
Derived from Nusantara, meaning 'archipelago', NUSAN reflects a collection of islands—diverse yet connected—symbolising a rich tapestry of South East Asian flavours, culinary traditions and cultural depth.

Rooted in the philosophy of balance and harmony, NUSAN presents a refined Asian fusion dining experience inspired by the culinary traditions of Japan, South East Asia, and the wider Asian continent. Guided by precision, discipline and respect for the elements, our Executive Chef and culinary team craft a contemporary interpretation of Asian cuisine - where bold aromatics, refined technique and theatrical Teppanyaki fire come together in perfect flow.

FOUR COURSE SET MENU

All-inclusive guests are invited to select one soup, one appetizer, one main course and one dessert. Items marked with the ^{AI} symbol are included; all others are available at an additional supplement.

COLD APPETIZERS

Salmon tiradito ^{AI} 15

Thinly sliced norwegian salmon delicately cured with soy, mirin & fresh lime

Contains: 1, 5, 8, 12, 13

Tuna tataki ^{AI} 18

Lightly seared tuna loin with sesame seeds finished with ponzu dressing, wasabi mayonnaise & dressed seaweed

Contains: 1, 4, 5, 11, 12, 13, 15

Wagyu Asian-fusion beef tartare 47

Hand-cut wagyu beef tenderloin, seasoned with refined asian aromatics

Contains: 1, 4, 5, 6, 8, 11, 12, 13, 15

SALADS

Thai-style chicken salad ^{AI} 19

Seared chicken fillet with crisp garden vegetables, green apple, mango, Asian pesto dressing & roasted peanuts

Contains: 1, 4, 7, 8, 9, 13, 11, 15

Japanese crab meat salad 25

Japanese-style crab meat salad with inari, avocado, seaweed & miso mayonnaise dressing

Contains: 1, 2, 4, 5, 8, 11, 12

SUSHI SELECTION

Uramaki rolls-inside-out

Tempura prawn roll ^{AI} 16

Crispy prawn tempura with cucumber, avocado,
Japanese mayonnaise & teriyaki sauce

Contains: 1, 2, 4, 8, 11, 13, 15

Salmon philadelphia roll ^{AI} 16

Fresh salmon, cream cheese, avocado, cucumber,
sesame seeds & wasabi mayonnaise

Contains: 1, 4, 5, 6, 8, 11, 12, 15

California roll ^{AI} 16

Crab, avocado, cucumber, tobiko, finished
with alaska-style mayonnaise

Contains: 1, 2, 4, 5, 8, 11, 13

Tuna Rock 'n' Roll ^{AI} 16

Tuna, cucumber, spring onions, japanese omelette,
tempura flakes & spicy Japanese mayonnaise

Contains: 1, 4, 5, 6, 8, 11, 12, 13, 15

Futomaki rolls-large rolls

Crispy salmon & crab futomaki ^{AI} 17

Salmon, crab, mango, avocado & crispy tempura flakes,
finished with honey alaska mayonnaise

Contains: 1, 2, 4, 5, 8, 11, 13

Inari futomaki ^{AI} 13

Inari tofu with oyster mushrooms, asparagus,
cucumber & avocado

Contains: 1, 7, 8, 13, 16, 17

Nigiri-3 pcs

Salmon sake ^{AI} 12

Contains: 1, 5, 8, 13

Prawn ebi ^{AI} 12

Contains: 1, 2, 8, 13

Tuna maguro ^{AI} 13

Contains: 1, 5, 8, 13

Wagyu aburi 23

Contains: 1, 5, 8, 13

SUSHI SELECTION

Sashimi-4 pcs

Salmon sake ^{AI} 13

Contains: 1, 5, 8, 13

Tuna maguro ^{AI} 14

Contains: 1, 5, 8, 13

Aphrodite platter (for 2) ^{AI} 39

Selection of 3 nigiri (2 of each), 2 sashimi (2 of each),
and 1 sushi roll of your choice

Contains: 1, 2, 4, 5, 8, 11, 13

SOUPS

Thai-style chicken & coconut soup ^{AI} 11

Fragrant coconut milk soup with chicken, mushrooms,
lime, fresh coriander & kaffir lime leaf

Contains: 10

Soba ramen with prawns ^{AI} 11

Buckwheat noodles with prawns, quail egg, carrots,
spring onions, ginger & soy broth

Contains: 1, 2, 4, 5, 8, 12, 13

HOT APPETIZERS

Slow-cooked beef bao buns ^{AI} 15

Soft bao buns filled with tender beef, caramelised
onions & hoisin-honey glaze

Contains: 1, 6, 8, 12, 13

Homemade vegetable spring rolls ^{AI} 10

Crispy vegetable spring rolls, served with sweet
chilli sauce

Contains: 1, 13, 15, 16, 17

Prawn tempura ^{AI} 16

Lightly battered prawns, served with fermented
cabbage & tentsuyu dipping sauce

Contains: 1, 2, 8, 13

Soft-shell crab tempura 22

Crispy soft-shell crab with seaweed salad, soy lime
dressing & sriracha japanese mayonnaise

Contains: 1, 2, 4, 8, 11, 12, 13, 15

Asian-style dumplings 16

Steamed dumplings filled with shiitake mushrooms
& tofu, flavoured with ginger, scallions
& soy-sesame dressing

Contains: 1, 8, 12, 16, 17

MAIN COURSES

Teriyaki-glazed salmon with mango chimichurri ^{AI}	26
Ginger-marinated salmon glazed with teriyaki, served with asparagus, sesame & mango chimichurri	
<i>Contains: 1, 5, 6, 8, 12, 13, 15</i>	
Black cod fillet with miso sauce	45
Pan-seared black cod with edamame, crispy puffed potatoes, parsnip & ginger purée, miso sauce	
<i>Contains: 1, 5, 6, 12, 13</i>	
Duck fillet with plum hoisin ^{AI}	29
Seared duck breast with oriental mixed spices, pulled duck, red cabbage kimchi, pumpkin, snow peas & plum hoisin sauce	
<i>Contains: 1, 6, 8, 12, 13, 15</i>	
Slow-cooked beef short rib with oyster sauce ^{AI}	36
Braised beef short rib with king oyster mushrooms, golden tofu, broccolini & oyster sauce	
<i>Contains: 1, 2, 4, 5, 6, 8, 12, 13</i>	
Yakiniku iberico pork secreto	46
Grilled iberico pork served with ginger & parsnip purée, crispy rice noodles & hoisin sauce	
<i>Contains: 1, 6, 8, 12, 13</i>	
Black angus beef tomahawk (1100g)	140
Grilled tomahawk steak with wild mushrooms, bok choy & soy ginger sauce	
<i>Contains: 1, 6, 8, 12, 13</i>	
Golden tofu with miso eggplant ^{AI}	22
Crispy tofu served with savoury miso eggplant, fresh coriander, garlic & ginger	
<i>Contains: 1, 4, 8, 9, 12, 16, 17</i>	

FROM THE WOK

Mongolian chicken ^{AI} 24

Stir-fried chicken fillet with carrots, zucchini,
spring onions & classic mongolian sauce

Contains: 1, 4, 6, 8, 12

Classic sweet & sour pork ^{AI} 22

Pork with pineapple, seasonal vegetables,
sweet & sour glaze

Contains: 1, 4, 12, 13

Above wok main courses are served with
steamed rice or egg fried rice

Contains: 1, 4, 8, 12

Fish & prawn yakisoba ^{AI} 23

Egg noodles stir-fried with salmon, cod,
prawns, vegetables & homemade yakisoba sauce

Contains: 1, 2, 4, 5, 8, 11, 13

Thai rice noodles ^{AI} 17

Rice noodles with bean sprouts, spring
onions, peanuts, garlic, chilli & sweet

Tamarind plum sauce













Contains: 7, 8, 12, 15, 16, 17

DESSERTS

Banana & chocolate spring rolls ^{AI}	12
Crispy spring rolls served with vanilla ice cream <i>Contains: 1, 4, 6, 16</i>	
Ginger crème brûlée ^{AI}	12
Silky crème brûlée infused with ginger & star anise, with crunchy chocolate nougatine on top <i>Contains: 4, 6, 9, 16</i>	
Thai mango sticky rice	12
Creamy sweet sticky rice served with sweet, ripped mango & coconut sauce <i>Contains: 12, 16, 17</i>	
Nama chocolate fudge cake ^{AI}	12
Rich chocolate cake with orange liqueur & ginger, served with yuzu ice cream <i>Contains: 1, 4, 6, 16</i>	
Ice cream & sorbet ^{AI}	2.50 PER SCOOP
Ice cream: chocolate, vanilla, wasabi <i>Contains: 6</i>	
Sorbet: yuzu lemon, mango, strawberry	
Fresh seasonal fruits ^{AI}	9

Allergens & Notices

Please note that all known allergens are used within our kitchens, bars and restaurants, therefore we cannot guarantee an allergen-free environment.

-  **1** Gluten / Γλουτένη
-  **2** Crustacean / Οστρακοειδή
-  **3** Molluscs / Μαλάκια
-  **4** Egg / Αυγό
-  **5** Fish / Ψάρι
-  **6** Milk / Γάλα
-  **7** Peanuts / Φυστίκι
-  **8** Soy / Σόγια
-  **9** Tree Nuts / Ξηροί Καρποί
-  **10** Celery / Σέλινο
-  **11** Mustard / Μουστάρδα
-  **12** Sesame / Σουσάμι
-  **13** Sulphur Dioxide & Sulphites / Διοξείδιο του Θείου & Θεώδη Άλατα
-  **14** Lupin / Λούπινο
-  **15** Hot / Καυτερό
-  **16** Vegetarian / Χορτοφαγικό
-  **17** Vegan / Ολική Χορτοφαγία
-  **18** Local Dish / Τοπική Κουζίνα
- AI** Included in / Μέσα στο All Inclusive