ocean

Discover a world of flavours inspired by the deep blue - delight in traditional European seafood specialties in a fine dining ambiance. Indulge in the subtle, fresh aroma of the sea with platters of perfection all locally sourced within the region.

Starter

Scallops 38
basil oil, ajo blanco, grapes, almond crumbled, cherry tomato, caviar

Tuna Carpaccio 38
citrus, caper, cherry tomato, orange, pomegranate, roquette

Prawns Cocktail 38
cocktail sauce, avocado, egg, baby gem

Fritto Misto 38
seafood, dill lime mayo, charred lime

Octopus Carpaccio 35
fresh tomato, black olives, sesame dressing, sweet potato chips

Asparagus 30
poached free-range eggs, truffle béarnaise, Provolone del Monaco shavings

Chowder 35
crab, mushroom soup

All meal packages entitlement to 03 course only (01 Starter , 01 Main , 01 Dessert)
All extra orders are chargeable

Vegetarian Vegan Gluten Spicy Diary Shellfish Nuts Alcohol Pork

All prices are in US Dollars and subject to 10% service charge and 17% GST

Main Course

Grilled Seafood Platter 48
calamari, Tuna, Daily Catch, Scallops, Shrimps

Fish and Chips 45
mushy Pea, Tartare Sauce, fries

Zucchini Eggplant 33
basil pomodoro, parmesan, fresh rocket

From The Grill

Local Maldivian Tuna Steak	45
Daily Catch	45
Norwegian Salmon Steak	45
Sri Lankan U 10 Prawns	50
Octopus Tail & Scallops	50

Sauces

- Spicy Hollandaise
- Pico De Gallo
- Lemon Butter
- Chili & Garlic
- Chimichurri

Side Dishes

- Sauteed Broccoli
- Creamy Spinach
- Glazed roots with Asparagus
- Grilled Asparagus
- Roasted Potatoes
- Mashed Potato
- Artichokes Confit

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Chargeable Menu

From The Grill

Grilled Lobster

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	65
BB - Ala-carte rate	110

Lobster Thermidor

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Desserts

Cheesecake Pie 25
baked cheesecake, dark chocolate soil, maple syrup, maple ice cream

Apple Pie 23
caramelized apple, short crust, oats crumble, diplomat cream, vanilla ice cream

Berry 22
strawberry soup, mixed berries, yoghurt ice-cream

Citrus Tart 23
lemon tart, coconut ice cream, meringue

Soft Chocolate Ganache 24
soft chocolate cake, raspberry sorbet, white chocolate snow

Coffee Indulgent 22
baked coffee & chocolate cream, berries, vanilla ice cream

Ice Cream 8
vanilla, chocolate, maple, coconut, watermelon

Sorbet 8
raspberry sorbet, watermelon sorbet

Seasonal cut fruit 22

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