



SUNSET  
P O O L C A F E

M E N U

# STARTERS

## Seabass Carpaccio (N) (SF) - \$32

With roasted almond, cappers, honey, kalamata olives, cherry tomatoes

## Shrimp Pop Corn (SF) (G) - \$32

Honey lemon mustard dip

## Octopus in Red (A) (SF) - \$37

Braised red wine octopus, black olives, potato cream

## Tuna Tartar (SF) (D) - \$39

Bluefin tuna, mango juice, buffalo mozzarella, peach, zest of lemon

## \* Avocado Lobster Rolls (SF) (D) - \$44

Homemade garlic mayonnaise, lemon juice, cappers

# SALADS

## Greek Salad (VG) (D) - \$29

Green salad, tomatoes, olives, cucumber, feta cheese

## Seafood Ceviche (SF) - \$33

Local reef fish, shrimps, squid, coriander

## Sunset Salad (SF) - \$32

Lettuce, snapper seared onion, cucumber, radish, tomatoes, garlic, red vinegar dressing

## Caprese Salad (V) (D) - \$33

Buffalo mozzarella, tomatoes, pesto, balsamic glaze

## Seafood Salad (SF) - \$47

Shrimps, red tuna, calamari, octopus

\* Not included in All Inclusive package, 30% discount applicable in each dish

Should you be ALLERGIC or INTOLERANT to ANY food, please inform your waiter who will be happy to assist you to select a dish suitable to your requirements; or have our chef prepare something special for you.

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

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

## S O U P S

### Seafood Soup (SF) - \$48

Mussels, calamari, shrimps, Maldivian seabass

### Cold Salmorejo Soup (P) (N) - \$32

Fresh tomatoes, garlic, olive oil, crispy pork bacon

## P A S T A & R I S O T T O

### Seafood Spaghetti (SF) (G) - \$48

Clams, mussels, shrimps, calamari, tomato sauce

### Red Tuna Rigatoni Alla Siciliana (SF) (G) - \$34

Red tuna, eggplant, bell pepper, anchovies, cappers, black olives, cherry tomatoes

### Tagliatelle Rucola Mandorle (V) (D) (N) (G) - \$36

Rucola pesto, roasted almond, extra virgin olive oil, grana padano cheese

### Spaghetti Alla Contadina (V) (G) - \$32

Spaghetti, cherry tomatoes, garlic, parmesan cheese, extra virgin olive oil

### \*Lobster Risotto (SF) (D) (A) - \$54

Lobster, onion, white wine, butter, lemon juice

## F R O M T H E S E A

### White Snapper with Potatoes (SF) - \$46

Black olives, cherry tomatoes, fresh basil, cappers

### Fried Maldivian Seabass (SF) (D) (G) - \$43

Served with French fries and tartar sauce

### Barramundi (SF) - \$47

Baby bok choy, mango vinaigrette

### \*Grilled Maldivian Lobster (SF) (D) - \$95

Whole grilled lobster 600/700gms served with a lemon butter or the traditional garlic sauce

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# FROM THE LAND

## \* Australian Beef Tenderloin - \$66

Beef tartar made tableside with your spice selection, capers, mustard, basil, olive oil, toasts

## Australian Beef Burger (G) (D) - \$37

Brioche bun, lettuce, tomatoes, light mayonnaise, comté cheese

## Pork Filet Mignon (G) (P) - \$44

Potatoes purée, ginger, pumpkin roasted, soya dressing

## Australian Entrecôte (D) - \$58

Potato fingerling, seasonal vegetables, gorgonzola sauce

## Chicken Breast & Shrimps Catalanas (SF) (D) (A) - \$45

Crème, lemon, leek sauce, coleslaw

# DESSERTS

Please pre order your dessert

## Homemade Ice-Cream and Sorbet (D) - \$7.4 per scoop

Sorbet: mango, lemon

Ice cream: vanilla, coconut, chocolate

## Yuzu Delice (N) - \$17

Almonds crumble, meringue, marshmallow, lime sauce, yuzu mousse

## Pineapple Clafoutis (D) - \$17

Hot clafoutis with pineapple, mojito sauce, vanilla ice cream

## Vanilla & Toffee Mousse (D) (G) - \$17

Chocolate sauce, ice cream

## Tatin Granny Smith (D) (N) - \$17

Granny smith apples caramelized in butter and sugar served with vanilla ice cream

## Pineapple Carpaccio (D) - \$19

Served with vanilla ice-cream

## \* Chocolate Soufflé (D) (G) - \$18

Hot soufflé served with vanilla ice cream

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