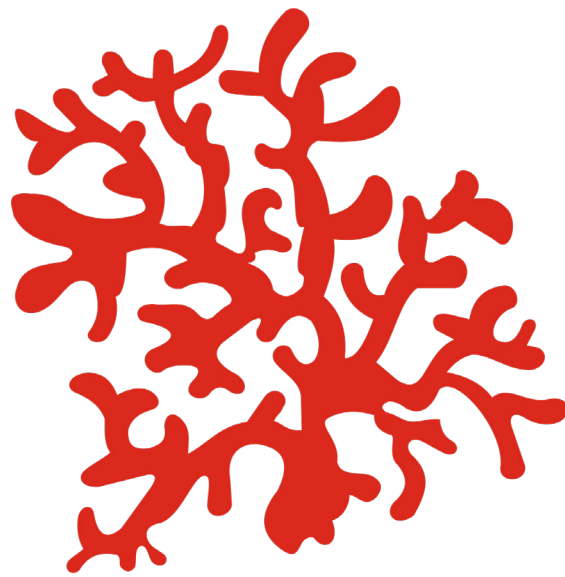




VAKKU

COLD STARTERS

Cured salmon poached beetroot 🌱🌱🌱

Orange curd salmon, marinated salmon row, merlot wine glaze, grissini

Wagyu beef carpaccio with truffle cream and arugula salad 🌱🌱

Caperberry, arugula, parmesan, potato dome

Classic foie gras torchon 🌱🌱🌱🌱

Spicy fig chutney, cassis coulis, almond dragees, brioche

HOT STARTERS

Cèpe mushroom soup 🌱🌱🌱

Sour cream, chives, truffle, crouton

Grilled prawns 🌱🌱

Coconut sambal, caramelized lime

Mediterranean octopus a la gallega 🌱🌱🌱

Herb aioli, chorizo, lemon confit, coconut sambal

Coconut sambal, caramelised lime

Local lobster bisque 🌱🌱🌱

Butter poached lobster tail, roasted cauliflower, tarragon cream

SALADS

Gem lettuce salad 🌱🌱🌱🌱🌱

Croutons, shaved parmesan, seared tuna, sesame crust, lemon dressing

Vakku classic vegan delight 🌱🌱🌱

Organic seasonal vegetables, crisp potatoes, champagne vinaigrette

Tomato and burrata salad 🌱🌱🌱

Burrata, heirloom tomatoes, green oil, arugula, pesto

MAIN COURSES

Organic Atlantic salmon 🌱🌱🌱

Pan seared, spinach purée, grilled lime, potato fondant, roasted corn

Marinated cauliflower steak 🌱

Cauliflower, chickpea purée, pesto, onion pickle, tomato relish

Catch of the day 🌱🌱🌱

Local reef fish, edamame purée, medley of vegetables, rice fricassee, vakku curry sauce

Char-grilled lamb chops 🌱🌱🌱

Crispy potatoe chips, goat cheese croquettes, mint pea purée, borderlaise sauce

Sous-vide duck breast orange citrus risotto 🌱🌱🌱

Plum ginger chutney, glazed vegetables, porcini mushroom sauce

This dish is a journey through savory, sweet and tender french duck breast cooked sous-vide for precision

Vakku surf and turf 🌱🌱

Wagyu tenderloin, ½ grilled Maldivian lobster

Baked chilean seabass with green risotto 🌱🌱🌱

Asparagus shavings, confit tomato, parmesan tulip,

Chilean seabass meets a vibrant herb infused risotto,

finished with delicate asparagus shavings and parmesan crisp for a textural contrast

VAKKU GRILL (Served with 1 choice of side dish and sauce)

Angus beef striploin 250g (400+ Day Grain Fed MS 9+)
Coarsely flecked marbling, silky buttery flavour

Poussin

Herbs marinated grilled baby chicken

Reef fish fillet

Marinated local fish grilled

Tuna fillet

Local tuna grilled

VAKKU GRILL (Served with 2 choice of side dish and sauce)

Wagyu Prefecture

100% certified tajima cattle, rare & exclusive, highly marbled, rich flavor

Tajima filet mignon mb9 250 g

Tajima New York strip mb7 300g

Tajima boneless rib-eye mb9 300g

Chateau briand sharing for two 450g

Served with butternut purée, confit garlic, grilled asparagus

COMBOS TO SHARE

Meat and seafood combo

Striploin, lamb chop, chicken sausage, tuna, calamari, mussel, prawns

Seafood combo

Lobster, calamari, mussel, octopus, prawns, oysters, tuna, reef fish

Meat combo

Baby chicken, lamb chop, striploin, merguez, veal sweet bread

SAUCES

Béarnaise

Vakku vanilla peppercorn

Argentinian chimichurri

Barbecue sauce

Bordelaise

Creamy blue cheese

Tomato salsa

Porcini mushroom sauce

Hot chili sauce

Lemon buttersauce

ON THE SIDES

Handmade fries with truffle 🍷🌱

Grilled corn on the cob with cajun butter 🥛

Heirloom honey roasted baby carrots 🥛

Dijon mustard sauteed broccoli
With smoked paprika

Grilled asparagus with parmesan 🥛

Onion rings 🍷🌱

Truffle potato puree 🥛

Pan roasted mix vegetables

Mushrooms 🥛
Roasted garlic & herb butter

DESSERTS

Vakku chocolate lava 🥛🌱🍷
Rich moist chocolate melty cake, fresh seasonal berries, stracciatella ice cream

Strawberry coconut 🍷🥛🌱🍷
Lime strawberry compote, centered coconut white chocolate delight, mascarpone sorbet

Assorted fine cheese casket
Selection of cheeses, fig chutney, berry compote, crackers

Assorted classic petit four casket
Pralines, truffles, chocolate turkish delight, arabic sweet

Seasonal berry and fruity platter