



	Price	VI
STARTERS		
Burrata Cheese Salad V G Mixed Baby Leaves, Heirloom Cherry Tomato, Balsamic Vinegar, Virgin Olive Oil, Oregano and Sea Salt	39	–
Grilled Vegetables Salad V G Tri-coloured Bell Peppers, Tomato, Carrot, Eggplant, Zucchini, Mushrooms, Green Asparagus, Green Leaves Salad with Balsamic Vinaigrette	28	–
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	26	–
Tuna Tartar S Maldivian Yellowfin Tuna, Asian-style Marinade, Orange Mango Salsa and Sweet Mango Dressing	30	–
Butter-poached Prawns with Avocado Purée S G Slow-cooked Prawns, Avocado Purée, Bread Toast, Red Chili, and Raw Salmon Eggs	41	–
Marinated Octopus S With Fresh Herbs, Red Radish, Cherry Tomato, Mixed Leaves, Citrus Fruits, Bell Peppers, Cucumber and Sweet Potato	37	–
Seared Scallops S Seared Scallops with Creamy Purple Mashed Potato, Smoked Garlic Foam, Micro Greens, and Tomato Salsa	45	12
Lobster Bisque A S G Tomato and Avocado Sorbet and Fresh Grilled Prawn	31	–
Pacific Rock Oyster S Half Dozen Oysters Served on Ice with Shallot Vinaigrette, Chacalaca Salsa and Lemon	55	16

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

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	Price	VI
MAIN COURSE		
5-Cheese Gnocchi V G Gnocchi's, Virgin Olive Oil, 5-cheese Sauce	43	–
Soft Shell Crab S G Crispy Blue Crab, Creamy Risotto and Quinoa with Grilled Mediterranean Vegetables	48	–
Maldivian Baked Reef Fish S Maldivian Marinated White Reef Fish Cooked in a Banana Leaf, Serve with Garlic Rice	52	–
Maldivian Vegetable Curry V G Slow-cooked in a Cast Iron, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	42	–
Maldivian Prawns Curry S G Slow Cooked in a Cast Iron Pot, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	58	–
Maldivian Chicken Curry G Slow-cooked in a Cast Iron Pot and Served with Steamed Rice, Chapati, Mango Chutney and Papadum	52	–
Braised Beef Short Ribs A Served with Mashed Potato and Roasted Brussel Sprouts	54	–
GRILL		
SEAFOOD		
Grilled Salmon Fillet S	56	–
Grilled White Reef Fish S	46	–
Grilled Yellowfin Tuna Steak S	56	–
Grilled Jumbo Prawns (400 g) S	80	18
Grilled Prawns (400 g) S	73	–
Grilled Half Lobster S G	65	15
Grilled Whole Lobster S G	126	28
Seafood Platter (Serves two) S G Whole Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	210	70
Half Seafood Platter S G Half Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	105	35

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	Price	VI
MEAT		
Portuguese Baby Chicken Piri-piri	67	-
Australian Pasture Fed Lamb Chops (300g)	70	12
Australian Grass Fed Angus Tenderloin (200g)	73	-
Angus Rib Eye (220g)	72	-
Angus Tomahawk (1200g)	220	70
For Pre-order 24 Hours in Advance		

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	10	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing V	12	-
Roasted Brussel Sprouts and Water Chestnut V	12	-
Roasted Pumpkin with Toasted Coconut and Curry Leaf V	12	-
Steak Fries with Cajun Spice V	10	-
Garlic Fried Rice with Green Onions and Egg V	10	-
Roasted Baby Potatoes with Chorizo and Herbs P	14	-
Grilled Mixed Vegetables with Balsamic Glaze V	12	-
French Fries V	9	-
Mashed Potato V	10	-

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	Price	VI
DESSERT		
Chocolate Fondant Cake G With Tahitian Vanilla Bean Ice Cream	23	-
Tiramisu Cake A G With Mixed Wild Berries	23	-
Chocolate Mousse G Dark Chocolate Mousse with Sesame Tulip and Anglaise Rosemary	23	-
Coconut Crèmeux N Passion Fruit Curd and Island Coconut Slice	23	-
Lime Mousse Creamy Lemon Mousse with Mango Sorbet	23	-
Homemade Ice Cream (Per Scoop)	6	-
Vanilla Bean Ice Cream G		
Honeycomb Ice Cream G		
Chocolate Brownie Ice Cream N G		
Blueberry Cheesecake Ice Cream G		
Homemade Sorbet (Per Scoop)	6	-
Lemon Sorbet G		
Coconut Sorbet G		
Mojito Sorbet A G		

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SAKE

Sake is a traditional Japanese drink made from fermented rice. The foundations of good sake are quality rice, clean water, koji mold and yeast. They are combined and fermented in precise processes that have been refined over centuries.

Shirataki Uonuma Tanrei Junmai

A light flavored Sake from the famous and traditional area of Uonoma, it combines very well with sushi as well as a variety of lighter style dishes. Shirataki uses natural mineral water from the melted snow of the Echigo Yuzawa Mountains in Niigata Prefecture.

Shiokawa Fisherman Sokujo Junmai Ginjo

A fruity Sake with light flavor created to accompany seafood. Often compared to a high quality white wine.

Shiokawa Cowboy Yamahai Junmai-Ginjo Genshu

A soft and refreshing Sake with a slight hint of acidity and a higher alcohol, specially made to accompany Angus and Wagyu beef. Yamahai is a traditional method of making Sake, which creates a more pronounced Umami flavor.

Tochikura Plum Sake Umeshu

Umeshu – is a Japanese liqueur made from steeping ume plums (while still unripe and green) in Sake and sugar. The plums are harvested in Fukui Prefecture, which is famous for its high quality Benisashi plums. A truly unique balance of sweet and sour. This plum Sake is exclusively exported to Maldives.

Shirataki Sparkling Jozen Mizuno Gotoshi

A creation of modern times with well integrated bubbles and a slight sweetness and notes of lychee. Jozen Mizuno Gotoshi, meaning "be like water", symbolizes the purity of the Sake.

Hakutsuru Junmai

This Sake has been brewed using a two hundred and fifty year old traditional method. The result is a well matured, full bodied taste with a delicate earthiness.

Ginrei Gassan Secchu Jukusei Junmai-Ginjo

A fresh and aromatic Sake with a dry and elegant finish. Meltwater from Mount Gassan, the highest peak of the Three Mountains of Dewa which filters down in a process that takes up to four hundred years, emerging at the foot of the mountain, where the Ginrei Gassan brewery is located. This Sake is matured under snow for six months.



	PRICE	VI
SMALL SAKE FLIGHT		
Four Different Sakes from the Carafe Selection	51	24
SAKE CARAFE (150ml)		
Shirataki Uonuma Tanrei Junmai	38	21
Shiokawa Fisherman Sokujo Junmai Ginjo	53	43
Shiokawa Cowboy Yamahai Junmai Ginjo Genshu	53	43
Tochikura Umeshu Plum Sake	60	49
SAKE BOTTLE (300ml)		
Shirataki Jozen Mizuno Gotoshi Sparkling	98	41
Shiokawa Fisherman Sokujo Junmai Ginjo	98	41
Shiokawa Cowboy Yamahai Junmai Ginjo Genshu	98	41
SAKE BOTTLE (720ml)		
Hakutsuru, Junmai, Kobe	110	36
Shirataki Uonuma Tanrei Junmai	156	78
Ginrei Gassan Secchu Jukusei Junmai-Ginjo	156	78
Tochikura Plum Sake Umeshu	285	145

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

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	PRICE	VI
OTSUMAMI (SMALL BITES)		
Edamame Beans V Served with Sea Salt or Spicy Chili Flakes	10	–
ZENSAI (STARTERS)		
Prawns Tempura S G Crunchy Prawns with Wafu Dipping Sauce	36	–
Vegetables Gyoza V G Mixed Vegetables Dumplings with Spring Onion Ginger Dipping Sauce	25	–
SUSHI		
House Selection of Sashimi S G Crab Meat, Fresh Cut Tuna, Salmon, Reef Fish, Prawns	48	12
House Selection of Nigiri S G Assorted of Tuna, Salmon, Reef Fish, Prawns, and Pickled Mackerel	48	12
Vegetarian Roll V G Mango, Avocado, Cucumber, Carrot, Asparagus, and Japanese Mayo	29	–
Velassaru California Roll S G Crab Meat, Avocado, Sweet Mango, Cucumber, and Japanese Mayo	36	–
Green Dragon Roll S Prawns, Cucumber, Avocado, Japanese Mayo, Eel Sauce, and Salmon Roe	36	–
Dynamite Roll S H Reef Fish, Salmon, Tuna, Chili, Spicy Mayo, Cucumber and Spring Onion	36	–
Velassaru Signature Roll S Crab Meat, Tuna, Reef Fish, Salmon, Avocado, Cream Cheese, Sweet Mango with Wasabi/Mango Sauce	36	–

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	PRICE	VI
UMI (GRILLED SEAFOOD)		
Reef Fish, Served with Teriyaki Sauce S G	50	–
Maldivian Tuna, Served with Japanese BBQ Sauce S H G	52	–
Salmon, Served with Yuzu/Miso Sauce S G N	52	–
Prawns, Served with Lemon/Garlic Sauce S G	71	–
Lobster Tail, Served with Honey Sake Sauce S A G	129	18
TOCHI (LAND)		
Wagyu Beef Served with Teriyaki Pepper Sauce H G	130	40
BANSO (SIDES)		
Grilled Asparagus V G	14	–
Medley of Asian Vegetables V G	12	–
Vegetable Fried Rice V G	12	–
OKASHI (DESSERT)		
Macha Tea Opera Cake G	23	–
Macha Tea Opera with Coffee Ice Cream		

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