Healthy goodies and seriously raw food! Raw food can be a healthy lunchtime dish, or it can be a way of life. The health
benefits are numerous. It is a cuisine ideal for those who prefer a vegetarian lifestyle with no meat, seafood, or eggs. Meat and seafood, if used, are served either dehydrated or in their natural state.

Incorporating an all-over healthy attitude to food, we use only whole grains, organic herbs, in-house cured and pickled foods that are low in salt, unpasteurized, and not deep-fried. Our focus is to use organic produce, which is healthy, along with nutritious proteins such as sprouting seeds, grains, nut milk, soy, almond, beans, and pulses.

Rather than refined white flour, we offer wheat alternatives such as oats, quinoa, millet, rye, spelt, buckwheat and barley. And instead of artificial sweeteners, our creative team of chefs uses natural sweeteners like honey, raw sugar, palm sugar, apple concentrate, fructose, and fruit purées to add depth and bring out the real flavor in each dish. Even our sauces and dressings are blended with uncooked oils, nut sauces, miso sauces, yogurt, olive oil, vegetable purées, and tahini to create scrumptious dishes that

Dietary Preferences:

A	P	V
Contains Alcohol	Contains Pork	Vegetarian

Allergens

PN	SO	D	G	TN	FH	E	SF	SE
Contains Peanuts	Contains Soy	Dairy Products	Contains Gluten	Contains Tree Nuts	Contains Fish	Contains Eggs	Contains Sea Food	Contains Sesame

Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences, we will be more than happy to oblige.
Simply refer to our restaurant team for assistance in creating your bespoke culinary experience. Prices are quoted in USD and subject to 10% service charge and 17% government taxes. Prices are subject to change without notice.

HARMONY THROUGH BALANCE USD 14

DETOX & BOOSTS

Mix your delectable juice or choose from combinations from below:

THE JET LAG

Lime, Mint, Fresh Grapefruit, Cantaloupe, Green Melon
Clears body heat, counteracts toxicity, decreases
blood pressure and fights oxidization

DETOXIFIER

Fresh Pineapple, Banana with Spirulina
Reduces cholesterol and improves upset stomach and headaches

VITALITY

Nashi, Ginger, Cucumber
Helps in reducing body heat, improve skin texture and moisture

ALKALINE

Apple, Watermelon, Kiwi
Improves skin complexion & helps to maintain blood pH level

GREEN PIGMENT

Green Apple, Spinach, Wheatgrass, Cucumber
Rich in vitamin A, C & D, it helps in improving bone health and improves blood glucose, thus controlling diabetes

CALCIUM JAR

Carrot, Ginger, Papaya, Apple, Curry Leaves
Lowers blood pressure, boosts circulation and improves bone mineral density

ANTI-INFLAMMATORY

Beetroot, Ginger, Pear, Coriander
Rich in vitamin C, E, and Iron, this juice improves skin complexion, metabolism, and reduces inflammation

THE VISION

Mint, Passion Fruit, Pear, Orange
Boostsimmunefunctions andimproveseyesight

SELECTION OF ORGANIC WINES

HALF BOTTLES

2019 Babich Sauvignon Blanc — 45
Marlborough, New Zealand

2015 Antinori Cervaro della Sala Castello della Sala Chardonnay — 106
Umbria, Italy

2020 Whispering Angel — 65
Côtes de Provence, France

WHITE WINES

2020 Domaine Hamelin — 100
Chablis Burgundy, France

2018 Domaine Olivier Leflaive Bourgogne Blanc — 120
Burgundy, France

ROSÉ WINE

2020 Domaine des Nouelles Rose d'Anjou — 55
Loire Valley, France

RED WINES

2019 Overstone Pinot Noir — 75
New Zealand / Hawke's Bay

ON ARRIVAL

Tapas; Raw Style Asian Bites

REFRESHING AND ENERGETIC LIQUIDS

Chilled Tom Yam Soup (V) 24
Young Coconut Flesh Infused in Galangal, Lemongrass, And Thai Herbs

SALAD: NUTRITION BOWL

Japanese Soba Salad (V) 30
Green Tea Soba Noodle, Lotus Root, Carrots, Tomato, Rocket, Shoots, Sprouts, Sunflower Seeds and Orange-Miso Dressing

Atlantic Salmon Sashimi Salad (FH) 30
Atlantic Salmon, Apple, Shaved Asparagus, Red Radish, Baby Spinach, Garlic Chips, Yuzu Garlic Dressing

SIMPLICITY OF INSPIRATION

Trio Of Fish Ceviche (FH) 30
Maldivian Yellowfin Tuna, Atlantic Salmon, Local Reef Fish

Zucchini, Cucumber, And Tomato Lasagne (V) (TN) 30
With Walnut, Ricotta Cheese, and Arugula Pesto

Crunchy Iceberg Lettuce Salad (V) (SE) 25
With Onion Sesame Dressing, Green Onion, Nori Seaweed, Togarashi, Snow Pea Tendrils and Sesame Seed

BEYOND YOUR IMAGINATION

Maldivian Yellow Fin Tuna Tartar (FH) 30
Yuzu Avocado Salsa, Wasabi Mayonnaise, Balsamic Cream and Pickle Cherry Tomatoes

Fresh Sashimi (3 Slice Each)

3 Kinds 30
Salmon, Tuna, Reef Fish

5 Kinds 48
Salmon, Tuna, Hamachi, Sweet prawn, Reef Fish, served with Wasabi, soy sauce, Pickle ginger

Wagyu Beef Tartare (Marble Score 7) (E) 48
Spicy Mayo, Egg Yolk, Shiso Leaves, Scallion and Aromatic Furikake Powder

Signature Carpaccio of Avocado (V) or Reef Fish (RP) 30
Miso Orange Dressing, Avocado Pomegranate, and Pink Peppercorns

TO SHARE THE PASSION

Tuna Pizza Raw Style (RP) 32
Yellow n Tuna Sashimi, Crunchy Seaweed, Dehydrated Dough, Jalapeños and Anchovy Aioli

SWEET TEMPTATIONS

Chia Seed And Mango Trifle (GF) (N) 22
With almond-poppy seed sponge, blueberries, and coconut cashew nut cream

Three Flavoured Mochi Ice Cream or Choice of Sorbet 18

Sliced Tropical Fruits With Lime Cheek 20

Selection of Ice Cream (D) (GF) (per scoop) 6
Chocolate
Vanilla
Strawberry
Black Sesame

Selection of Sorbet (GF) (per scoop) 6
Lime
Mango
Coconut
Green Tea