

Signatures

LOBSTER & CHAMPAGNE 700-800 + grams, fresh Maldivian painted spiny lobster

FOR ONE & BILLECART-SALMON BRUT 375ML

150 * 

FOR TWO & BILLECART-SALMON BRUT 750ML

270 * 

KANDOLHU SEAFOOD PLATTER

FOR TWO

245 * 

Freshly grilled lobster, jumbo prawns, tuna, reef fish, scallops, octopus, rice, melted butter and sauces

TOMAHAWK STEAK

25 per 100g *

Served with truffle mash and grilled vegetables (24hrs pre-order required)

T-BONE STEAK

25 per 100g *

Served with truffle mash and grilled vegetables (24hrs pre-order required)



Soup

TOMATO DHANIYA SHORBA (v) 17

Tomato, coriander, spices, croutons

SAFFRON SEAFOOD CHOWDER (s) 18

Grilled brown pistoled

To Begin

TRADITIONAL INDIAN LAMB SAMOSA 23

Green peas, garden mint, tamarind chutney

CARROT SAMBOL (v) (N) 18

Island coconut, beetroot, almond, sultana, lime vinaigrette

TANDOORI OCTOPUS 28

Octopus, hummus, chimichurri, red chili yoghurt

TANDOORI SCALLOPS (s) 28

Cucumber noodles, mango chutney

DUO TARTARE  23

Maldivian yellowfin tuna and red snapper, lime, chili, coconut, spring onion, papadum

ALOO ADARAKI TIKKI (v) 18

Potato, ginger, bread crumb, coriander, mint

SHAMI KEBAB (s) 21

Tandoori minced seafood, mango chutney

Masalas

MUSHROOM MASALA (v) 28

Seasonal mixed mushrooms, tomato onion gravy, ginger, coriander

MALAI SOYA CHOP (v) (N) 18

Soya chop, cheese marination, kachumber salad, mint sauce, ginger and garlic paste

COCONUT PRAWNS CURRY (s) 46

Prawns, coconut milk, tomato, onion, mustard seed, curry leaves ginger

NUTS (N) SHELLFISH (S) VEGETARIAN (V) LOCALLY SOURCED 

* NOT INCLUDED IN À LA CARTE DINING + ULTIMATE INCLUSIONS MEAL PLANS

All prices are in USD, inclusive of 10% service charge & 17% GST.

Ingredients may contain other allergens. Please notify our team if you have any allergic intolerance.

We depend on local fishermen and overseas suppliers. We apologise if your choice is not available on this occasion.

Tandoor Oven

Expert Indian cooking from our famous tandoor oven, you came to the right place.

ASIAN TOFU (v)	34
HALLOUMI CHEESE (v)	36
TANDOORI VEGETABLES (v)	35
Sweet potato, bell Peppers, red onion, broccoli	
SCALLOPS (S)	46
JUMBO PRAWNS (S)	54
REEF FISH 🐟	44
CHICKEN TIKKA	41
LAMB CUTLETS	59
ANGUS BEEF KEBAB	61

For an unforgettable tandoor experience, we suggest marinating with chili garlic, ginger chili yogurt, or aromatic turmeric—each bringing its own unique flavor and vibrant character to your dish.

Weekly

MONDAY – FLAVOURS OF INDIA*

Let our team guide you through the many flavors of Indian cuisine with this signature Thali culinary experience

FRIDAY – SEAFOOD FEAST

Join us for an exciting seafood culinary experience

Grilled Fish & Seafood

Simply the best the Maldives and the sea has to offer—available as whole, fillet, or steak cuts, with selection depending on availability and the day's catch.

GROUPEL 🐟	41
RAINBOW RUNNER 🐟	41
RED SNAPPER 🐟	41
HUMPBACK SNAPPER 🐟	41
JACKFISH 🐟	41
JOBFISH 🐟	41
YELLOWFIN TUNA 🐟	49
SCALLOPS (S)	54
JUMBO PRAWNS (S)	54
MALDIVIAN PAINTED SPINY LOBSTER 🦞	115*

For the grill, we recommend marinating it with salt and pepper, fresh herbs, or zesty lemon garlic to bring out the best flavors in your dish.

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Grilled Meat Cuts

Savor only the finest selection of expertly grilled meats

HALVED CHICKEN	46
LAMB CUTLETS	59
ANGUS BEEF RIBEYE 250g	54
ANGUS BEEF FILLET 250g	67

For the grill, we recommend marinating with classic salt and pepper, Montreal spice rub, or vibrant chimichurri for an unforgettable flavored experience.

Sauces & Sides

Kindly make 1 selection from each of the following categories.

Citrus butter | Saffron aioli | Tropical salsa | Wild mushroom jus | Red wine jus | Bearnaise
Recommended for tandoor Cucumber raita | Mango chutney | Mint coriander

Kachumber salad	8
Cucumber, tomato, onion, coriander, mint, vinaigrette dressing, black pepper	
Tomato salad	8
Sundried tomato, jalapeno, capers, chives, coriander	
Garlic green beans	8
Grilled vegetables	8
Naan: plain, garlic or cheese	8
Classic potato puree	8
Sweet potato wedges	8
Jeera or Jasmine rice	8

Dessert

RAJBOOG KULFI (N)	19
Milk, cream, pistachio, almond, white chocolate	
CHARRED PINEAPPLE	18
Sweet and salty grilled pineapple, rum-soaked raisin ice cream	
CHOCOLATE LAVA CAKE	18
Is worth the wait, prepared fresh in just 20 minutes Sugar crumb, salted caramel ice cream	
AMRAKHAND	15
Yoghurt, mango puree, butter, cream, sable cookies base	
KANDOLHU FRUIT PLATE	12

ICE CREAM & HOMEMADE SORBET

1 scoop - 5 | 2 scoops - 8 | 3 scoops - 10

Vanilla | Strawberry | Chocolate | Pistachio | Rum & Raisin | Caramel | Hazelnut | Mango | Coconut | Bailey's
Lime | Raspberry | Mix Berry | Matcha

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