



SEA Edge de' bar & grill Restaurant is the most charming place to sip an aperitif drifting from the emotions that every sunset offers. Lulled by the sea breeze, you will have the opportunity to delight with delicacies from the grill in a very trendy atmosphere.





LUNCH

APPETIZERS

CHEF'S SELECTION OF SUSHI AND SASHIMI Freshly rolled Sushi and salmon, tuna, white fish sashimi, condiments with soy, wasabi, pickled ginger and seaweed salad	16
GRILL SCALLOPS Mix vegetables salad and peanut sauce	16
FRIED CRAB CAKE Mango salsa, sweet chili sauce and green leave	14
KUDAFUSHI SIGNATURE SALAD Crisp green salad with stilton blue cheese, sundried tomatoes and olive caviars	12
SHRIMP STUFFED EGGPLANT Mix salad & garlic aioli	17

SOUP

CREAM OF CHICK PEA Velvety chick pea soup with fresh cilantro	12 (V)
LEMONGRASS SEAFOOD STEW Lemongrass flavored seafood broth, prawn, mussels and squid with coconut milk and onion	16
LOBTER BISQUE Pernod flavored creamy lobster soup	17
CRAB MEAT AND ASPARAGUS SOUP Chinese style soup with crab meat, asparagus and egg drop	14

All prices are subject to 10% Service Charge and
12% T-GST (Tourism Goods & Service Tax)

所有的价格, 不含10%的服务费和 的政府税金



ALL DAY FAVORITE

SEARED REEF FISH WITH TOGARASHI Sautee baby gem, chick pea puree and spicy sweet sour sauce	16
BAKED SALMON FILLET Lemon and parsley crust, sautéed spinach, nectarine salsa	28
SESAME CRUSTED YELLOW FIN TUNA Mashed potato, green vegetables and chili garlic reduction	18
CALAMARI TEMPURA Fried potato, tartar sauce and mix green	18
GREEN CURRY PRAWN Thai style green curry, eggplant, coriander and serve with steamed rice	20
NASI GORENG Fried rice with chicken and shrimp serve with, fried chicken, prawn creekers, fried egg, chili sambal	14
CHAR KUEY TEOW \$14 Fried Rice noodles with shrimp. vegetables, egg and peanut	14

GRILL MEATS

T BONE STEAK.....250g	32
BONELESS CHICKEN THIGH200g	22
BEEF TENDER LOIN200g	32
ANGUS RIB EYE STEAK.....200g	32
ANGUS BEEF SIRLOIN STEAK200g	32
AUSTRALIAN LAMB RACK250g	32

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GRILL SEAFOOD

LOBSTER	100g	13
TIGER PRAWN	100g	10
KING PRAWN	100g	8
CRAB MUD	100g	7
SCALLOPS.....	100g	8
WHOLE FISH.....	100g	5
BABY OCTOPUS.....	100g	8
TUNA STEAK	200g	18
REEF FISH FILLET.....	200g	17

All grill items are served with choice of mash potato, boil new potato, baked potato or steamed rice

With sautéed vegetables or mix green salad

Choice of sauce for seafood: homemade BBQ sauce, lemon butter sauce or dill cream sauce.

Choice of sauce for meats: wild mushroom sauce, Black pepper sauce, BBQ Sauce

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SOMETHING SWEET

APPLE PIE Berry coulis and cinnamon ice cream	12
PASSION FRUIT CRÈME BRÛLÉE Flavored with passion fruit and mix nuts biscotti	14
CLASSIC CHEESE CAKE with raspberry sorbet	14
LAVA CHOCOLATE CAKE with coconut Ice cream	15
HONEY YOGURT MOUSSE Strawberry coulis and shortbread cookies	14
FRESH FRUITS PLATTERS Mix tropical fruits with coulis	12
ASSORTED OF ICE CREAM Vanilla, strawberry, mango, chocolate	3 PER SCOOP

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DINNER

APPETIZERS

BAKED CRAB	14
Succulent crab meat, champignon mushroom in rich spicy coconut reduction	
MALDIVIAN YELLOW FIN TUNA	16
Combination of tuna tartar with seared sliced tuna with emulsion of dill, citrus and teriyaki marinated Tuna	
SUNSET SIGNATURE SALAD	15
Combination of chicken ham, boiled egg, cherry tomato, baby romaine, olive, avocado, spring onion and citrus vinaigrette	
CHEF'S SELECTION OF SUSHI AND SASHIMI	16
Freshly rolled Sushi and salmon, tuna, white fish Sashimi, condiments with soy, wasabi, pickled ginger and seaweed salad	
POUCHED PRAWN AND ROCK MELON SALAD	16
Fresh juicy melon, marinated prawn, feta crumb and champagne sauce	

SOUP

SEAFOOD MISO SOUP	14
Refined soup with mussels, calamari, yellow fin tuna, wakame, Japanese tofu and chives	
HEALTHY BEEF BROTH	16
Thin slices of beef, Shiitake mushroom and julienne of vegetables	
CREAM OF BUTTERNUT SQUASH SOUP	12
TOM YAM GOOG	15
Thai style hot and sour prawn soup with mushroom and Asian herbs	

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ALL DAY FAVORITE

STEAMED BABY SNAPPER Soya ginger marinated of whole fish with bok choy and steamed rice	18
SALMON POACHED IN INFUSED OLIVE OIL Wasabi potato puree, reserved lemon, cilantro-tomato jam, tobiko hollandaise sauce	28
SEARED REEF FISH FILLET Puy lentil stew, balsamic reduction and potato straws	16
TRIO OF FISH Pan seared Salmon, green job fish and yellow fin tuna, asparagus and citrus butter sauce	18
GRILLED CALAMARI Grilled Vegetables, backed potato & garlic butter sauce	17
SEAFOOD FRIED NOODLES Fried noodle with seafood and vegetables	16

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MIX SEAFOOD GRILL GOOD FOR 2 PERSONS

Reef Lobster 400 Gm, Slipper lobster 2pcs, Tiger prawn 4 Pcs, squid 200 Gm, green mussel 6 Pcs, Whole baby Reef 1Nos, flower crab 200 Gm, Scallops 4 Pcs 130

With condiment Mix green salad and new potato

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SOMETHING SWEET

MANGO AND PINEAPPLE CRUMBLE \$14 With coconut ice cream, strawberry coulis	14
TAMARILLOS IN RED WINE REDUCTION \$14 Green apple sorbet	14
GREEN TEA CREAM BRULE \$16	16
ASSORTED OF PASTRY \$16 The chef selection of three kind of cake	16
FRESH FRUITS PLATTERS \$14 Mix tropical fruits with coulis	14
ASSORTED OF ICE CREAM Vanilla, strawberry, mango, chocolate	3 PER SCOOP

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