BAR SNACKS

NACHOS (V) (D) 22
Cheese sauce, tomato salsa, raw jackfruit, guacamole, sour cream

PARMESAN FRIES (V) (D) 15

CRISPY BARBECUE CHICKEN WINGS (D) 30
Sriracha mayonnaise

FRITTO MISTO (G) (SF) 34
Deep-fried mixed seafood, lemon aioli, red prawn dust

REEF FISH TACO (D) 34
Lime crema mix, pickled onion

BIKINI SANDWICH (P) (G) (D) 39
Iberico ham, truffle, Manchego

RAW

AURA SIGNATURE SEAFOOD TOWER (SF) 75
Freshly caught seafood with signature sauces

FRESH OYSTERS (SF) 39
Classic condiments

CAVIAR 15/30
Beluga 160/310
Oscietra 120/210
With traditional condiments

BURGERS

CLASSIC BEEF BURGER (P) (G) (D) 38
Marinated mushrooms, sharp cheddar, black garlic mayonnaise, tomato,
lettuce, crispy bacon, country fries

CRISPY CHICKEN BURGER (G) (D) 36
Crispy chicken, tomato relish, rucole lettuce, smoked scamorza,
chipotle mayonnaise

GREEN BURGER (VG) 35
Impossible patty, onion jam, fried crispy onions, vegan cheese, country fries

SALADS

BURRATA SALAD (V) (D) 32
Heirloom tomatoes, pomegranate dressing

CAESAR SALAD (P) (D) 30
Baby gem lettuce, Caesar dressing, pressed pancetta, pesto
croutons, poached egg
Your choice of:
Chicken (P) 32
Prawn (P) (S) 34

POKE BOWL 36
Edamame, sesame dressing, avocado, enoki mushroom,
ginger pickled tuna

CLASSIC COMFORTS

ROAST CHICKEN (D) 45
Caramelised balsamic onions, wilted spinach, carrot purée

TRADITIONAL FISH & CHIPS (G) 52
Beer battered fish, fries, tartare sauce

STEAK FRITES (D) 56
Hanger steak, Parmesan fries, garlic butter

PENNE AL PESTO (V) (D) 34
Genovese pesto, pine seeds, Parmigiano cheese, extra virgin
olive oil
Chicken 37

GLUTEN-FREE PENNE (V) 37
Gluten-free pasta, vegetables, cherry tomato

SEAFOOD LINGUINE (D) (G) (SF) 39
Linguine pasta, mixed seafood, fresh tomato, scallops, tiger
prawns, reef fish mussels, crispy fennel

WESTERN FLAVOURS

RAW

BAR SNACKS

NACHOS (V) (D) 22
Cheese sauce, tomato salsa, raw jackfruit, guacamole, sour cream

PARMESAN FRIES (V) (D) 15

CRISPY BARBECUE CHICKEN WINGS (D) 30
Sriracha mayonnaise

FRITTO MISTO (G) (SF) 34
Deep-fried mixed seafood, lemon aioli, red prawn dust

REEF FISH TACO (D) 34
Lime crema mix, pickled onion

BIKINI SANDWICH (P) (G) (D) 39
Iberico ham, truffle, Manchego

RAW

AURA SIGNATURE SEAFOOD TOWER (SF) 75
Freshly caught seafood with signature sauces

FRESH OYSTERS (SF) 39
Classic condiments

CAVIAR 15/30
Beluga 160/310
Oscietra 120/210
With traditional condiments

BURGERS

CLASSIC BEEF BURGER (P) (G) (D) 38
Marinated mushrooms, sharp cheddar, black garlic mayonnaise, tomato,
lettuce, crispy bacon, country fries

CRISPY CHICKEN BURGER (G) (D) 36
Crispy chicken, tomato relish, rucole lettuce, smoked scamorza,
chipotle mayonnaise

GREEN BURGER (VG) 35
Impossible patty, onion jam, fried crispy onions, vegan cheese, country fries

SALADS

BURRATA SALAD (V) (D) 32
Heirloom tomatoes, pomegranate dressing

CAESAR SALAD (P) (D) 30
Baby gem lettuce, Caesar dressing, pressed pancetta, pesto
croutons, poached egg
Your choice of:
Chicken (P) 32
Prawn (P) (S) 34

POKE BOWL 36
Edamame, sesame dressing, avocado, enoki mushroom,
ginger pickled tuna

CLASSIC COMFORTS

ROAST CHICKEN (D) 45
Caramelised balsamic onions, wilted spinach, carrot purée

TRADITIONAL FISH & CHIPS (G) 52
Beer battered fish, fries, tartare sauce

STEAK FRITES (D) 56
Hanger steak, Parmesan fries, garlic butter

PENNE AL PESTO (V) (D) 34
Genovese pesto, pine seeds, Parmigiano cheese, extra virgin
olive oil
Chicken 37

GLUTEN-FREE PENNE (V) 37
Gluten-free pasta, vegetables, cherry tomato

SEAFOOD LINGUINE (D) (G) (SF) 39
Linguine pasta, mixed seafood, fresh tomato, scallops, tiger
prawns, reef fish mussels, crispy fennel

WESTERN FLAVOURS

(A) Contains Alcohol | (P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy (SF) Shellfish

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.
# Aura

## Asian Flavours

### Pizza

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Roll (V) (G)</td>
<td>30</td>
<td>Cream cheese, cucumber, asparagus, avocado</td>
</tr>
<tr>
<td>Spicy Tuna Maki (S) (G)</td>
<td>32</td>
<td>Raw marinated yellowfin tuna loin, togarashi, edamame, pea shoots, sesame seeds</td>
</tr>
<tr>
<td>Prawn Tempura Roll (G) (SF)</td>
<td>32</td>
<td>Prawn, tobiko, avocado, lime mayonnaise, sesame seeds</td>
</tr>
<tr>
<td>Dynamite Roll (S) (G) (SF)</td>
<td>39</td>
<td>Lobster, cream cheese, avocado, tobiko, spicy mayonnaise</td>
</tr>
</tbody>
</table>

### Sushi

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Roll (V) (G)</td>
<td>30</td>
<td>Cream cheese, cucumber, asparagus, avocado</td>
</tr>
<tr>
<td>Spicy Tuna Maki (S) (G)</td>
<td>32</td>
<td>Raw marinated yellowfin tuna loin, togarashi, edamame, pea shoots, sesame seeds</td>
</tr>
<tr>
<td>Prawn Tempura Roll (G) (SF)</td>
<td>32</td>
<td>Prawn, tobiko, avocado, lime mayonnaise, sesame seeds</td>
</tr>
<tr>
<td>Dynamite Roll (S) (G) (SF)</td>
<td>39</td>
<td>Lobster, cream cheese, avocado, tobiko, spicy mayonnaise</td>
</tr>
</tbody>
</table>

### Rice & Noodles

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nasi Goreng (SF) (G)</td>
<td>45</td>
<td>Seafood fried rice, fried egg, pickled vegetable, chicken satay and condiments</td>
</tr>
<tr>
<td>Pad Thai (SF) (G) (N)</td>
<td>45</td>
<td>Wok-fried rice noodles with mixed seafood, peanuts</td>
</tr>
<tr>
<td>Wonton Noodle Soup (G)</td>
<td>24</td>
<td>Chicken wontons, chicken broth, bak chay, egg noodles</td>
</tr>
</tbody>
</table>

### Western Flavours

### Desserts

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiramisu (D)</td>
<td>20</td>
<td>Lady finger dipped in coffee, eggs, sugar, mascarpone</td>
</tr>
<tr>
<td>Crème Brûlée (D)</td>
<td>20</td>
<td>Rich baked custard, lemon zest, crystallised sugar</td>
</tr>
<tr>
<td>Banana Split (D) (N)</td>
<td>20</td>
<td>Fresh banana, vanilla ice cream, chocolate ice cream, whipped cream, chocolate sauce, toasted almond slices</td>
</tr>
<tr>
<td>Fudge Sunday (D) (N)</td>
<td>20</td>
<td>Vanilla ice cream, chocolate, whipped cream, crispy peanuts</td>
</tr>
<tr>
<td>Fruit Platter</td>
<td>20</td>
<td>Seasonal cut fruit</td>
</tr>
</tbody>
</table>

### Western Flavours

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita D.O.P (V) (G) (D)</td>
<td>37</td>
<td>San Marzano tomatoes, buffalo mozzarella, fresh basil</td>
</tr>
<tr>
<td>Prosciutto And Burrata (P) (G) (D)</td>
<td>39</td>
<td>San Marzano tomatoes, mozzarella, fresh arugula</td>
</tr>
<tr>
<td>Bbq Chicken (G) (D)</td>
<td>39</td>
<td>Tomato sauce, slow-roasted pulled chicken, mozzarella, olives</td>
</tr>
<tr>
<td>Roasted Wild Mushrooms (G) (D)</td>
<td>39</td>
<td>Caramelised balsamic onions, rucola</td>
</tr>
<tr>
<td>Maldivian Tuna (G) (D)</td>
<td>39</td>
<td>Smoked tuna, kopee fai leaves salad, rihaakuru, local chilli</td>
</tr>
<tr>
<td>Diavola (P) (G) (D)</td>
<td>39</td>
<td>Pepperoni, melted mozzarella, fresh arugula</td>
</tr>
</tbody>
</table>

(A) Contains Alcohol | (P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy (SF) Shellfish

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.
**TEAS & INFUSIONS**

- Get Happy 6
  - Sweet raspberries perfectly balanced by tangy fresh hibiscus
- Organic Masala Milk Tea 6
- Organic French Lemon Ginger Tea 6
- Organic Dark Chocolate Peppermint Tea 6
- Organic Mint Green Tea 6
- Organic White Coconut Crème Tea 6

**ICED TEA**

- Iced tea of the day 8

---

**COFFEE**

- Espresso 7
- Double Espresso 7
- Cappuccino 8
- Americano 7
- Ristretto 7
- Flat White 8
- Macchiato 7
- Caffè latte 8
- Iced coffee 10

**COFFEE**

- Espresso 7
- Double Espresso 7
- Cappuccino 8
- Americano 7
- Ristretto 7
- Flat White 8
- Macchiato 7
- Caffè latte 8
- Iced coffee 10

**SEASONAL FRUIT & VEGETABLE JUICE**

- Juice of the day 8

**SMOOTHIES**

- Tropical smoothie : flaxseeds, pineapple juice, coconut flakes, Greek yoghurt, honey
- Peanut butter smoothie : Dried fig, peanut butter, vanilla, almond milk
- Green Power : Cucumber, avocado, spinach, cashew nuts

**NON-DAIRY MILK OPTIONS AVAILABLE**

- Milkshakes
  - Cocoa Cola 5
  - Cocoa Cola light 5
  - Cocoa Cola zero 5
  - Sprite 5
  - Fanta 5

**HOMEMADE PROBIOTIC SODAS**

- Ginger Beer 7
- Tepache 7

**WATER**

- Hilton still water 4
- Hilton sparkling water 4

- San Pellegrino 8
- Acqua Panna 8

**BEERS**

- Corona 12
- Heineken 10
- Tiger 10
- San Miguel 10
- Lion 10

---

**COCKTAILS**

**LIVING COCKTAILS** 24

- Calamansi Hard Lemonade
  - Havana Club 3 years, ginger tepache, fresh mint, calamansi, la Perruche sugar cube
- Sandy Shores
  - Coconut fat-washed Havana Club 7 years, palm sugar, lime juice, tepache
  - Non-alcoholic options available

**SUGAR-FREE KETO COCKTAILS** 24

- Thyme Sip
  - Thyme infused vodka, fresh lime juice, thyme & Champagne foam

**SPRITZ COLLECTION** 20

- Holiday Spritzer
  - Vanilla syrup, fresh mint, fresh passion fruits, sparkling wine, passion fruit and mint popsicle
- Gin Spritz
  - Gin, fresh cucumber, jasmine syrup, Supasawa, sparkling wine
- Lemon Spritz
  - Fresh white grapes, lemongrass syrup, rose lemonade, sparkling wine

**SANGRIAS**

- By the glass 20 | By the pitcher 110
- Sangria Sparkling
  - Sparkling wine, pomegranate, rosemary, osmanthus, Monin Lemon Rantcho, The Bitter Truth pink gin
- Sangria Rosé
  - Rosé wine, fresh raspberry, Chambord, fresh cut grapefruit wedges, strawberry, basil & rose syrup, passion fruit, sparkling water

---

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.
**CHAMPAGNE**

- NV - Moët & Chandon Impérial Brut — France
  - By the glass 45 | By the bottle 220
- NV - Fleury Blanc de Noirs — Organic — France
  - By the glass 48 | By the bottle 280

2011 — Louis Roederer Blanc de Blancs — Organic — France

  - By the bottle 390

**SPARKLING WINE**

2020 — Crudo Prosecco — Organic — Italy

  - By the glass 15 | By the bottle 80

2020 — Sea Change Prosecco Rosé — Organic and Biodynamic — Sustainable — Italy

  - By the glass 15 | By the bottle 80

**WHITE WINES**

- **CHABLIS**

  Chablis is a Chardonnay making wine region in the northwest corner of Burgundy, France. Unlike other Chardonnay wines, Chablis rarely uses oak-aging, resulting in a very different style and taste profile. It’s because of Chablis’ renown that the unoaked Chardonnay style is popular worldwide. Wines from Chablis are frequently described as having citrus and white flower aromas with dry, lean, light-bodied flavors of citrus, pear, minerality, and salinity.

  - 2020 — Jean-Paul & Benoît Droin Chablis — France
   - By the bottle 150

- **CHARDONNAY**

  Chardonnay is the world’s most famous white-wine grape and one of the most widely planted. Chardonnay wines have high aromatic complexity, this is usually due to winemaking techniques (particularly the use of oak) and a distinctive buttery aroma. Fermentation and/or maturation in oak barrels contributes notes of vanille, smoke, and hints of sweet spices such as clove and cinnamon. Extended lees contact while in barrel imparts biscuity, doughy flavors.

  - 2017 — Storypoint Chardonnay — Organic — USA
   - By the glass 18 | By the bottle 90

- **GEWÜRZTRAMINER**

  Gewürztraminer is a grape variety that produces some of the world’s most distinctive aromatic wines. Its perfumed style is somewhat polarizing, intense floral scent and sweet-spice flavors.

  - NV — Adobe Réserve Gewürztraminer — Chile
   - By the glass 14 | By the bottle 70

---

**BEVERAGES**

**COCKTAILS**

- **Sangria White**
  White wine, tangerine juice, lemon juice, plum sake, house-made sugar syrup, ginger beer
- **Sangria Red**
  Traditional Sangria

  **SUMMER COCKTAILS 20**

  - **Vanilla passion**
    Vanilla infused vodka, passion fruit purée, fresh lime juice, house-made vanilla syrup
  - **Fire**
    Tequila, Cointreau, red currant shrub, jalapeño syrup or local chilli syrup, lemon juice, chickpea water
  - **Rubab**
    Rhubarb sake, vodka, passion fruit

  **Paloma**
  Tequila blanco, clarified yuzu & hibiscus cordial, grapefruit Himalayan salt, soda

  **PIÑA COLADA 20**
  Traditional piña colada

  **CLASSICS 20**
  - Negroni
  - Martini
  - Gin fizz
  - Singapore Sling
  - Espresso martini
  - Mojito
  - Moscow mule

  **SUMMER COCKTAILS 20**
  - **Vanilla passion**
    Vanilla infused vodka, passion fruit purée, fresh lime juice, house-made vanilla syrup
  - **Fire**
    Tequila, Cointreau, red currant shrub, jalapeño syrup or local chilli syrup, lemon juice, chickpea water
  - **Rubab**
    Rhubarb sake, vodka, passion fruit

  **Paloma**
  Tequila blanco, clarified yuzu & hibiscus cordial, grapefruit Himalayan salt, soda

  **PIÑA COLADA 20**
  Traditional piña colada

  **CLASSICS 20**
  - Negroni
  - Martini
  - Gin fizz
  - Singapore Sling
  - Espresso martini
  - Mojito
  - Moscow mule

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.
SAUVIGNON BLANC
Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. Classic Sauvignon Blanc aromas range from grass, nettles, blackcurrant leaf and asparagus to green apples and gooseberries, and to more esoteric notes such as grass.

2021 – Wishbone Sauvignon Blanc – New Zealand
By the glass 14 | By the bottle 70

2020 – Sea Change Sauvignon Blanc – Organic and Biodynamic – Sustainable – France
By the glass 14 | By the bottle 70

2021 – Adobe Sauvignon Blanc – Organic and Vegan – Low ABV – Chile
By the glass 14 | By the bottle 80

2021 – Menade Sauvignon Blanc – Organic – Spain
By the bottle 110

VERMENTINO
Vermentino is a white-wine grape grown in various locations in Liguria, Italy, the crisp freshness and minerality echo the cool, bright landscape of the Carrara marble quarries.

2020 – Tenuta Guado al Tasso Vermentino – Italy
By the glass 22 | By the bottle 120

ROSE WINES

NV – Muga Rosado – Spain
By the glass 15 | By the bottle 90

2021 – Emiliana Adobe Reserva Rosé – Organic and Vegan – Low ABV – Chile
By the glass 14 | By the bottle 70

2020 – Studio by Miraval Provence Rosé – Angelina Jolie - Brad Pitt – Famille Perrin – France
By the bottle 110

2020 – Chateau Miraval Provence Rosé – Angelina Jolie - Brad Pitt – Famille Perrin – France
By the bottle 150

RED WINES

Cabernet Sauvignon is probably the most famous red wine grape variety on Earth. The classic profile of Cabernet Sauvignon tends to be full-bodied wines with high tannins and noticeable acidity that contributes to the wine’s aging potential. Blackcurrant notes that can be accompanied by green bell pepper notes, mint and cedar which will all become more pronounced as the wine ages.

2020 – Crudo Cabernet Sauvignon – Organic – Italy
By the glass 14 | By the bottle 70

MALBEC
Malbec is a full-bodied red wine that grows mostly in Argentina. Known for its plump, dark fruit flavors and smoky finish, Malbec wine offers a great alternative to higher priced Cabernet Sauvignon and Syrah. Gives its best served cool.

2019 – Kaiken Reserva Malbec – Argentina
By the glass 14 | By the bottle 70

SHIRAZ
Shiraz wines are well known for their rich and juicy mid-palate. You can expect to taste flavours of pepper, spice and sweet red fruit. We also often get a different feel on the palate, strong on the front in the mouth and on the finish but with a slightly different mid-palate feel.

2020 – Reyneke Shiraz – Organic and Biodynamic – South Africa
By the bottle 14 | By the bottle 70

BEVERAGES

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.
In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.

All prices are in US Dollars and are subject to service charge and applicable taxes.

Available from 4.00 pm to 6.30 pm