying long cocktail, with campari and sweet vermouth mixed with soda water and an orange twist

Old Fashioned

Choice of blend or bourbon whiskey
local lime finished with bitter

Cosmopolitan

Vodka, cranberry, orange liqueur, citrus

Singapore Sling

London dry gin with cherry brandy, benedictine, angostura bitters, pineapple and lime juice
finished with sparkling water



CLASSIC

Mojito

Combination of Cuban rum, local fresh mint, lime with sparkling water, sugar

Moscow Mule

Traditional Russian vodka with ginger beer, fresh lime

Daiquiri

A cocktail of rum, lemon or lime juice, sugar, often with the addition of fruit and ice and mixed in as per guest choice
Flavours: berry, passion fruit, coconut, mango

Whiskey sour

Choice of blend or bourbon whiskey local, lime and sugar shaken with egg white

Margarita

Tequila, orange curacao, local lime, finished with salt

Caipirinha

This classic cocktail is made with cachaça, lime and sugar. Often with the addition of fruit and ice mixed according to guest choice

Long island iced tea

Made with equal parts of vodka, gin, tequila, rum triple sec, lime, cola

Dark and stormy

Dark rum, ginger beer, citrus

Between the sheets

Combination of cognac, orange curacao, Maldivian fresh lime

Negroni

Equal parts London dry gin, Italian vermouth and campari served on the rocks

Pisco sour

Traditional chilean pisco shaken with fresh lime, egg white, finished with bitter

Bloody mary

Russian vodka, tomato juice with salt and pepper, tomato juice, celery combined with bartender spices

Manhattan

Dry and sweet vermouth, bourbon whiskey, angostura bitters, maraschino cherry



NON - ALCOHOLIC

Pick Me

Passion fruit sorbet, black tea,
lemon juice, simple syrup

Lychee Cooler

A combination of lychee and fresh citrus
juices with citrus sprite

It's Peachy

Pureed peach shaken with fresh mango
and passion fruit and splashed with sparkling mineral water

Palm Cooler

Classic virgin mojito served with coconut milk

Red Iceberg

Non alcoholic gin, fresh watermelon, mint, sprite,
sweet and sour

SMOOTHIES

Mad Berries

Blackberries, strawberries, raspberries,
blackcurrants blend with natural yoghurt

Coco & Mango

Coconut milk, pineapple and mango
blend with natural yoghurt

Tropicana

Mango, pineapple passion fruit,
coriander blend with natural yoghurt

WATER

Vakkaru Still / Sparkling 1000ml

Aqua Panna 750ml

Evian Still 750m

San Pellegrino Sparkling 750ml

Fresh Juices
Mango| Pineapple | Watermelon | Orange

SOFT DRINKS

Coca cola | Diet coke | Fanta
Sprite | Bitter Lemon | Schweppes Tonic |
Bitter Lemon | Soda Water

Red Bull

Bundaberg ginger beer



SAKE

SAKE CARAFE 180ml

- Hakatsuru Junmai
- Hakatsuru Junmai Daiginjo
- Isake Classic
- Hakushika Junmai Daiginjo
- Choya Umeshu Single Year

SAKE BY BOTTLE

- Dassai 45 Sparkling 360ml
- Fukuju Awasaki Sparkling 300ml
- Dassai 45 Junmai Daiginjo 300ml
- Dassai 23 Junmai Daiginjo 300ml
- Dassai 23 Elegantly Topsy 720ml
- Dassai 23 Centrifuge 720ml
- Dassai 45 Junmai Daiginjo 720ml
- Dassai 45 Junmai Daiginjo 1800ml
- Dassai Beyond (Migaki Sono) 720ml
- Katsuyama Ren Junmai Daiginjo 720ml
- Katsuyama Ken Junmai Ginjo 720ml
- Tanaka 1789 x Chartier x Niepoort Limited Edition 720ml
- Tanaka 1789 x Chartier Blend 001 Tokubetsu Junmai 720ml
- Tanaka 1789 x Chartier Pavilion 720ml
- Imayo Tsukasa Koi Junmai Daiginjo 720ml
- Imayo Tsukasa Ima Oyster Special Junmai 720ml
- Arrive Platinum Kimoto Junmai Daiginjo 720ml
- Kuheiji Betsu Atsurae Junmai Daiginjo (Yamada Nishiki) 720ml
- Kuheiji Hi No Kishi Junmai Daiginjo (Yamada Nishiki) 720ml
- Hakutsuru Tenku Yamada Nishiki Junmai Daiginjo 720ml
- Hakutsuru Draft Junmai 300ml
- Hakushika Junmai Ginjo 720ml
- Hakatsuru Junmai 720ml
- Gekkikan Dry Junmai 1800ml
- Hakatsuru Junmai Daiginjo 720ml
- Isake Classic Junmai Ginjo 720ml
- Heavensake Junmai Ginjo 720ml
- Gekkeikan Horin Junmai Daiginjo 720ml
- Tenpyo Genshu Daiginjo 500ml
- Heavensake Junmai Daiginjo X Dassai 720ml
- Yamahai Sake 1800ml
- Choya Umeshu Single Year 650ml
- Dassai Umeshu 720ml



GIN & TONIC

Spiced Bombay

Bombay sapphire cinnamon, fresh ginger, grapefruit, lemon with tonic water

Green Hendricks

Hendricks gin with green apple, cucumber, fresh basil, lime with tonic water

Sweet Tanqueray

Tanqueray 10 with fresh mango, lemon, curry leaves with tonic water

Sling & Sling

Tanqueray, St. germaine, pears, lemon, orange, blueberries finished with tonic water

Monkey and Barry

Monkey 47 with mixed berry fresh mint, black pepper and tonic water

Organic Ink

Ink gin with lemon grass, fresh ginger, orange, rosemary, blueberry

BEER

San Miguel	330ml
Peroni Azuro	330ml
Heineken	330ml
Tiger	330ml
Asahi	330ml
Erdinger	330ml
Singha	330ml
Corona	355ml



ALCOHOLIC

APERITIF 40ml

- Fernet Branca
- Campari
- Aperol

RUM 40ml

- Plantation Original Dark
- Plantation 3 stars
- Gosling Black Seal
- Plantation Jamaica
- Plantation Barbados
- Plantation Trinidad
- Mount Gay XO
- Diplomatico Exclusiva Reserva
- El Dorado 15 Years
- Zacapa 23
- Clement 10 Years
- Zacapa XO

VODKA 40ml

- Stolichnaya
- Russian Standard Platinum
- Citadelle
- Absolut
- Grey Goose
- Beluga
- U’ Luvka
- Russian Standard Imperia
- Ultimate
- Crystal Head
- Tonino Lamborghini
- Kauffman Soft Collection
- Diamond
- Roberto Cavalli
- Kauffman Private Collection



GIN

40ml

- Whitley Neil London Dry
- Whitley Neil Rhubarb & Ginger
- Ginbery’s Rose
- Tanqueray
- Citadelle
- Martin Millers
- Bombay Sapphire
- Hendricks
- Aviation American Gin
- Monkey 47
- Tanqueray 10
- Siegfield Wonderleaf (Non Alcoholic)

TEQUILA

40ml

- Corralejo Reposado
- Corralejo Añejo
- Patrón Añejo
- Patrón Reposado

COGNAC

40ml

- Camus V.S
- Rémy Martin Grand Cru
- Martell V.S.O.P
- Rémy Martin V.S.O.P
- Courvoisier Napoleon
- Martell Napoleon
- Martell Cordon Bleu
- Courvoisier X.O
- Bisquit X.O
- Chabasse
- Hennessy X.O
- Davidoff Classic
- Camus Jubilee
- Hennessy Paradis
- Rémy Martin Louis XIII

IRISH WHISKEY

40ml

- Jameson
- Bushmills
- Midleton Very Rare



ALCOHOLIC

BLEND WHISKEY **40ml**

- Famous Grouse
- Dewar’s White Label
- J&B Rare
- Canadian Club
- Johnnie Walker Black Label
- Chivas Regal 12 Years
- Dewar’s 12 Years Special Reserve
- Dimple 15 Years
- Johnnie Walker Double Black
- Johnnie Walker Swing
- Johnnie Walker Gold Reserve
- Chivas Regal 18 Years
- Chivas Regal Royal Salute 21 Years
- Johnnie Walker Blue Label

AMERICAN WHISKEY **40ml**

- Maker’s Mark
- Wild Turkey
- Woodford Reserve
- Bernheim Wheat Whiskey
- Blanton’s Single Barrel
- Parker’s Heritage Collection 27 Years

SINGLE MALT WHISKEY **40ml**

- Glenfiddich 12 Years
- Cardhu
- Glengoyne 10 Years
- Glenmorangie Original 12 Years
- Laphroaig 10 Years
- Auchentoshan 12 Years
- Highland Park 12 Years
- Nikka Barrel
- Macallan 12 Years
- Talisker 10 Years
- Glenlivet 18 Years
- Ardbeg 10 Years
- Oban 14 Years
- Lagavulin 16 Years
- Balvenie 15 Years
- Singleton 18 Years
- Bruichladdich 21 Years
- Glenfiddich 21 Years
- Macallan 18 Years
- Yamazaki 12 Years



LIQUEUR

40ml

- Amaretto Disaronno
- Midori Melon
- Limoncello di Capri
- Tia Maria
- Southern Comfort
- Baileys Irish Cream
- Cointreau
- Sambuca Molinari
- Grand Marnier
- Luxardo
- Pimm’s No. 1
- Jägermeister
- Pernod
- Bénédictine D.O.M.



TEA

English Breakfast

Chamomile

Earl Grey

Peppermint Tea

Sencha Green Tea

Jasmine Green Tea

COFFEE

Americano

Espresso

Espresso Macchiato

Double Espresso

Cappuccino

Coffee Latte

Latte Macchiato

CIGAR AND CIGARETTE

Cohiba Siglo 1

Cohiba Robusto

Hoyo de Monterrey 1

Partagas 2

Romeo y Julieta Petit Coronas

Romeo y Julieta Petit Churchills

Montecristo 2

Montecristo 3

Montecristo 5

Marlboro Red

Marlboro Gold



SHISHA ---

Minty And Citrus

Citrus fruit caressed with hints of fresh mint

Apple Surprise

Apple flavors enhanced with whole fruit and fresh juices

Island Crown

Subtle hints of rose water filter through coconut and strawberry

Melon And Citrus

Medori melon liqueur combined vodka, citrus and lime shisha

Cool Planet

Selection of orange curacao mixed with grape and mint shisha

Sweet Coco

Combination of coconut rum raspberry flyover with strawberry and melon shisha

Grape To Grape

Combination of red wine and grape shisha

Shisha And Beer Bucket

(4 Beer of your choice)

Peroni

Tiger

San Miguel



