



WELCOME TO RAW

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 Contains Alcohol
P Contains Pork
V Vegetarian

Allergens

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

Boosts immune functions and improves eyesight

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)** 30
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