

# Azure

## MAIN COURSES

**120-day Grain Fed Beef Fillet 180g** SUP 69

Served with Pomme Puree, Panache of baby vegetables and black peppercorn sauce

**120-Day Grain Fed Midfield Flank Steak 300g**

Served with French fries, chefs garden salad and Chimichurri

**Australian Lamb Rump** 64

Marinated in yogurt, cumin, coriander and garlic marinated and cooked sous vide and finished in the wood fire oven, with a medley of chargrilled zucchini, slow roasted cherry tomatoes, Babaganoush, quinoa salad and chermoula

**Locally Line Caught Reef Mahi Mahi**

Masala marinated overnight and pan fried and served with a salad fennel, green apple, shaved red onion, coriander and lemon dressing

**Cornfed Chicken Breast** 48

Served with chargrilled buttered Savoy cabbage, roasted butternut squash puree, and port wine jus

**Heirloom Tomato Risotto** 44

Risotto of Arborio rice, Garden basil pesto, slow roasted heirloom tomatoes and Bocconcini Mozzarella cheese

**Spiced Chickpea Ragout** 42

Chef's slow cooked ragout of chickpeas, La Chinata Spanish smoked paprika, toasted Cumin, San Marzano tomatoes, roasted zucchini, butternut squash, Chermoula, and coconut milk

## APPETISERS

**Brown butter roasted scallops** SUP 46

Cauliflower puree, roasted Romanesco & black truffle

**Rare Roasted Australian Beef Tenderloin Carpaccio** 36

Slow roasted tomatoes, charred red onions, fresh rocket, black olive, aged Parmesan with an Anchovy and thyme dressing

**Yellow Fin Tuna Tartare** 32

Apple, shallot, extra virgin olive oil, fresh lemon, shiso tarragon and wasabi Mayonnaise

**Gambas Al Ajillo** 44

Sri Lanken tiger prawns cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon, white wine and Italian parsley served with rustic baguette fresh out of the oven

**Chargrilled Local Octopus** 34

Cooked sous vide and then finished on the chargrill, served with skordalia, slow roast plum tomato, Gremolata & sauce vierge

**Rainbow Runner Ceviche** 32

Fresh lime juice, passion fruit, pomelo, cherry tomatoes, extra virgin olive oil, fresh chili, Maldon Sea salt, coriander and garden mint

**Whipped Goat's Cheese** 34

Beetroot textures, aged balsamic, candied walnuts and extra virgin olive oil

**Heirloom Tomatoes** 34

Rustic salad of heirloom Tomatoes with Bocconcini, extra virgin Olive Oil and garden pesto

**Chefs Garden salad** 28

Hand picked leaves, with cherry tomato, shave radish, Japanese cucumber & red onion with a Honey and mustard dressing

## BUTCHER'S GRILL

Chefs has hand selected the following 2 cuts of Beef for your dining pleasure

**270-day Grain fed Sirloin 300g** 64  
1.2 - 1.4 kg Australian 30-day dry aged cote de Boeuf

Please choose one of the side dishes listed below to accompany your steak one of the following sauces to compliment

**Bearnaise sauce , Black peppercorn sauce, Chimichurri or Café de Paris butter**

*Feel free to order additional sides as required*



## SALADS & SIDE DISHES

Great company with our butcher's grill and catch of the day dishes

### The Wedge

Iceberg Lettuce with Ranch style Dressing, garlic croutons, crispy Prosciutto, goats cheese crumble and aged Parmesan

SUP 26

### Heirloom Beetroot

Roasted heirloom beetroot with Gorgonzola, Candied Walnuts and Balsamic Vinaigrette

SUP 24

### Skin on Fries

Simply fried and finished with Maldon Sea salt

SUP 16

### Smoked Paprika Fries

Fried to perfection and seasoned with smoked paprika and confit garlic aioli

SUP 18

### Truffle Cheese Fries

Fried to perfection and seasoned with aged Parmesan and sea salt and served with chef's truffle Mayonnaise

SUP 22

### Baby Potatoes

Roasted garlic butter and finished with Labneh, freshly chopped chives & lemon

SUP 24

### Cauliflower

Pan Fried cauliflower steak, with Parmesan espuma, cauliflower puree & black truffle

SUP 28

## CATCH OF THE DAY

**Maldivian Lobster** SUP 300

**Sri Lankan Tiger Prawns 100g** 68

Cooked in garlic and parsley butter

**Line Caught Rainbow Runner Fillet** 48

**Yellow Fin Tuna Steak 250g** 48

**Local Handline Caught Wahoo** 48

Cooked on the Plancha & Served with your choice of Baby potatoes, Jasmin rice or French fries Accompanied with a garden salad with chef's selection of sauces, Gremolata, Sauce Vierge & Thai seafood sauce

## AVAILABLE ON THE SPECIALS BOARD

### Freshly Shucked Oysters 99

Served with Mignonette sauce, fresh lemon, spicy Thai seafood sauce & Tabasco sauce

**Half** SUP 58

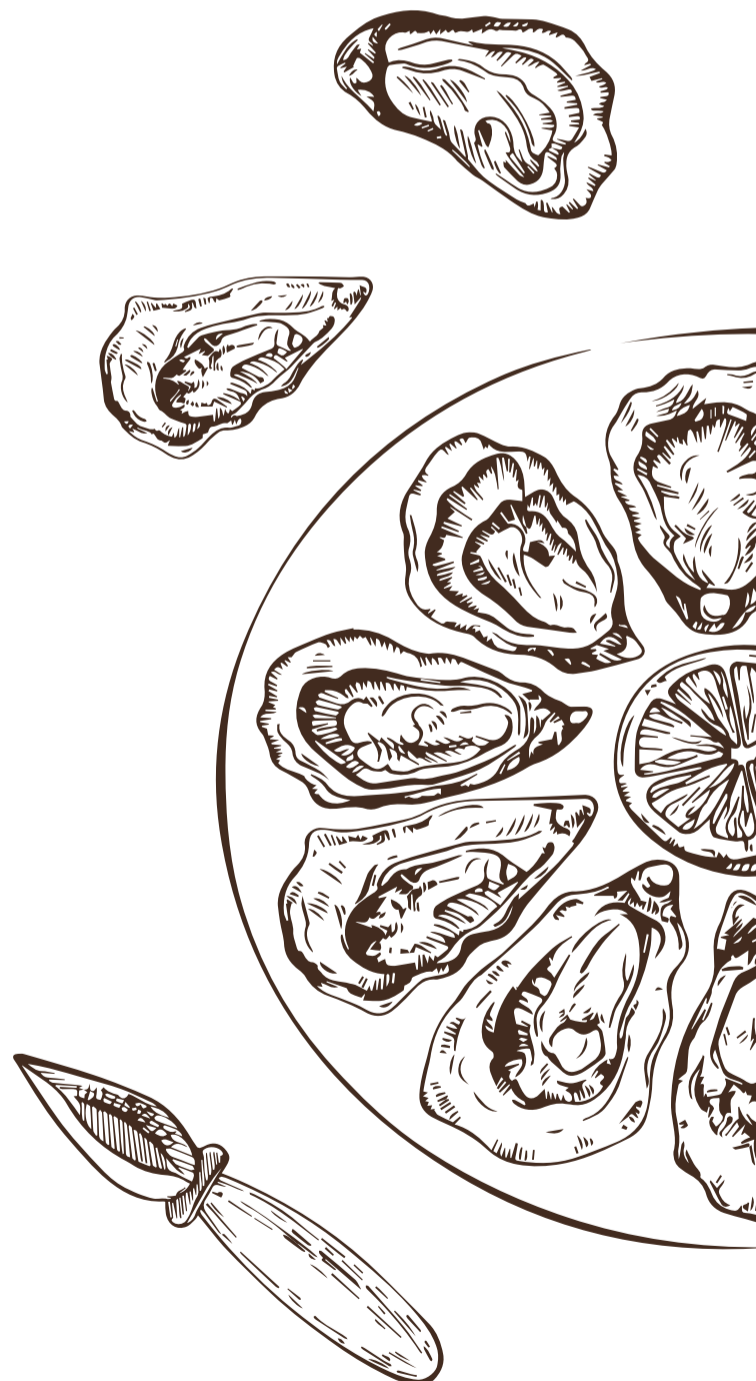
**Dozen** SUP 99

### Sea Food on Ice Tower SUP 260

pre order 24 hours in advance

Freshly shucked oysters, poached local prawns, smoked salmon, chefs marinated crab with tomato gazpacho, poached squid, New Zealand green lip mussels, Razor clams served with chef's selection of sauces, brown bread and French salted butter and green garden salad

Add: **Whole Maldivian Lobster & Oscietra Caviar 30g** SUP 475



Should you have any dietary restrictions or allergies, please inform your order taker.  
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.



## TEA

<b>The Original Earl Grey</b>	<b>10</b>
<b>Moroccan Mint Green Tea</b>	<b>10</b>
<b>Single Estate Darjeeling</b>	<b>10</b>
<b>Green Tea With Jasmine Flowers</b>	<b>10</b>
<b>Mango &amp; Strawberry Tea</b>	<b>10</b>
<b>Pure Peppermint Leaves</b>	<b>10</b>
<b>Rose With French Vanilla</b>	<b>10</b>
<b>Pure Chamomile Flowers</b>	<b>10</b>
<b>Italian Almond</b>	<b>10</b>
<b>Ceylon Cinnamon Spice Tea</b>	<b>10</b>
<b>Brilliant Breakfast Tea</b>	<b>10</b>
<b>Green Tea Sencha</b>	<b>10</b>





## COFFEE

<b>Americano</b>	<b>9</b>
<b>Café Mocha</b>	<b>9</b>
<b>Espresso</b>	<b>9</b>
<b>Macchiato Latte</b>	<b>9</b>
<b>Macchiato</b>	<b>9</b>
<b>Café Latte</b>	<b>9</b>
<b>Cappuccino</b>	<b>9</b>



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## DESSERT

**Thyme Panna Cotta**    **24**  
Orange Jelly, Mango Compote,  
Vanilla Crumble


**Rum and Blood Orange**     **26**  
**Poached Pear**  
Yoghurt Coconut Mousse, Dry Fruits,  
Brioche Croton, Almond Nougat

**Blueberry Bar**    **26**  
Frosting Cream, Blueberry Crèmeux,  
Sable, Pistachio Feuilletine

**Callebaut Chocolate**   SUP **36**  
**Lave Cake**  
Chocolate Ganache, Madagascar  
Vanilla Ice Cream, Meringue

**Deconstructed**    **28**  
**Pumpkin Tart**  
Pandan Whipped Ganache,  
Almond Short Bread,  
Longan, Vanilla Sauce

**HOMEMADE ICE CREAM  
& SORBET** 3 scp **18**

Vanilla  
Dark Chocolate  
Thyme  
Bitter Coffee  
Caramel   
Mango  
Blood Orange  
Passion Fruit  
Raspberry  
Basil  
Mandarin  
Lemon

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