



the
reef

Starters

Caramelised Australian scallops	36.00
Cauliflower mashed, sun dried tomato pesto and hazelnut vinaigrette	
Octopus	31.00
Fruity curried octopus tartare, Indian ocean coconut tomato gazpacho, papadums	
Chirashizushi	35.00
Sushi rice topped with raw salmon and tuna seasoned with soya sauce, wasabi caviar & wakame	
Dynamite mussels	32.00
Oven baked New Zealand green lip mussel stuffed with spicy sauce, tobiko & spring onion	
Maple angus beef gravlax	34.00
Pickled carrot ribbon & onion ring, maple horseradish cream, homemade red bell pepper ketchup, garden cress	
Maldivian yellow fin tuna	34.00
Semi cooked then coriander marinated, avocados like a guacamole, squid ink crumble, curry mayonnaise, salmon egg, red radish & garden cress	
Asian mushrooms (V)	25.00
Stir fried shiitake, shimeji, oyster and eringi mushrooms in teriyaki sauce, sesame crumble	
Seared tiger prawn (P)	34.00
Marinated in smoked paprika, mint flavoured black olive baba-ghanoush chorizo cream, bell pepper coulis & garden cress	
Rustico triangolo tartufo pasta (V)	28.00
Ricotta-truffle-filled triangular shape pasta, truffles flavoured cream sauce	
Cherries tomato & mozzarella cream (V)	25.00
Edamame, toasted pumpkin seed, garden basil oil, Parmesan tuile	

Soup Selection

Pumpkin velouté (V)	20.00
Curry flavoured espuma, pumpernickel bread, pumpkin oil	
Atlantic lobster broth	23.00
Lobster Chinese ravioli, broad beans and crispy fried basil	

The Dine Around All-Inclusive meal plan includes 1 starter, 1 main course and 1 dessert per person

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

• Not included in Dine Around All-Inclusive package.

(V) Vegetarian (P) Contain pork

Ingredients may contain allergens. Please notify our team if you have any allergy.

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

Seafood & Fish

Sri-Lanka mud crab	60.00
your choice of Topped with Asian black pepper basting sauce Or Jaffna curry sauce	
King river prawn	55.00
Malaysian coconut curry sauce	
Jumbo Tiger Prawn	59.00
On skewer with mango & lime cream	
• Giant black tiger prawn	78.00
• Price for Dine Around All-Inclusive package	40.00
Creole virgin sauce	
• Spiny lobster	125.00
• Price for Dine Around All-Inclusive package	65.00
Accompanied with a lime, daikon and mango salsa	
Catch of the day	55.00
Daily caught Maldivian fish grilled to juicy perfection served simple with a lemon or with your choice of sauces or topping	
<ul style="list-style-type: none">▪ Pear, bell pepper & pineapple chutney, chili oil▪ Tarragon & lemon aioli, basil oil▪ Thai green curry mayonnaise, sesame oil▪ Warm tomato and herbs salsa, wild garlic oil▪ Olives & figs tapenade, basil olive oil▪ Chinese sweet & sour sauce, sesame oil▪ Island papaya hot sauce and mango guacamole, chili oil▪ Kaffir lime leaves tapenade, wild garlic oil▪ Spicy sour curry from Sri-Lanka then baked served with katta sambol and mix-fruits Chutney	
Norwegian salmon fillet	62.00
Maple syrup soy sauce and Gomasio salt, Wasabi mayonnaise & Japanese soy sauce	
Whole Mediterranean Sea bream	54.00
Marinated in peppered herbs lemon juice served with dill & chives yoghurt	
Whole Atlantic Sea bass	54.00
Provençale salsa & homemade basil oil	

Dishes are garnished with roasted rosemary seasonal vegetables & baby potatoes

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Meat From The Grill

• **Sir Harry beef wagyu striploin** **170.00**

• **Price for Dine Around All-Inclusive package** **50.00**

+/- 350 gr. fullblood 100% Japanese breed - MARBLE SCORE MB9+, renowned for its exceptional quality and marbling. From Canning Downs south farm. The Wagyu cattle are raised in the pristine natural environment of the Elbow Valley region in Queensland, Australia. The herd enjoy a special diet of oranges and grain for 450 days which provides exceptional tenderness and extraordinary depth of flavour. Animal welfare certification, sustainable and ethical farming practices with certified World environmental standards

• **Robbins Island Ox beef wagyu ribeye** **150.00**

• **Price for Dine Around All-inclusive package** **40.00**

+/- 350 gr. Japanese Tajima/Fujiyoshi breed Fullblood 100% – MARBLE SCORE MB8+ to 9, Hammond Farm, Tasmania. Pastures rose in salted meadow to a minimum of 18 months before being fed a supplemental grain and Kelp seaweed for 12 to 18 months. Robbins Island Wagyu is an amazing Wagyu beef, a unique taste in harmony with nature. Animal welfare certification, sustainable and ethical farming practices with certified world environmental standards

The Australian Marble Score (MB scale) in beef, wagyu, indicates the amount of intramuscular fat (marbling) within a cut of meat. Australian system ranges from 0 to 9+, with 9+ representing the highest level of marbling. A high marbling score contributes to a softer, silkier texture, keeps the steak melt-in-your mouth tender and incredibly rich in flavour.

Black angus beef tenderloin **64.00**

Unrivalled flavour, juiciness and tenderness. Certified Angus Beef ® brand, Schroeder Angus farm, Iowa USA

Black angus beef rib eye **57.00**

Incredibly juicy, packed with flavour Certified Angus Beef ® brand, Schroeder Angus farm, Iowa USA

Choice of sauces Black pepper sauce Béarnaise sauce
Red wine reduction Café de Paris butter

• **Veal chop** **68.00**

• **Price for Dine Around All-Inclusive package** **25.00**

+/- 350gr. Premium rosé veal, awarded veal-raising farms for Better Life quality seal by animal welfare organizations. Enschede Holland Free H.G.P Served with homemade Kuramathi citrus coconut barbecue sauce

Mediterranean herbs marinated lamb chop **64.00**

Australia Wagstaff premium lamb, Certified sustainable and ethical farming practices Served with a pesto feta & 5 herbs

Corn fed yellow skin chicken breast **52.00**

Vendee, France served with a chanterelle mushroom jus

Dishes are garnished with roasted rosemary seasonal vegetables & baby potatoes

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Vegetarian

Roasted balsamic baby potatoes & vegetables (V) 36.00

Served with Kuramathi garden leaves seasoned with herbed yoghurt dressing

Seared summer vegetables on skewer (V) 36.00

Served with giant coco salad in honey hazelnut vinaigrette and artichoke with olives tapenade

Side Dishes

French fries (V) 11.00

With mayonnaise and ketchup

Wedges potatoes (V) 11.00

With mayonnaise and ketchup

Kuramathi garden leaves (V) 11.00

Seasoned herbed yoghurt dressing.

Mashed potatoes (V) 11.00

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Desserts

Warmed caramelised apple tart “Tatin Style”	22.00
Cinnamon sauce, homemade vanilla ice cream	
Raspberry & pistachio crunchy bar	22.00
Raspberry coulis, homemade yoghurt ice cream	
Kuramathi fruits platter	20.00
A sample of selected fresh fruits	
Hazelnut gazpacho	22.00
Creamy of roasted sesame seed, milk chocolate crèmeux, gingerbread tuile	
Exotic Rum Baba (contains alcohol)	22.00
Lime Chantilly, passion fruits cream, mango & passion fruit confit	
Lemon croissant tart	22.00
Croissant crust, lemon curd, lime chantilly, vanilla sauce, homemade yoghurt ice cream, cocoa nibs crisps	
Chocolate millefeuille (contains alcohol)	22.00
Crèmeux flavoured with tonka bean, creamy of cocoa liqueur, chocolate crumble homemade cocoa sorbet	

Ice Cream & Sorbet Selection

Ice Cream Selection

Available flavours:

- Vanilla
- Mango
- Yoghurt
- Chestnut
- Sesame

Sorbet Selection

Available flavours:

- Raspberry
- Cocoa
- Lime

1 scoop	5.50
2 scoops	7.50
3 scoops	9.50

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Alcoholic Beverages

Cognac & Brandy

✓ Courvoisier V.S.	13.00
✓ Hennessy V.S.	15.00
Remy martin V.S.O.P.	28.00

Whisky

✓ Chivas regal, 12 years	17.00
Macallan, 12 years	26.00
Lagavulin, 16 years	39.00

Vodka

✓ Stolichnaya, Russia	9.00
Belvedere, Poland	18.00
Ciroc, France	19.00

Gin

✓ Bombay sapphire, England	10.00
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Port

✓ Sandeman's port, Portugal	11.00
✓ Cockburn port, Portugal	11.00

Bitters

✓ Jagermeister, Germany	10.00
✓ Fernet branca, Italy	13.00
Uderberg, Germany	17.00

Liqueurs

✓ Apricot brandy, Belgium	10.00
✓ Southern comfort, U.S.A.	10.00
✓ Sambuca, Italy	11.00
✓ Amaretto disaronno, Italy	13.00
✓ Bailey's Irish cream, Ireland	15.00
✓ Cointreau, France	15.00
✓ Drambuie, Scotland	15.00
✓ Limoncello, Italy	10.00

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Guests on All-Inclusive and Dine Around All-Inclusive packages enjoy
20% discount off set prices for non-inclusive beverages

✓ Included in All-Inclusive packages