



Ke-Un brings to life a 'Pacific Rim' fusion cuisine experience which takes its inspiration from the geographical 'ring of fire' surrounding the Maldives.

From the highly spiced and fragranced cuisine of East Asia to the bold, fiery flavors of South America and Oceania, here you can revel in good food prepared with the utmost attention whilst appreciating quality time with your companions.



STARTERS

MÓGŪ TANG, CHINA (S) (C) (V) (GF)

\$25.00

Clear Mushroom Ginger Broth, House-Made Organic Tofu, Baby Vegetables & Coriander

HAR GOW, CHINA (S) (C) (SS)

Steamed Green Dumpling, Sesame Dip (V)

\$28.00

Sauce (CR)

\$30.00

Prawn & Ginger

LIAN OU, CHINA (S) (SS) (V) (GF)

\$26.00

Mixed Greens and Lotus Salad, Tomato, Avocado, Marinated Seaweed, Soy Custard & Sesame Dressing

PANSEARED HOKKAIDO SCALLOPS, JAPAN (S) (SS) (CR)

\$37.00

Yuzu Butter Sauce, Edamame Beans

Please allow a \$15 charge to your Premium All-Inclusive meal plan

TIRADITO, PERU(F) (GF)

\$35.00

Thinly Sliced Reef Fish, Aji Chili Sauce, Lime with Avocado, Tomato Salsa & Coriander

SATEBANDENG, INDONESIA (SS) (CR)

\$25.00

Chicken

Beef

Prawns Skewers, Served with A Savory Peanut Sauce (CR)

LUMPIA BABOY, PHILIPPINES (P) (S) (D)

\$25.00

Crispy Pastry Stuffed with Pork &Vegetables, Salsa 'Rojas'

SEAWEED SALAD, JAPAN (S) (F) (SS)

\$25.00

Seared Yellow Fin Tuna, Wakame, Edamame Beans, Ginger Ponzo Sauce

TACOS TICOS, COSTA RICA (D)

\$28.00

Crispy Tacos, Shredded Chicken, Spicy Pineapple Salsa

PRICES ARE IN USD & ARE INCLUSIVE OF 17% GST AND SERVICE CHARGE. PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCE. CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.E

(SS) Sesame Seeds (N) Nuts (CR) Crustacean (V) Vegetarian (GF) Gluten-free (E) Egg (D) Dairy
(P)Pork (S) Soy (M) Mollusks (C) Celery (F) Fish (MU) Mustard (L) Lupin (A) Alcohol



MAINS

ADOBO, MEXICO(F) (GF)	\$38.00
<i>Pan Seared Salmon Fillet, Marinated in Mexican Adobo, Guacamole, Chili, Bean Salad, Creamy Corn Sauce</i>	
CHOO CHEE GOONG, THAILAND (CR) (C) (F) (S) (GF)	\$48.00
<i>Stir Fried Tiger Prawns in Choo Chee Curry Sauce, Mushroom & Vegetables, Kaffir Lime</i>	
MASSAMAN, THAILAND (CR) (N) (F) (GF)	\$36.00
<i>Rich, Flavorful & Aromatic Curry Served with Beef, Steamed Jasmine Rice & Prawn Crackers</i>	
YANGNYEOM (KOREA) (D) (C)	\$38.00
<i>Sweet & Sour Pan-Seared Corn Fed Chicken Breast Marinated in Gochujang Chili Paste Served with Kimchi & Korean Spice</i>	
LAKSA (MALAYSIA) (CR) (S) (F) (GF)	\$50.00
<i>Tangy & Creamy Seafood Curry, Rice Noodles, Egg, Crispy White Tofu & Bok Choy</i>	
	\$25.00
<i>OR Vegetarian</i>	
ROBATAYAKI, JAPAN -200G STEAK (C) (CR)	\$69.00
<i>Wagyu M5 Striploin Glazed with Teriyaki Sauce, Honey Roasted Vegetables</i>	
<i>Please allow a \$25 charge to your Premium All-Inclusive meal plan</i>	
LAPU LAPU, PHILIPPINES (S) (F)	\$25.00
<i>Steamed Local Reef Fish Fillet, Tagalog Style</i>	
THIT KHO TAU, VIETNAM (S) (P) (N)	\$30.00
<i>Sticky Pork Belly Slow Roasted Vietnamese Style Salad & Smashed Peanuts</i>	
WOK TOSSED DUCK, VIETNAM (S) (F)	\$30.00
<i>Duck Breast, Ginger, Lemongrass, Chili, Tamarind, Broccoli, Basil, Soy, Fish Sauce, Served with Jasmine Rice</i>	
RENDANG TOFU, INDONESIA (V)	\$30.00
<i>Tofu, Potato, Coconut, Galangal, Turmeric, Chili, Lemongrass, Served with Jasmine Rice</i>	

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DESSERTS

LIMEPARFAIT, USA (SS) (E) (GF)

\$22.00

Frozen Lime, Tropical Fruit, Matcha Sauce, Chocolate Curls and Spicy Mango Salsa

THE FRUIT GAME, MEXICO (V) (GF)

\$22.00

Freshly Cut Fruits, Passion Fruit Pearls, Dragon Fruit Sorbet, Coconut Coulis

KE-UN BOMB, JAPAN (E) (N) (D) (A)

\$22.00

Sakura Cherry Ice Cream, Candied Ginger Flambéed Meringue, Japanese Whiskey

PUDIN (ECUADOR) (E) (D)

\$24.00

Hot Chocolate Mint Fudge Pudding, Vanilla Ice Cream

Please Allow 15 Minutes of Cooking Time

HOUSE MADE ICE CREAM (S) (GF) (E) (N) (D)

8 PER SCOOP

Vanilla, Chocolate, Strawberry, Banana, Hazelnut, Pistachio

HOUSE-MADE SORBETS (S) (GF)

8 PER SCOOP

Mango and Passion Fruit, Coconut, Lime, Pineapple, Soursop, Mixed Berry

VEGAN ICE CREAM (S) (GF) (N)

8 PER

French Vanilla, Coconut, Chocolate

SCOOP

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SPECIALTIES

To ensure you experience the full flavor and quality of our meticulously prepared specialty dishes, we kindly request that you place your order at least six hours in advance. This allows us the necessary time to craft each dish to perfection, ensuring an unforgettable dining experience.

TOMAHAWK STEA, USA (GF) (C) (A) \$120.00

BBQ Wagyu M5, Potato Wedges, Peppercorn Sauce

Please allow an \$80 charge to your Premium All-Inclusive meal plan

ROASTED DUCK, CHINA (C) (S) \$80.00

5 Spiced & Honey Glazed Roasted Duck served with Spring Pancakes

Please allow a \$30 charge to your Premium All-Inclusive meal plan

CHILEAN STYLE SALT BAKED WHOLE FISH, CHILE (F) (E) \$65.00

Served with Ratatouille & Pisco Sauce

Please allow a \$20 charge to your Premium All-Inclusive meal plan

VER 27/11/25

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