

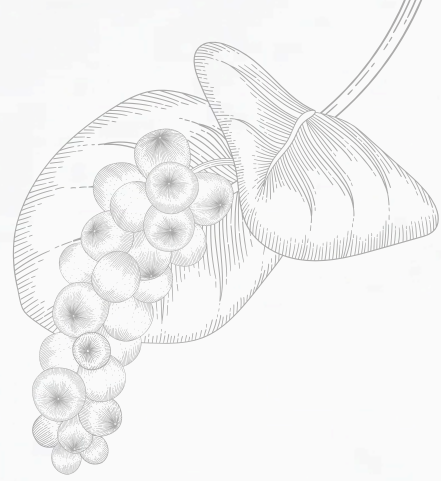
SNACKS

mushroom balls | 9
truffle mayonnaise (nf, v)

oxtail croquettes | 11
lemon & herb emulsion (nf)

lobster johnny cake | 11
spring onions, spicy mayo (nf)

flamed mussel | 13
pickled chili, lemon butter, parsley sauce (gf, nf)



STARTERS

COLD

tableside ceviche | 28
cured jerk salmon or sashimi grade tuna
seasoned with green mango, pickled chayote,
yuzu ponzu (df, gf, nf)

caesar salad | 22
gem lettuce, garlic croutons,
parmesan, anchovy dressing (nf)
add grilled chicken or prawns | 10

malli garden salad | 24
eggplant, baba ganoush,
seasonal vegetables, edible soil
(df, v)

HOT

tomato risotto | 28
sun-dried tomatoes, zucchini,
burrata, thai basil (gf, nf, v)

pumpkin velouté | 22
scotch bonnet green curry,
lemongrass, coconut (gf, v)

seared scallops | 28
creamed corn, glazed chicken wings,
basil, popcorn (gf)

PASTA

seafood fettuccine | 42
bell peppers, tomato, fennel & saffron bisque (nf)

cacio e pepe penne | 35
creamy chicken, mushroom, parmesan (nf)

ravioli | 32
stewed curried goat, coconut, spring onions (nf)

tomato & burrata linguini | 30
sun-dried tomatoes, zucchini, thai basil (nf, v)

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian
Please inform us of any allergies or dietary requirements when placing your order.
All prices are in USD and subject to 13% GST + 17% service charge.

 @malliouhanaeats | tag us and share your experience

CELESTE
by Kerth Gumbs

MAIN SELECTIONS

LAND

bbq peri peri chicken | 42
coleslaw, peppercorn sauce (df, gf, nf)

lamb chops | 46
cajun-rubbed, ragu (df, gf, nf)

pork chop | 48
honey & paprika, apples, chorizo, mustard sauce (df, gf, nf)

tenderloin | 55
caramelized onions, crispy rings, herb bearnaise (nf)

ribeye steak | 65
grilled portobello, mushroom ketchup, herb bearnaise (gf, nf)

SEA

shrimp & chorizo kebab | 37
grilled pineapple, cherry tomatoes (df, gf, nf)

swordfish | 44
green olive salsa grilled zucchini (gf, nf)

caramelized salmon | 46
orange ginger glaze, mussel sauce (gf, nf)

market fish | MP
fresh daily caught fish, salt fish patty (nf)

whole lobster | 70
lobster cocktail, garlic butter (nf)

VEGETARIAN

eggplant parmigiana | 32
oregano, parsley, mozzarella (nf, v)

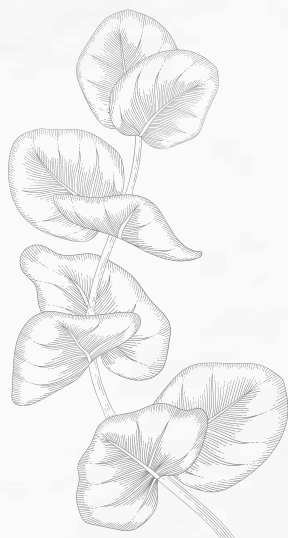
cauliflower steak | 28
apple purée, sunflower cider sauce (v)

TO SHARE

tomahawk steak | 250
cheesy scalloped potatoes, tenderstem broccoli, mixed mushrooms, peppercorn sauce

grilled fillet of snapper | 110
salt fish patty, smoked oyster, rice & peas, creole sauce

surf & turf | 155
ribeye or tenderloin with buttered lobster tail served with mashed potatoes, and onion rings



SIDES

grilled corn on the cob | 8
(gf, nf, v)

tenderstem broccoli | 10
(gf, nf, v)

truffle & parmesan fries | 14
(df, gf, nf, v)

mashed potatoes | 15
served with brisket gravy (gf, nf)

fried plantains | 8
(df, gf, nf, v)

rice & peas | 10
(df, gf, nf, v)

herb crumb mac & cheese | 14
(nf)

cheesy scalloped potatoes | 14
(gf, nf, v)