



	Price	VI
STARTERS		
Burrata Cheese Salad V G Mixed Baby Leaves, Heirloom Cherry Tomato, Balsamic Vinegar, Virgin Olive Oil, Oregano and Sea Salt	38	-
Grilled Vegetables Salad V G Tri-coloured Bell Peppers, Tomato, Carrot, Eggplant, Zucchini, Mushrooms, Green Asparagus, Green Leaves Salad with Balsamic Vinaigrette	27	-
White Reef Fish Coconut Ceviche S With Fresh Herbs, Red Chili, Fresh Mango, Cherry Tomato, Shallots, Citrus Fruit Zesters, Lime Juice, Quail Egg, Virgin Olive Oil, and coriander emulsion	25	-
Tuna Tartar S Maldivian Yellowfin Tuna, Asian-style Marinade, Orange Mango Salsa and Sweet Mango Dressing	29	-
Butter-poached Prawns with Avocado Purée S G Slow-cooked Prawns, Avocado Purée, Bread Toast, Red Chili, and Raw Salmon Eggs	40	-
Marinated Octopus S With Fresh Herbs, Red Radish, Cherry Tomato, Mixed Leaves, Citrus Fruits, Bell Peppers, Cucumber and Sweet Potato	36	-
Seared Scallops S Seared Scallops with Creamy Purple Mashed Potato, Smoked Garlic Foam, Micro Greens, and Tomato Salsa	44	12
Lobster Bisque A S G Tomato and Avocado Sorbet and Fresh Grilled Prawn	30	-
Pacific Rock Oyster S Half Dozen Oysters Served on Ice with Shallot Vinaigrette, Chacalaca Salsa and Lemon	50	16

A Alcohol **N** Nuts **G** Gluten **S** Seafood **P** Pork **V** Vegetarian

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MAIN COURSE		
5-Cheese Gnocchi V G Gnocchi's, Virgin Olive Oil, 5-cheese Sauce	42	-
Soft Shell Crab S G Crispy Blue Crab, Creamy Risotto and Quinoa with Grilled Mediterranean Vegetables	46	-
Maldivian Baked Reef Fish S Maldivian Marinated White Reef Fish Cooked in a Banana Leaf, Serve with Garlic Rice	50	-
Maldivian Vegetable Curry V G Slow-cooked in a Cast Iron, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	40	-
Maldivian Prawns Curry S G Slow Cooked in a Cast Iron Pot, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	56	-
Maldivian Chicken Curry G Slow-cooked in a Cast Iron Pot and Served with Steamed Rice, Chapati, Mango Chutney and Papadum	50	-
Braised Beef Short Ribs A Served with Mashed Potato and Roasted Brussel Sprouts	52	-
GRILL		
SEAFOOD		
Grilled Salmon Fillet S	54	-
Grilled White Reef Fish S	44	-
Grilled Yellowfin Tuna Steak S	54	-
Grilled Jumbo Prawns (400 g) S	78	18
Grilled Prawns (400 g) S	71	-
Grilled Half Lobster S G	63	15
Grilled Whole Lobster S G	122	28
Seafood Platter (Serves two) S G Whole Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	197	70
Half Seafood Platter S G Half Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	99	35

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MEAT		
Portuguese Baby Chicken Piri-piri	65	-
Australian Pasture Fed Lamb Chops (300g)	67	12
Australian Grass Fed Angus Tenderloin (200g)	69	-
Angus Rib Eye (220g)	69	-
Angus Tomahawk (1200g) For Pre-order 24 Hours in Advance	197	70

SAUCES*

Citrus Beurre Blanc A	-	-
Béarnaise	-	-
Spicy Garlic Sauce	-	-
Red Wine Sauce A	-	-
Beef Jus	-	-

*All grill dishes come with a choice of sauce at no extra charge.

SIDES

Okra Salad, Tomatoes, Grated Coconut, Onion, Carrot, Coriander, Honey Dressing V	9	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing V	11	-
Roasted Brussel Sprouts and Water Chestnut V	11	-
Roasted Pumpkin with Toasted Coconut and Curry Leaf V	11	-
Steak Fries with Cajun Spice V	9	-
Garlic Fried Rice with Green Onions and Egg V	9	-
Roasted Baby Potatoes with Chorizo and Herbs P	13	-
Grilled Mixed Vegetables with Balsamic Glaze V	11	-
French Fries V	8	-
Mashed Potato V	9	-

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DESSERT		
Chocolate Fondant Cake G With Tahitian Vanilla Bean Ice Cream	21	-
Tiramisu Cake A G With Mixed Wild Berries	21	-
Chocolate Mousse G Dark Chocolate Mousse with Sesame Tulip and Anglaise Rosemary	21	-
Coconut Crèmeux N Passion Fruit Curd and Island Coconut Slice	21	-
Lime Mousse Creamy Lemon Mousse with Mango Sorbet	21	-
Homemade Ice Cream (Per Scoop)	5	-
Vanilla Bean Ice Cream G		
Honeycomb Ice Cream G		
Chocolate Brownie Ice Cream N G		
Blueberry Cheesecake Ice Cream G		
Homemade Sorbet (Per Scoop)	5	-
Lemon Sorbet G		
Coconut Sorbet G		
Mojito Sorbet A G		

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