



MEERU  
BAR & GRILL

**M E N U**

# SALADS & APPETIZERS

## Cajun Crust Saku Tuna Tataki (SF) - \$ 38

Fresh mango salsa, drizzle of wasabi cream

## Mussels Mariniere (SF) (A) (G) - \$ 32

White wine, onions, garlic, fresh parsley, garlic crouton

## Arugula and Frisée Lettuce with Caramelized Pear (D) (N) (V) - \$ 36

Roquefort cheese, walnuts in white balsamic, mango dressing

## Heirloom Tomato and Raspberry Salad (D) (V) - \$ 30

Pomegranate dressing, burrata, balsamic syrup

## Classic Caesar Salad (SF) (E) (D) (G) - \$ 31

Romaine lettuce, beef bacon, cherry tomatoes, poached egg, Parmesan flakes, croutons

## Chicken Caesar Salad (SF) (E) (D) (G) - \$ 34

Romaine lettuce, grilled chicken breast, beef bacon, cherry tomatoes, poached egg, Parmesan flakes, croutons

## Prawns Caesar Salad (SF) (E) (D) (G) - \$ 44

Romaine lettuce, prawns, beef bacon, cherry tomatoes, poached egg, Parmesan flakes, croutons

## Niçoise Salad (SF) (E) - \$ 31

Red balsamic marinated medium rare tuna, eggs, tomatoes, red pepper, green pepper, French beans, black olives, boiled potato

## Baby Gem Lettuce, Grilled Tiger Prawns, Baguette Toasts (G) (SF) (D) - \$ 36

Caesar dressing, parmesan cheese

## Fillet of Beef Carpaccio (D) (G) (N) - \$ 34

Grain mustard dressing, arugula leaves, shaved parmesan, basil oil, balsamic syrup

## Baby Fried Calamari (SF) (G) - \$ 42

Lemon sea salt butter, red pepper coulis

## Classic Greek Salad with Grilled Lamb Kofta (D) (N) - \$ 32

Tomatoes, cucumber, bell pepper, red onion, kalamata olives, feta cheese, preserved lemon, oregano dressing

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(A) Alcohol (P) Pork (V) Vegetarian (E) Egg (G) Contains Gluten (D) Dairy (VG) Vegan (N) Contains Nuts (SF) Seafood (S) Spicy

All prices are subject to 10% service charge and 17% tourism goods & services tax

## S O U P S

### French Onion Soup (D) (G) (V) - \$ 29

Gratinated cheese crouton

### Coconut Seafood Chowder (SF) (S) (G) - \$ 29

Kaffir lime, drizzle chili oil, grissini stick

### Roasted Pumkin Soup, Bocconcini Mozzarella (V) (D) (G) - \$ 24

Basil oil, basil grissini stick

### Chilled Spanish Gazpacho (V) - \$ 20

Combination tomato, celery, garlic, cucumber, pepper, olive oil

## S A N D W I C H E S

### Grilled Aberdeen Angus, Wagyu Beef Burger (D) (N) (G) - \$ 34

Burger sauce, caramelized spanish onions, lettuce, tomato, dill pickled cucumbers, cheddar cheese, toasted sesame seed bun

### Chicken Burger (D) (G) - \$ 28

Burger sauce, caramelized spanish onions, lettuce, tomato, dill pickled cucumbers, cheddar cheese, fried egg, toasted sesame seed bun

### Vegetarian Burger (D) (G) (V) - \$ 26

Black beans, feta cheese, mushroom patty, burger sauce, caramelized Spanish onions, lettuce, tomato, dill pickled cucumbers, toasted sesame seed bun

### Club Sandwich (D) (G) - \$ 34

Smoked turkey, avocado, egg, cheese, tomato, cucumber, grilled beef bacon

### Grilled Ciabatta (D) (G) (N) (P) - \$ 38

Parma ham, avocado, buffalo mozzarella, semi-dried tomatoes, arugula leaves, basil pesto

### Chicken Tandoori Wrap (G) (VG) - \$ 28

Mango chutney, tomato, cucumber, onion, coriander, mint tofu dressing

\* All sandwiches are accompanied by French Fried Potatoes, Tomato Ketchup, and Mayonnaise\*

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# PASTA AND RISOTTO

## Spaghetti Traditional Bolognese Sauce - \$ 34

Beef meat sauce, grana padana cheese, fresh basil

## Fusilli with Smoked Salmon (D) (G) (SF) - \$ 38

Mushrooms, grain mustard, cream

## Penne with Tomatoes (D) (G) (V) - \$ 35

Chili, olives, capers, grilled artichoke hearts

## Wild Mushroom Risotto (D) (V) - \$ 36

Porcini, button, shiitake mushrooms, pecorino cheese

## Seafood Risotto (D) (SF) - \$ 48

Prawns, mussels, tomato, peas, basil, parmesan cheese

\*Gluten free pasta available upon request

# FROM THE PIZZA OVEN

## Pizza Quattro Formaggi (D) (G) - \$ 29

Pomodoro, mozzarella, gorgonzola, taleggio, fontina, thyme leaves

## Pizza Verduretta (D) (G) - \$ 28

Pomodoro, mozzarella, marinated grilled vegetables, kalamata olives, goat cheese, basil pesto

## Pizza Margherita (D) (G) - \$ 26

Pomodoro, mozzarella, buffalo mozzarella, basil leaves

## Pizza Frutti de Mare (SF) (D) (G) - \$ 44

Pomodoro, mozzarella, shrimp, salmon, calamari, onion, lemon dill

## Pizza Pepperoni (SF) (D) (G) - \$ 29

Pomodoro, mozzarella, beef pepperoni, anchovy, mushrooms

## Pizza Hawaiian (P) (D) (G) (S) - \$ 27

Pomodoro, mozzarella, ham, pineapple, capsicum, onion, jalapeño chili

\*Gluten free pizza available upon request

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# GRILLS

Australian Aberdeen Angus Tenderloin Steak MB 2+ - \$ 65  
(180g)

Australian Aberdeen Angus Rib Eye Steak MB 2+ - \$ 62  
(200g)

Whole Cornfed Spring Chicken Spatchcock - \$ 50

Baby Back Pork Ribs (P) (G) - \$ 44

Yellowfin Tuna Loin (F) - \$ 38  
(200g)

Atlantic Salmon Fillet (F) - \$ 42  
(200g)

Maldivian Reef Fish (F) (G) - \$ 38

## YOUR CHOICE OF SAUCE AND SIDE DISHES

Béarnaise Sauce (D), Mushroom Cream (D) (A) (G),  
Peppercorn (A) (G), Lemon Butter (D) (A) (G)

### SIDE DISHES

French Fries  
Mashed Potato (D)  
Buttered Mixed Vegetables (D)  
Creamed Spinach (D)  
Corn on the Cob (D)  
Steamed White Rice

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# SPECIALS

**\*Beef Tenderloin Flambé with Café de Paris Butter (D) (A) 250gm - \$ 105**  
Truffle mash potato, grilled vegetable, Balsamic reduction

**\*Cajun Fried Lobster & Creamy Seafood Pasta (G) (D) (S) - \$ 90**  
Lobster, Cajun seasoning, Pasta

**\*Filet Mignon with Shrimp & Lobster Cream Sauce (G) (D) (S) - \$ 130**  
Leef, Prawns, Lobster, Spaghetti, Cream Sauce

**\*Treasures of the Deep- Petite Ocean Platter (F) (SF) - \$ 210**  
Lobster, tiger prawns, octopus, scallops, smoked salmon, mussels  
(\*Platter for 2 persons )

**\*Treasures of the Deep Large Ocean Plater (F) (SF) - \$ 395**  
Lobster, tiger prawns, octopus, scallops, smoked salmon, mussels  
(\*Platter for 4 persons)

**\*Irish Grass-Fed Angus Beef Tomahawk - \$ 285**  
(1000g) 6-hours pre-order required  
Served with your choice of two side dishes and sauce  
Suitable for sharing

**\*Australian Full-Blood Wagyu Rib Eye Steak MB 5+ (250g) - \$ 220**  
Served with your choice of two side dishes and sauce

**\*Australian Lamb Cutlets (4 ribs) - \$ 195**  
Served with your choice of two side dishes and sauce

**\*Dutch Milk-Fed Veal Tenderloin (A) (D) - \$ 160**  
Buttered leaf spinach, red wine jus

**\*Lobster Thermidor (SF) (A) (D) - \$ 130**  
Gratinated atoll lobster in a gruyère cheese and mustard sauce

**\*Chilean Sea Bass (F) (A) (D) - \$ 129**  
Grilled asparagus with lemon butter sauce

\* Please note: The following items are not included in any meal plan package.  
Guests on Half Board, Full Board, and All-Inclusive packages will receive a 15% discount per dish.  
Guests on the Bed & Breakfast package will be charged the full menu price.

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# SPECIALS

**\*Jumbo Black Tiger Prawn (SF) - \$ 122**  
(5 prawns)

**\*Live Fish (from our Aquarium) (per 100g) (F) - \$ 22**

**\*Live Atoll Lobster (from our Aquarium) (per 100g) (SF) - \$ 29**

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# DESSERTS

**New York Cheesecake (G) (D) - \$ 19**  
Strawberry compote, vanilla cream

**Apple Pie (G) (D) - \$ 21**  
Maple-infused custard, vanilla ice cream

**Almond Orange Cake (D) (N) (GF) - \$ 22**  
Caramelized orange, chocolate ganache, chantilly cream

**Chocolate Chip Tiramisu (A) (D) (G) - \$ 17**  
Mascarpone sabayon, sponge fingers, kahlúa, espresso coffee

**Chocolate Mousse Trilogy (D) - \$ 19**  
White, dark and milk chocolate

**Tropical Sliced Fruit Plate with Lemon Sorbet - \$ 25**  
Seasonal fruit, raspberry coulis, lemon sorbet

**Artisan Cheese Selection (D) (G) (N) - \$ 39**  
Vegetable crudites, dried fruit, nuts, truffled honey, toasted walnut bread

**Ice Cream and Sorbets (D) - \$ 7**  
Vanilla, chocolate, strawberry, coconut ice cream, mango, lemon sorbet

Desserts Displayed in the fridge are not included in meal plan packages.

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