

STARTERS

COLD

tableside ceviche | 26
cured jerk salmon or sashimi grade tuna
seasoned with green mango, pickled chayote,
yuzu ponzu (df, gf, nf)

caesar salad | 20
gem lettuce, garlic croutons,
parmesan, anchovy dressing (nf)
add grilled chicken or prawns | 10

malli garden salad | 18
eggplant, baba ganoush,
seasonal vegetables (df, v)

lobster johnny cakes | 20
spring onions, spicy mayo (nf)

HOT

tomato risotto | 26
sun-dried tomatoes, zucchini,
burrata, thai basil (gf, nf, v)

pumpkin velouté | 20
scotch bonnet green curry,
lemongrass, coconut (gf, v)

seared scallops | 26
creamed corn, glazed chicken wings,
basil, popcorn (gf)

grilled asparagus | 18
pickled radishes, farm egg salad
(gf, nf)

PASTA

seafood fettuccine | 36
bell peppers, tomato, fennel & saffron bisque (nf)

cacio e pepe penne | 32
creamy chicken, mushroom, parmesan (nf)

tomato & burrata linguini | 26
sun-dried tomatoes, zucchini, thai basil (nf, v)

TO SHARE

seafood platter | 105
half lobster, prawns in garlic butter, tuna tartare,
salmon ceviche, conch ceviche, mussels salad
served with: cocktail sauce, aioli, chilli sauce,
wakame, lemon wedges



VEGETARIAN

eggplant parmigiana | 28
oregano, parsley, mozzarella (nf, v)

cauliflower steak | 24
apple purée, sunflower cider sauce (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** | 37
coleslaw, carrot, peppercorn (df, gf, nf)
- stewed curry goat** | 38
rice & peas, braised carrots
- lamb chops** | 42
cajun-rubbed, ragu (df, gf, nf)
- pork belly** | 42
honey & paprika, apples, chorizo, mustard sauce (df, gf, nf)
- glazed short ribs** | 50
caramelized onions, mashed potatoes, red wine sauce (nf)
- ribeye steak** | 60
grilled portobello, crispy onions, herb bearnaise (gf, nf)

SEA

- shrimp & chorizo kebab** | 37
pineapple, cherry tomatoes (df, gf, nf)
- swordfish** | 40
green olive salsa, zucchini (gf, nf)
- caramelized salmon** | 44
orange ginger glaze, mussel sauce (gf, nf)
- grouper** | 45
lemon butter, sautéed vegetables
- market fish** | MP
fresh daily caught fish (nf)
- whole lobster** | 70
lobster cocktail, garlic butter (nf)

SIDES

- grilled corn on the cob** | 6
(gf, nf, v)
- tenderstem broccoli** | 8
(gf, nf, v)
- truffle & parmesan fries** | 14
(df, gf, nf, v)
- mashed potatoes** | 14
served with brisket gravy (gf, nf)

- fried plantains** | 6
(df, gf, nf, v)
- rice & peas** | 8
(df, gf, nf, v)
- herb crumb mac & cheese** | 12
(nf)
- cheesy scalloped potatoes** | 12
(gf, nf, v)

DESSERTS

- malli bar** | 18
milk chocolate, hazelnut mousse, salted caramel, lemon crème fraîche ice cream
- tart celeste** | 18
Inspired by Mr. Andre Hall of Hall's Bakery
spiced coconut, chocolate caramel, raspberry & vanilla ice-cream
- tropical eton mess** | 16
coconut meringue, mixed berries, lime chantilly, soursop sorbet, olive oil
- chocolate molten cake** | 20
pistachio ice cream, vanilla, brandy anglaise

- le ducana cake** | 20
Chef Kerth's signature dessert
sweet potato, ginger, caramelized chocolate, salted milk ice cream
- banana split** | 16
salted milk ice cream, flaked almonds, raspberry coulis (gf)
- petit fours** | 14
|Milk chocolate & Bailey's (nf)
Guava cheese (nf, gf, vg)
Myers & lime gummies (nf, gf)
Rum cake madeleine (nf)