

# Kurulu Bay

The Kitchen at Kurulu Bay embraces a culinary landscape shaped by a sea-to-table philosophy. Mindful attention is placed on the quality of ingredients. Sourcing fresh seafood and sustainable harvested produce from the surrounding area, prepared using organic oils and ingredients.

Starter	<b>Beetroot and Citrus</b> Orange, EV olive oil, nuts	USD 8
	<b>Roasted Cauliflower</b> Miso herbs, curry leaf oil	USD 8
	<b>Char Grilled Cabbage</b> Miso, herbs, curry leaf oil	USD 8
	<b>Purple Yam</b> Miso, grated coconut	USD 10
	<b>Daikon Steak</b> Miso, quinoa salsa	USD 10
	<b>Grilled Zucchini</b> Miso, herbs	USD 8
Main	<b>Crispy Pork Belly</b> Miso, salsa verde	USD 12
	<b>Langoustine Lobster Roll</b> Brioche, brown butter mayonnaise, chilli	USD 14
	<b>The Kurulu Green Salad (vg)</b> Avocado, rocket, herbs, nuts	USD 10
	<b>Prawn Curry (vg)</b> Basmati, coconut sambal, seasonal vegetables	USD 17
	<b>Seared Yellow Fin Tuna Steak</b> Balsamic teriyaki, preserved lemon	USD 15
	<b>Slow-cooked Pork Shoulder</b> Lemon, sage, almonds	USD 15
	<b>Pan-grilled Mahi Mahi</b> Miso glaze, seasonal greens	USD 15
Dessert	<b>Flourless Chocolate Cake</b> Vanilla Ice Cream (+ USD 2)	USD 7
	<b>Pavlova</b> Mango, passion fruit cream	USD 7
	<b>Home made ice cream</b> Mango, vanilla	USD 7

Please let us know if you have any food allergies or special dietary needs.  
All prices are subject to 10% service charge and applicable government taxes.

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## Daily Specials

<b>Red Snapper Sashimi</b> Radishes, EV olive oil	USD 12
<b>Tuna Sashimi</b> Soy, ginger, sweet wasabi	USD 12
<b>Tuna Tartar Open Temaki</b> Nori, gochujang, sesame oil	USD 10
<b>Chermoula Grilled Langoustine</b> Avocado, rocket, EV olive oil	USD 20

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