



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

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<b>MAIN COURSE</b>		
5-Cheese Gnocchi <b>V G</b> Gnocchi's, Virgin Olive Oil, 5-cheese Sauce	38	-
Soft Shell Crab <b>S G</b> Crispy Blue Crab, Creamy Risotto and Quinoa with Grilled Mediterranean Vegetables	40	-
Maldivian Baked Reef Fish <b>S</b> Maldivian Marinated White Reef Fish Cooked in a Banana Leaf, Serve with Garlic Rice	45	-
Maldivian Spicy Tuna <b>S</b> Sautéed Spiced Tuna Loin, Green Peas Purée and Marinated Butternut Squash	44	-
Maldivian Vegetable Curry <b>V G</b> Slow-cooked in a Cast Iron, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	35	-
Maldivian Prawns Curry <b>S G</b> Slow Cooked in a Cast Iron Pot, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	50	-
Maldivian Chicken Curry <b>G</b> Slow-cooked in a Cast Iron Pot and Served with Steamed Rice, Chapati, Mango Chutney and Papadum	45	-
Braised Beef Short Ribs <b>A</b> Served with Mashed Potato and Roasted Brussel Sprouts	46	-
 <b>GRILL</b>		
<b>SEAFOOD</b>		
Grilled Salmon Fillet <b>S</b>	50	-
Grilled White Reef Fish <b>S</b>	40	-
Grilled Yellowfin Tuna Steak <b>S</b>	50	-
Grilled Jumbo Prawns (400 g) <b>S</b>	70	16
Grilled Prawns (400 g) <b>S</b>	65	-
Grilled Half Lobster <b>S G</b>	55	13
Grilled Whole Lobster <b>S G</b>	110	25
Seafood Platter (Serves two) <b>S G</b> Whole Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	180	60
Half Seafood Platter <b>S G</b> Half Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	90	30

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<b>MEAT</b>		
Portuguese Baby Chicken Piri-piri	69	-
Australian Pasture Fed Lamb Chops (300g)	61	10
Australian Grass Fed Angus Tenderloin (200g)	60	-
Angus Rib Eye (220g)	60	-
T-bone Steak (700g)	85	25
Angus Tomahawk (1200g)	180	60
For Pre-order 24 Hours in Advance		

### SAUCES\*

Citrus Beurre Blanc <b>A</b>	-	-
Béarnaise	-	-
Spicy Garlic Sauce	-	-
Red Wine Sauce <b>A</b>	-	-
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 <b>V</b>	6	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing <b>V</b>	8	-
Roasted Brussel Sprouts and Water Chestnut <b>V</b>	8	-
Roasted Pumpkin with Toasted Coconut and Curry Leaf <b>V</b>	8	-
Steak Fries with Cajun Spice <b>V</b>	6	-
Garlic Fried Rice with Green Onions and Egg <b>V</b>	6	-
Roasted Baby Potatoes with Chorizo and Herbs <b>P</b>	10	-
Grilled Mixed Vegetables with Balsamic Glaze <b>V</b>	8	-
French Fries <b>V</b>	6	-
Mashed Potato <b>V</b>	6	-

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<b>DESSERT</b>		
Chocolate Fondant Cake <b>G</b> With Tahitian Vanilla Bean Ice Cream	18	-
Tiramisu Cake <b>A G</b> With Mixed Wild Berries	18	-
Chocolate Mousse <b>G</b> Dark Chocolate Mousse with Sesame Tulip and Anglaise Rosemary	18	-
Coconut Crèmeux <b>N</b> 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 <b>G</b>		
Honeycomb Ice Cream <b>G</b>		
Chocolate Brownie Ice Cream <b>N G</b>		
Blueberry Cheesecake Ice Cream <b>G</b>		
Homemade Sorbet (Per Scoop)	6	-
Lemon Sorbet <b>G</b>		
Coconut Sorbet <b>G</b>		
Mojito Sorbet <b>A G</b>		

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