



	Price	VI
STARTERS		
Burrata Cheese Salad V G Mixed Baby Leaves, Heirloom Cherry Tomato, Balsamic Vinegar, Virgin Olive Oil, Oregano and Sea Salt	32	-
Grilled Vegetables Salad V G Tri-coloured Bell Peppers, Tomato, Carrot, Eggplant, Zucchini, Mushrooms, Green Asparagus, Green Leaves Salad with Balsamic Vinaigrette	23	-
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, Mediterranean Salsa and Fleur De Sel	22	-
Tuna Tartar S G Maldivian Yellowfin Tuna, Asian Style Marinade, Orange Mango Salsa and Sweet Mango Dressing	25	-
Butter-poached Prawns with Avocado Purée S Slow-cooked Prawns, Avocado Purée, Bread Toast, Red Chili, and Raw Salmon Eggs	36	-
Marinated Octopus S With Fresh Herbs, Red Radish, Cherry Tomato, Mixed Leaves, Citrus Fruits, Bell Peppers, Cucumber and Sweet Potato	31	-
Seared Scallops S G Seared Scallops with Creamy Purple Mashed Potato, Smoked Garlic Foam, Micro Greens, and Tomato Salsa	39	9
Lobster Bisque A S Tomato and Avocado Sorbet and Fresh Grilled Prawn	27	-
Pacific Rock Oyster S G Half Dozen Oysters Served on Ice with Shallot Vinaigrette, Chacalaca Salsa and Lemon	45	14
Seared Foie Gras Torchon A Foie Gras Torchon, Brioche Toast, Green Leaves, Porto Wine Reduction and Compote of Granny Smith Apple	30	-
Slow-cooked Cured Duck A Duck Breast with Orange Reduction, Wine Plum Compote, Mixed Wild Berries	26	-

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MAIN COURSE		
5-Cheese Gnocchi V Gnocchi's, Virgin Olive Oil, 5-cheese Sauce	38	-
Soft Shell Crab S Crispy Blue Crab, Creamy Risotto and Quinoa with Grilled Mediterranean Vegetables	40	-
Maldivian Baked Reef Fish S G Maldivian Marinated White Reef Fish Cooked in a Banana Leave and a Garlic Rice	45	-
Maldivian Spicy Tuna S G Sautéed Spiced Tuna Loin, Green Peas Purée and Marinated Butternut Squash	44	-
Maldivian Vegetables Curry V Slow-cooked in a Cast Iron, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	35	-
Maldivian Prawns Curry S Slow Cooked in a Cast Iron Pot, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	50	-
Maldivian Chicken Curry Slow Cooked in a Cast Iron Pot and Served with Steamed Rice, Chapati, Mango Chutney and Papadum	45	-
Braised Short Rib of Beef A G Served with Mashed Potato and Roasted Brussel Sprouts	46	-
GRILL		
SEAFOOD		
Grilled Salmon Fillet S G	50	-
Grilled White Reef Fish S G	40	-
Grilled Yellowfin Tuna Steak S G	50	-
Grilled Jumbo Prawns (400 g) S G	70	16
Grilled Prawns (400 g) S G	65	-
Grilled Half Lobster S	55	13
Grilled Whole Lobster S	110	25
Seafood Platter (Serves two) All Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	180	60

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MEAT		
Portuguese Baby Chicken Piri-piri	69	-
Australian Pasture Fed Lamb Chops (300g) G	61	10
Australian Angus Grass Fed Tenderloin (200g)	60	-
Angus Rib Eye (220g)	60	-
T-bone Steak (700g)	85	25
Angus Tomahawk (1200g)	180	60
Serves 2, pre-order 24 hours in advance		
SAUCES*		
Citrus Beurre Blanc A G	-	-
Béarnaise G	-	-
Spicy Garlic Sauce G	-	-
Red Wine Sauce A G	-	-
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 G	6	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing V G	8	-
Roasted Brussel Sprouts and Water Chestnut V G	8	-
Roasted Pumpkin with Toasted Coconut and Curry Leave V G	8	-
Steak Fries with Cajun Spice V G	6	-
Garlic Fried Rice with Green Onions and Egg V G	6	-
Roasted Baby Potatoes with Chorizo and Herbs P G	10	-
Grilled Mixed Vegetables with Balsamic Glaze V G	8	-
French Fries V	6	-
Mashed Potato V	6	-

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DESSERT		
Chocolate Fondant Cake With Tahitian Vanilla Bean Ice Cream	18	-
Tiramisu Cake A With Mixed Wild Berries	18	-
Chocolate Mousse Dark Chocolate Mousse with Sesame Tulip and Anglaise Rosemary	18	-
Coconut Crèmeux N G Passion Fruit Curd and Island Coconut Slice	18	-
Lime Mousse Creamy Lemon Mousse with Mango Sorbet	18	-
Homemade Ice Cream (Per Scoop)	6	-
Vanilla Bean Ice Cream		
Honeycomb Ice Cream		
Chocolate Brownie Ice Cream N		
Blueberry Cheesecake Ice Cream		
Homemade Sorbet (Per Scoop)	6	-
Lemon Sorbet		
Coconut Sorbet		
Mojito Sorbet A		

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