



Menu

Soups

\$

Soup of the Day

17

Roasted Pumpkin & Basil GF V

Roasted pumpkin seeds & cream

18

Starters

Salt & Pepper Squid SP S

With kaffir lime, sweet chili & lemongrass aioli

19

Kimchi & Cheese Arancini S

Crispy risotto balls stuffed with kimchi & mozzarella, served with gochujang aioli

19

Coconut Shrimp with Mango Salsa S N

Crispy coconut prawns served with sweet & spicy mango salsa

23

Hoisin Roasted Duck

Five spice marinated roasted duck with cucumber, spring onion, hoisin sauce & pancake

26

Spicy Tuna Crunch Bowl S N

Sushi rice or mixed greens, crispy tempura flakes, sliced avocado, cubed ahi tuna (fresh marinated in spicy mayo sriracha sauce), cucumber, cherry tomato, shredded nori, pickled ginger, spicy mayo, soy sauce, peanuts & miso sauce

26

Mango Salmon Poke Bowl S N

Sushi rice or mixed greens, fresh salmon cubes marinated in a citrusy mango sauce, diced mango, peanuts, edamame beans, sliced radishes, fried onion, avocado, sesame seeds & yuzu miso

28

Side Dishes

Sweet Potato Fries V

Saffron aioli

12

Fries V

15

Loaded Kimchi Cheese Fries S

Fries topped with Korean kimchi, melted cheddar, spicy mayo & nori flakes

16

P - Pork V - Vegetarian S - Seafood A - Alcohol N - Nuts D - Dairy Free SP - Spicy GF - Gluten Free

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Menu

Salads	\$
Kopee Faiy Satani (Maldivian Style Tuna Cabbage Salad) S	22
Local cabbage, tuna, green papaya, fish paste, coriander, grated coconut, fried onion, red chili & rihaakuru lemon dressing	
Garden V	23
Compressed cucumber, shaved asparagus, pickled carrot, avocado mousse, snow pea, heirloom tomato, fried onion & toasted grains, served with grain mustard-honey vinaigrette	
Caesar	24
Baby romaine lettuce, white anchovy dressing, crispy parmesan tuile, soft-boiled egg, garlic sourdough crumble & pickled shallots	
*Small Portion	17
With grilled chicken breast	7
With grilled sliced salmon fillet	12
With grilled prawns	14
Tuna Nicoise GF S	25
Seared ahi tuna, confit tomato, boiled egg, white anchovy, kipfler potato, green beans, tomato, onion, cucumber, olives & basil olive oil dressing	
Greek V	27
Heirloom tomatoes, compressed cucumber, kalamata dust, pickled red onion, whipped feta, crispy oregano flatbread & olive oil	
Tropical N	29
Coconut & almond crusted chicken, mango, onion, avocado, pineapple, red chili, coriander & lemon honey mustard dressing	
Pasta	
Penne Bolognese	29
Minced beef, tomato sauce, basil & parmesan	
Gnocchi alla Sorrentina V	34
Soft potato gnocchi baked in a rich tomato sauce with melted mozzarella & fresh basil. A classic from the Amalfi Coast	
Penne alla Kurumba S	34
Penne pasta in a silky coconut milk sauce with flaked local reef fish, sauteed shallots, garlic, curry leaves, a hint of red chili - an island-inspired fusion of italian tradition & Maldivian flavor	
Lasagna Alla Bolognese	35
Beef bolognese baked on cheese, tomato sauce & basil	

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Shrimp & Chili Linguine A S	38
Linguine tossed with sautéed prawns, garlic, chili flakes, blistered cherry tomatoes, finished with lemon zest & a vibrant gremolata for a fresh zesty kick	
Sandwiches	
*All sandwiches served with fries and ketchup	
Vegetarian Club V	23
Avocado, cheese, lettuce, tomato, cucumber & fries	
Club P	25
Tomatoes, lettuce, cheddar cheese, chicken, pork bacon, cucumber & eggs (pork free option available)	
Maldivian Tuna Melt SP S	29
Local kopee Faiy mas-huni, melted cheddar, spiced mayo & crispy shallots on sourdough with local fresh salad	
Vietnamese Banh Mi A P	32
Roasted pork belly or grilled chicken, chicken liver pate, pickled carrots, cilantro, cucumber, spring onion & mayo on a crispy baguette	
Steak	38
Oven sourdough bread with beef, caramelized onion, garlic, mushroom, rocket lettuce, dijon mayo & fries	
Burgers	
*All burgers served with fries and ketchup	
Fish S	30
Grilled reef fish fillet, semi roasted tomato, tartar sauce, mayo & fries	
Chicken SP	31
Deep fried spicy chicken, lettuce, cucumber, tomato, branston pickles, mayo & fries	
Angus Beef	32
With onion, tomato, lettuce, cheddar cheese, fried egg, gherkins, sesame seed bun, mayo & fries (Add beef or pork bacon)	
Halloumi & Avocado V	34
Grilled halloumi, smashed avocado, harissa yogurt, pomegranate reduction, fried onion & arugula on a sesame bun	

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Black Garlic Umami P	35
Angus beef double patty, aged cheddar, black garlic aioli, crispy shallots, pork or beef bacon, tomato, onion, gherkins, lettuce & sesame bun served with mayo	
Pizza & Calzone	
*Available until 4pm	
*Gluten Free Options Available	
Margherita V	25
Tomato sauce, mozzarella fior di latte & fresh basil	
Tandoori	31
Butter chicken, paneer, coriander, mozzarella, minted yoghurt, chili & onion	
Pepperoni SP	30
Tomato sauce, mozzarella & beef pepperoni	
Carnivore	34
Tomato sauce, turkey ham, beef bacon, meatball, chicken, mozzarella, oregano, mushrooms & bolognese sauce	
Smoked Salmon S	37
Tomato sauce, capsicum, tomato, mozzarella, sour cream, capers, onion & smoked salmon	
Prosciutto P	38
Prosciutto ham, tomato sauce, mozzarella, oregano, rocket leaves, black olive & parmesan cheese	
Cafe	32
Tomato sauce, mushroom, mozzarella, tomato, artichoke, semi dry tomato & basil leaves	
Pizza Bianca *Without tomato sauce	
*Available until 4pm	
*Gluten Free Options Available	
Calzone	31
Turkey ham, artichokes, mushroom, mozzarella cheese, bell pepper & oregano	
Mexican SP	32
Spicy minced beef, fresh tomato, red onion, jalapeños, fresh coriander & avocado	

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Mains	\$
Garudhiya (Maldivian Style Tuna Fish Soup) GF S Shallots, curry leaves, lime, onion & rice	21
Mas Riha (Maldivian Style Tuna Fish Curry) GF S With coconut rice	23
Nasi Goreng S N Indonesian fried rice with chicken, prawn satay, peanut sauce, fried egg & prawn cracker (Vegetarian option available)	32 24
Mozambique Cashewnut Curry V GF N Green peas, coconut, cashewnut & coconut sultana rice	32
Chennai Chicken Curry Fresh coriander, ghee, tomato & coconut with basmati rice	33
Risotto al Limone A Creamy lemon risotto with sautéed prawns, finished with fresh herbs and a touch of citrus zest. Light, vibrant & full of coastal Italian flavor	
*Vegetarian	35
*Chicken	37
*Prawns	43
Sri Lankan Style Curry SP Vegetables, fresh curry leaves, coconut & basmati rice	
*Vegetarian	35
*Chicken	37
*Prawns	43
Fish "N" Chip A S With chunky tartare sauce, lemon, mushy green peas & steak fries	36
Slow-braised Chicken Thigh A Tomato sauce, Kalamata olives, onion & fresh herbs, served with creamy Parmesan polenta	37
Grilled Catch of the Day GF S With green salad, lemon & steamed rice	38

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Brazilian Fish and Calamari Moqueca A S	39
Reef fish & tender calamari gently stewed in a rich coconut, tomato, dende oil broth with bell peppers, coriander & lime served with jasmine rice, cassava farofa, chili oil & grilled banana	
Grilled Striploin Steak 250g	48
Seasonal vegetable, herb mash, beef jus, haricot beans	
Grilled Salmon 200g A S	58
Salmon fillet, grilled & served over buttered crushed potatoes with sour cream & dill, accompanied by stir-fry seasonal vegetables & a light Dijon-mustard cream sauce	
Desserts	
Tiramisù V N	18
Biscotti, homemade espresso ice-cream, almond & pistachio	
Chocolate Fondant V N	18
Served with vanilla bean sauce & strawberry sherbet	
Oven Baked Apple Pie V N	18
Apple baked in crust & vanilla sauce	
Baked Cheesecake V N	18
Mango cream, vanilla crumble & rhubarb compote	
Magnum Cassata V N	18
Valrhona caramel chocolate, caramelized apple, almond sponge, cedro & Clementine ice cream	
Fresh Fruit Platter V N	18
Selection of seasonal fruits	

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