

BAR SNACKS

NACHOS (V) (D) 22

Cheese sauce, tomato salsa, guacamole, sour cream

PARMESAN FRIES (V) (D) 15

CRISPY BARBECUE CHICKEN WINGS (D) (G) 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

RAW

AURA SIGNATURE SEAFOOD TOWER (SF) 75

Freshly caught seafood with signature sauces

FRESH OYSTERS (SF) 39

Classic condiments

CAVIAR 20/30

Beluga 220/310

Oscietra 120/ 210

With traditional condiments

CATCH OF THE DAY 69

Freshly caught fish, cooked according to your preference, and to be served in 45 minutes

Choice of: Whole fish or Fish fillet; Grilled or Pan seared;

in your choice of sauce : Lemon butter, Tomato caper or Soy ginger sauce

Accompanied by mixed salad and sautéed vegetables

SALADS

BURRATA SALAD (V) (D) 32

Heirloom tomatoes, pomegranate dressing

CAESAR SALAD (P) (D) 30

Baby gem lettuce, Caesar dressing, pressed pancetta, pesto croutons, soft boiled egg

Your choice of:

Chicken (P) 32

Prawn (P) (S) 34

POKE BOWL 36

Edamame, sesame dressing, avocado, enoki mushroom, ginger pickle, tuna

AVOCADO AND ROASTED PUMPKIN SEED SALAD (VG) 34

Avocado, baby spinach, pumpkin seeds, passion fruit dressing

HEALTHY GREEN SALAD (VG) 32

Asparagus, green beans, mixed greens, spinach, Japanese cucumber, cherry tomatoes, lemon dressing

SOUPS

CLEAR VEGETABLE SOUP (VG) 22

Broccoli, baby spinach

ROASTED TOMATO SOUP (V) 22

Basil, roasted plum tomato

BURGERS & SANDWICHES

CLASSIC BEEF BURGER (G) (D) 38

Marinated mushrooms, sharp cheddar, black garlic mayonnaise,
tomato, lettuce, crispy beef bacon, country fries

CRISPY CHICKEN BURGER (G) (D) 36

Crispy chicken, tomato relish, rucola lettuce, smoked scamorza,
chipotle mayonnaise

GREEN BURGER (VG) 35

Impossible patty, onion jam, fried crispy onions,
vegan cheese, country fries

AVOCADO ON TOAST (Gluten-free) (VG) 32

Millet bread, arugula leaves, asparagus spears, balsamic reduction

BIKINI SANDWICH (P) (G) (D) 39

Iberico ham, truffle, Manchego

PIZZA

MARGHERITA D.O.P (V) (G) (D) 37

San Marzano tomatoes, buffalo mozzarella, fresh basil

PROSCIUTTO AND BURRATA (P) (G) (D) 39

San Marzano tomatoes, mozzarella, fresh arugula

BBQ CHICKEN (G) (D) 39

Tomato sauce, slow-roasted pulled chicken, mozzarella, olives

ROASTED WILD MUSHROOMS (G) (D) 39

Caramelised balsamic onions, rucola

MALDIVIAN TUNA (S) (G) (D) 39

Smoked tuna, kopee fai leaves salad, rihaakuru, local chilli

DIAVOLA (P) (G) (D) 39

Pepperoni, melted mozzarella, fresh arugula

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

SCOTTISH SALMON 55

Steamed vegetable, sauce vierge, pan-seared salmon

WOK-FRIED TOFU (VG) 44

Silken tofu, Asian greens, garlic chips

ASIAN FLAVOURS

SUSHI

VEGETARIAN ROLL (V) (G) 30

Cream cheese, cucumber, asparagus, avocado

SPICY TUNA MAKI (S) (G) 32

Raw marinated yellowfin tuna loin, togarashi, edamame, pea shoots, sesame seeds

PRAWN TEMPURA ROLL (G) (SF) 32

Prawn, tobiko, avocado, lime mayonnaise, sesame seeds

DYNAMITE ROLL (S) (G) (SF) 39

Lobster, cream cheese, avocado, tobiko, spicy mayonnaise

RICE & NOODLES

NASI GORENG(S) (G) (SF) 45

Seafood fried rice, fried egg, pickled vegetable, chicken satay and condiments

PAD THAI (S) (G) (SF) (N) 45

Wok-fried rice noodles with mixed seafood, peanuts

WONTON NOODLE SOUP (G) 24

Chicken wontons, chicken broth, bok choy, egg noodles

DESSERTS

CARAMEL COFFEE ENTREMET (D) (G) (N) 20

Coffee crèmeux with Bavarian caramel, almond sponge

KANAMADHU WARM CHOCOLATE FUDGE, VANILLA ICE CREAM (N) (D) 20

A traditional Maldivian delicacy made with sea almond, bitter chocolate, butter

BLACK SESAME PANNA COTTA WITH MANGO PÂTÉ (V) (D) 20

Crunchy roasted black sesame, rich vanilla crèmeux, mango pâté

CRÈME BRÛLÉE (D) 20

Rich baked custard, lemon zest, crystallised sugar

BANANA SPLIT (D) (N) 20

Fresh banana, vanilla ice cream, chocolate ice cream, whipped cream, chocolate sauce, toasted almond slices

FUDGE SUNDAY (D) (N) 20

Vanilla ice cream, chocolate, whipped cream, crispy peanuts

FRUIT PLATTER 20

Seasonal cut fruit

BY SCOOP (D) 7

Maple walnut ice cream (D) (N)

Vanilla brownie ice cream (D)

Swiss chocolate ice cream (D)

Valencia orange sorbet (VG)

SOFT SERVE ICE CREAM (D) 6

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

FRESH OYSTERS (SF) 39

Classic Condiments

CAVIAR 20/30

Beluga 220/310

Oscietra 120/ 210

With traditional condiments

VEGETARIAN ROLL (V) (G) 30

Cream cheese, cucumber, asparagus, avocado

SPICY TUNA MAKI (S) (G) 32

Raw marinated yellowfin tuna loin, togarashi, edamame, pea shoots, sesame seeds

PRAWN TEMPURA ROLL (G) (SF) 32

Prawn, tobiko, avocado, lime mayonnaise, sesame seeds

DYNAMITE ROLL (G) (S) (SF) 39

Lobster, cream cheese, avocado, tobiko, spicy mayonnaise

Available from 4.00 pm to 6.30 pm



Aura

ASIAN MENU

Our creative interpretation of Asian cuisine
featuring home-style dishes prepared with traditional ingredients
and aromatic spices.

APPETISERS

VEGETARIAN

VIETNAMESE RICE PAPER ROLL (V) 32

Vermicelli rice noodle, vegetables

EDAMAME SALAD (V) (G) 24

Salad of pickled cucumber, mizuna leaves, light miso mayonnaise, toasted in black and white sesame seeds

GADO-GADO (V) (G) (N) 28

Carrots, cucumber, bean sprouts, cabbage, bean curd, tofu and crackers served with tangy peanut sauce

SZECHUAN CRISPY VEGETABLES (G) (S) (VG) 32

Vegetables in spicy Szechuan sauce

STIR-FRIED ASPARAGUS, SILKEN TOFU, AND BOK CHOY (G) (VG) 32

Crushed black pepper, sesame oil

EDAMAME (GLUTEN-FREE) (VG)

Choice of:

Salted 22

Tobanjan 22

NON-VEGETARIAN

BEEF TATAKI (G) 38

Seared beef with kobe sauce, ginger and crispy garlic

ASIAN SALMON CEVICHE (G) 38

Diced salmon in chiffon sauce

EBI TEMPURA (SF) (G) 40

Battered and fried prawns, matcha salt and dashi soy sauce

CHICKEN YAKITORI (S) (G) 34

Chicken and leeks

CRISPY FRIED FISH (G) 34

Sesame oil, cilantro sauce

CHAR SIU PORK SALAD (P) 38

With leeks and cucumbers

SOUPS

RAMEN NOODLES (G)

In traditional Japanese broth

Exotic mushrooms and vegetables (V) 20

Tobanjan spicy chicken (S) 22

ASIAN GREEN SOUP WITH WONTON NOODLES (V) (G)

Poached wonton, water chestnut and tofu (N) 20

Chicken 22

SINGAPOREAN LAKSA (S) (SF)

Rice noodle, soft boiled egg and tofu in spicy coconut broth

Prawns (SF) 24

Chicken 24

SIGNATURE ROLLS

(6 pieces, per portion)

VEGETARIAN

ASPARAGUS TEMPURA (G) 30

Fried asparagus in chef's signature sauce

VEGETARIAN CALIFORNIA (G) 30

Inari, avocado, cucumber, cream cheese topped with sesame seeds

AVOCADO ROLL (G) 32

Avocado, sesame seeds, togarashi

NON-VEGETARIAN

SPICY TUNA (S) (G) 32

Marinated tuna in house-made spicy sauce

PRAWN TEMPURA URAMAKI (SF) (G) 32

Sesame seeds, crispy tonkatsu

RAINBOW (G) 39

Salmon, tuna, avocado, yellowtail, mackerel

CALIFORNIA (SF) (G) 32

Crab stick, avocado, cucumber, cream cheese, and tobiko (flying fish roe)

SALMON ROLL (G) 39

Salmon, crispy topping, in signature sauce

SASHIMI & NIGIRI

(8 pieces, per portion 42)

(4 pieces, per portion 30)

MAGURO (RED TUNA)

SAKE (SALMON)

HAMACHI (YELLOWTAIL)

UNAGI (BARBECUED EEL)

EBI (SHRIMP)

HOTATE (SCALLOP)

REEF FISH

DAIKON (PICKLED RADISH)

SHITAKE (SWEETENED MUSHROOM)

PLATTER 62

8 pieces of Sashimi

4 pieces of Nigiri

6 pieces of chef's Signature Roll

MAINS

VEGETARIAN

EGGPLANT IN HOT BASIL SAUCE (S) (G) 40

Deep-fried eggplant in spicy Thai sauce

WOK-TOSSED TOFU (VG) (GF) 40

Silken tofu simmered with fresh vegetables

ASIAN GREENS IN SOY GARLIC SAUCE (G) 40

Light soy sauce, burnt garlic sauce

SINGAPORE CHILLI PRAWNS (S) (SF) 55

Ginger and garlic chilli, egg

SIGNATURE WOK-TOSSED LOBSTER (100 grams)(SF) 25

In ginger scallion

INDONESIAN MANGO AND LIME GRILLED FISH (G) 45

Aromatic spicy mango, coriander leaves, baby bok choy

BLACK PEPPER BEEF (G) 55

Red onion, capsicum, broccoli, black pepper sauce

WOK-TOSSED SZECHUAN CHICKEN (S) (G) 46

Dry chilli, fresh celery, Szechuan sauce

LAMB CHOPS (G) (D) (S) 55

Signature Thai sauce, Granny Smith apple sauce

ASIAN PORK RIBS (G) (P) 55

Fried rice, pickled vegetables

JAPANESE CURRY RICE (G)

Vegetarian 46

Chicken 48

NON-VEGETARIAN

NOODLES AND RICE

STEAMED JASMINE RICE (V) 12

VEGETABLE FRIED RICE (V) (G) 22

EGG FRIED RICE (G) 22

WOK-TOSSED NOODLES (G)

Vegetable 22

Chicken and egg 24

PAD THAI (S) (N) (SF) (G) 45

Rice stick noodles, prawn, egg, ground peanut and tamarind sauce

YAKI UDON NOODLE (S) (G) (SF) 45

Shrimp, calamari, capsicums, snow peas, teriyaki sauce

DESSERTS

THAPTHIM KROP (VG) 20

Sweetened pandan leaf-flavoured coconut milk with water chestnuts

YUZU CHEESECAKE (D) (G) 20

Rich and creamy cheesecake

MANGO PUDDING (VG) (DAIRY FREE) 20

Silky pudding with coconut and mango

COCONUT ICE CREAM (D) 10