

Welcome to our "Mediterranean Food of the Sun" experience, featuring a variety of fish, shellfish, meats, poultry, and vegetarian dishes. Most items are included in your Premium All-Inclusive package, with some specialty dishes available for an additional cost. We also offer a kids' menu and can accommodate dietary needs, including vegetarian, gluten-free, and nut-free options. For the best experience, we recommend selecting one starter, one main course, and one dessert per sitting.

Enjoy your meal!

Starter

Minestrone Soup V

A blend of seasonal mixed vegetables, extra virgin olive oil and a drizzle of fresh pesto.

Tomato Soup V

A rich velvety tomato soup, lightly spiced and infused with oregano.

Burrata with Rocket, Cherry Tomato and Pesto D V N

Fresh and creamy burrata served with peppery rocket leaves, sweet cherry tomatoes and a fragrant basil pesto, finished with extra virgin olive oil.

Mediterranean Seafood Salad S F

Marinated shrimp, squid and mussels tossed with lemon, herbs, olive oil and fresh basil.

Yellow Fin Tuna Tartare E F

Freshly diced tuna tossed with spicy mayo, capers, & a hint of lemon.

Greek Salad D V

Crisp bell peppers, red onion, tomatoes, cucumber, topped with creamy feta cheese and seasoned with oregano.

Fennel, Orange and Shrimp Salad S

Crispy fennel shaved thinly with fresh orange segments, black olives, and sauteed shrimp, dressed with citrus vinaigrette.

Grilled Calamari Salad S

Tender grilled calamari served with fresh rocket leaves, lemon dressing, capers and extra virgin olive oil.

Eggplant Parmigiana D V

Layers of eggplant, rich tomato sauce & melted mozzarella cheese.

Carpaccio D E

Thinly sliced beef carpaccio topped with arugula leaves, parmesan flakes, and a drizzle of mustard mayo.

Chef's Signature

Seafood Platter (*Supplementary USD 260 for PAI) S F

An indulgence featuring lobster, langoustine, scallop, prawn, tuna, and calamari, served with mixed seasonal vegetables.

Maldivian Fresh Rock Lobster (*Supplementary USD 28 for 100 grams for PAI) S

Paired with mixed seasonal vegetables, greens, and a refreshing lemon dressing.

Lobster Spaghetti (*Supplementary USD 60 for PAI) D S G

Spaghetti paired with Maldivian lobster tossed with cherry tomatoes and basil.

D Dairy G Gluten N Nuts V Vegetarian P Pork A Alcohol Se Sesame C Chilli
S Shellfish E Egg F Fish Pn Peanut So Soya

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

Main Course

Salmon F D G Se

Served with tender asparagus and a rich mascarpone cream.

Pork Loin Milanese E G P

Breaded pork cutlet fried until golden and crispy, served with fresh rocket leaves, roasted potatoes, cherry tomatoes, and lemon mayonnaise.

Beef Tagliata D

Grilled sliced beef served with rocket, shaved parmesan, roasted potatoes and semi-dried tomatoes.

Chicken Rollatini D

Tender chicken rollatini filled with seasonal vegetables, served on a smooth bell pepper sauce, finished with crispy shoestring potatoes.

Beef Tenderloin D

Paired with a classic bearnaise sauce, truffle fries.

Fish of the Day F G

Paired with gazpacho sauce, topped with a tomato crust, and served with beans.

Gluten - free option available.

Pasta

Penne All' Arrabiata C D G

Cooked al dente, tossed in a spicy tomato sauce with garlic & chilli.

Gluten - free option available.

Ricotta, Lemon and Thyme Ravioli D G E

Homemade ravioli filled with ricotta cheese, lemon zest, fresh thyme, and parmigiano Reggiano, served with brown butter sauce.

Mezzelune of Grouper with Mediterranean Herbs D G F E S

Half-moon pasta filled with fresh grouper and mediterranean herbs, served with a light crustacean sauce.

Tagliatelle with White Lamb Ragu D G E

Fresh tagliatelle tossed with a slow cooked white lamb ragu, delicately flavored with herbs.

Traditional Spinach Lasagna (Lasagne Verdi) D G E

Classic Italian lasagna made with homemade spinach pasta sheets, layered with slow-cooked meat ragu, bechamel sauce and grated parmesan, baked until golden and comforting.

Dessert

Citron Supreme G D E

Lemon tart, white whipped ganache, berry compote and meringue served with vanilla ice cream.

Chocolate and Berry Harmony E D G N

Raspberry jelly, 54% dark chocolate mousse, vanilla chantilly, hazelnut nougat, raspberry coulis and velvet tuile.

Blueberry Cheesecake N D G

Creamy cheesecake layered with a blueberry compote and fresh berries on a buttery biscuit base.

Tiramisu A D G

Classic Italian recipe with mascarpone, espresso, and cocoa.

Tropical Fruit Platter

Ice creams D E

Vanilla, Chocolate, Coffee, Mixed Berries

Sorbet

Raspberry

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