



thila

SNACK AND SMALL PLATES		US\$
Mezze <i>Hummus, baba ganoush, muhammara, labneh, crudités, flat bread</i>	N V	32
Lobster Samosa <i>With mango chutney</i>	SS LS	30
Reef fish ceviche <i>Sweet corn, avocado, coconut, chili, lime, plantain chips</i>	SS LS LF	24
Summer rolls <i>Poached prawns, pickled carrot, green papaya, cucumber, red chili, vinegar sauce, peanuts</i>	N GF LF	34
Salt and pepper squids <i>Crunchy shredded vegetables, asian herbs, red chili, and lime dressing</i>		28
Chicken sate <i>Balinese spiced, peanuts sauce, fried shallots, pickled cucumbers</i>	N LF	28
SALADS		
Gypsy salad <i>Cherry tomato, cucumber, watermelon, shaved cauliflower, pomegranates, dates, persian feta</i>	V GF	26
Classic caesar <i>Romaine, capers, crispy prosciutto, soft cooked eggs, white anchovy, croutons, parmesan, caesar dressing</i>	P	26
Buffalo mozzarella <i>Vine tomatoes, olives, caper, basil, red onion, lemon</i>	V GF	26
Maldivian tuna salad <i>Local tuna conserva, cucumber, green mango, coconut, avocado, local leaves, lime, hot peppers</i>	SS LS GF LF	26
Thai rare beef salad <i>Long beans, lemon grass, cherry tomatoes, mint, cucumber, and ground roasted rice</i>	LF	36
Simply grilled additions <i>Fish, tiger prawns, free range chicken</i>	GF	12
BUNS, BURGERS AND WRAPS		
Lobster roll <i>Lagoon lobster, celery, tomato, avocado, fine herbs, lemon mayonnaise</i>	SS LS	38
Crispy fish tacos <i>Pickled onion, mojo verde, pico de gallo, red cabbage and spicy mayonnaise</i>	SS LS	28
Chicken tikka wrap <i>Masala-spiced chicken, chaat salad, mint raita, mango chutney</i>	N	26
Bahn mi <i>Marinated grilled rare beef sirloin, pickled vegetables, spring onions, chili, coriander on crusty baguette</i>		36
COMO burger <i>Wagyu beef, tomato, Gruyère cheese, zucchini pickles, tomato relish, shredded lettuce</i>		38
PIZZA		
Margherita <i>Tomato passata, fresh mozzarella, torn basil</i>	V	25
Frutti di mare <i>Seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chili relish</i>	SS LS	26
Tandoor chicken <i>Tomato, cardamom and cashew nut sauce, paneer, mint yogurt masala, onion chaat, coriander</i>	N	28
Prosciutto di parma <i>Tomato passata, fresh mozzarella, arugula, parmesan, balsamic onions</i>	P	30

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For any dietary intolerance, please inform our wait staff.

*Supplement charges apply for guests on half board or full board.

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PASTA, NOODLES AND RICE

Casaraccia <i>Chopped broccoli, anchovy, garlic, dried chili, mint, pangrattato, parmesan</i>		38
Linguine lobster <i>Garlic, chili, cherry tomatoes, arugula, lemon</i>	LS SS	48
Nasi goreng <i>Indonesian wok-fried rice with prawn or chicken, shredded vegetables, sambal, fried egg, sweet soy sauce, chicken sate and peanut sauce</i>	N LF	30
Mie goreng <i>Indonesian wok-fried fresh egg noodles with prawn or chicken, shredded vegetables, egg crepe, fried tofu, sambal, sweet soy</i>	LF	30

MAIN PLATES

Whole lobster <i>Garlic, parsley butter, fine herbs, fennel, lemon and capers salad</i>	GF LS SS	95*
Catch of the day <i>With greek style salad, baby beans, artichokes, olives, capers, lemon, oregano dressing, feta cheese</i>	SS LS	48
Nicoise <i>Local tuna conserva, baby beans, artichokes, peppers, tomato, potato, soft-cooked egg, olives, capers, anchovy</i>	LS GF LF	48
Fish and chips <i>Crispy beer battered reef fish, twice cooked potato wedges, tartare sauce, lemon</i>	SS LS	45
Murgh makhani <i>Tandoor free-range chicken in tomato, cashew, caradamom sauce with saffron rice and naan beard</i>	N	36
Black onyx sirloin <i>Charred onion, piquillo pepper salad, mojo verde</i>	GF LF	65

ON THE SIDE

Romaine salad <i>Shaved fennel, radish and fine herb salad, palm sugar vinaigrette</i>	V GF LF	12
Tomato salad <i>Cucumber, red onion, mint, olives, capers, red wine vinaigrette</i>	V GF LF	12
French fries <i>Aioli and ketchup</i>	V GF LF	12
Sweet potato fries <i>Jalapeño cream</i>	V GF	12

SWEET TREATS

Ice cream and sorbet <i>Flavours of the day (per scoop)</i>	V	8
Exotic fruits <i>Seasonal selection of the ripest variety</i>	V GF LF	18
Coconut panna cotta <i>Citrus and pomegranate salad</i>	V GF	20
Rocky road <i>White chocolate parfait, marshmallow, cherries and macadamia</i>	V N	20

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Vegetables based

Vital veg

Promotes circulation and protects brain and heart function

Tomato, cucumber, celery, fennel, basil, red pepper, lemon, pumpkin, flaxseed oil

Liver flush

Supports the liver detoxifying function, enriches body with antioxidants

Orange, lemon, lime, ginger, garlic, cayenne pepper, extra virgin olive oil

Lymph purifier

Supports the detoxifying processes of the liver and lymphatic system

Cucumber, celery, kale, fennel, ginger, lime

Blood builder

Oxygenates the blood, improves circulatory flow and boosts immunity

Apple, beetroot, carrot, ginger, and turmeric

Green clean

Helps build lean muscles, boost energy and immunity, and aid detoxification

Apple, fennel, cucumber, spinach, green bell pepper, celery, spirulina powder

Sweeter varieties

Berry quencher

Protects against early aging by delivering a concentrated source of anti-oxidants and phytonutrients

Green apple, grapes, blueberries, strawberries, raspberries

Cool down

Reduces internal heat, hydrates and relieves headaches

Watermelon, cucumber, mint

Tropic aid

Hydrates with nature-made electrolytes and provides fast fuel for active muscles

Mango, papaya, orange, coconut water, lime

Culture shock

Helps to balance the digestive tract and is great for the skin

Orange, strawberries, banana, passion fruit, rambutan, yoghurt

Muscle mylk

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients

Banana, coconut, almond milk, cinnamon, flaxseeds, dates, cocoa beans