

Entrées		Price	DA	Raw Bar		Price	DA
Thila Salad D V		26		Maldivian Yellowfin Tuna Tartare S GF D		29	
Avocado hummus, pineapple carpaccio, mandarin, heirloom vegetable, olives, lemon EVOO dressing				Maldivian handline caught yellowfin tuna, avocado, coconut			
Gabulhi Ceviche V GF D		31		Tuna "Ravioli" S GF D		29	
Young coconut, pineapple, coriander, cucumber, lime, chili				Stuffed with akami, radish, yuzu kosho, drizzled with yuzu vinaigrette, edamame, ponzu pearls			
Cured Sous Vide Salmon Fillet GF		36	16	Wahoo Ceviche D		33	
Snow peas, horse radish cream, oscietra giavaeri caviar				Sweet potato oil, dried corn, leche de tigre and coriander			
White Asparagus Panna Cotta S		36		Wagyu Beef Tartare*		43	21
Dashi jelly and shio kombu, truffle pesto				Australian wagyu sher striploin, black truffle, egg yolk, caper crisps, parmesan, rye cumin cracker			
Burrata V D N		37		Seasonal Oysters S GF D		48	26
Smoked tomato, tomato gel, almond dressing, basil, balsamic reduction				½ dozen oysters, shallot mignonette			
Foie Gras A		46	26	Main Courses			
Pain d'épices, glazed rhubarb , port wine reduction, orange segment				Miso Quinoa V		39	
				Quinoa, bok choy, tofu, miso, vegan cheese			
				Mascarpone Porcini Ravioli V		41	
				Homemade pasta with butternut, kale, sage butter			
				Mahi Mahi GF S		46	
				Wrapped in Chinese cabbage, Korean salad, aji amarillo sauce, basil oil			
				Duck Breast GF		52	
				Glazed with hoisin and 5 spices, charred bok choy, glazed mini veggies and shiso foam			
				Veal Cheek GF		56	
				Slow cooked veal beef cheek, heirloom carrot, garlic mash			
				Slow Braised Beef Ribs A		66	
				12 hours braised smoked beef rib with garlic mash, heirloom carrot, dark chocolate jus			
				Maldivian Lobster Curry GF S		72	36
				Local spiced curry, roasted coconut garlic rice			

DA - Dine Around All Inclusive surcharge

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

Kindly notify one of our team members if you have any allergic intolerance.

Prices are quoted in USD and inclusive of 10% Service Charge and 17% Government Service Tax.

Selection and prices may be subject to change without prior notice.

GRILL

Price DA

Seafood

Maldivian Lobster - Price per 100g GF S 29 16

Caught directly from the largest lobster pond in the Maldives, this variant is renowned for offering a smooth, delicate flavor. Best grilled or if you wish we can serve thermidor style

Calamari - 250g GF S 39

Maldivian Reef Fish - 200g GF S 46

Maldivian Mahi Mahi Fish - 200g GF S 49

Maldivian Yellowfin Tuna - 200g GF S 56

King Prawns - 400g GF S 65

Tasmanian Salmon - 200g GF S 66

Meat & Poultry

Grilled Cornfed Chicken - 250g 67

Australian Pork Chop - 300g P GF 82 36

Australian Angus Striploin Steak - 200g GF 85

Australian Roaring Forties Lamb Rack - 300g GF 96 41

Australian Black Angus Beef Tederloin - 180g GF 99 41

Australian Sher Wagyu Striploin MB8 - 250g GF 128 56

*All grilled dishes comes with a choice of one side and one sauce at no extra charge

Price DA

Specials

Butterfly Whole Reef Fish (for sharing) 80
800g - 1000g
Maldivian handline caught, served with three sauces, kopee fai salad, ocean water potatoes S GF

Seafood Platter (for sharing) S 170 66
Maldivian lobster and yellow fin tuna, Tasmanian salmon, jumbo prawns, green mussels, calamari, diamond bay clams, ocean water potatoes, selection of sauces

Surf and Turf (for sharing) GF S 172 71
Grilled Australian black angus beef, with full Maldivian lobster, ocean water potatoes, braised green beans, selection of sauces

Australian Angus Tomahawk Steak (for sharing) GF 220 121
Grilled to perfection, three sides of your choice, selction of sauces

Side Dishes 15

Broccoli & cauliflower gratin V
Braised haricot vert, shallots V GF
Truffle & parmesan fries V
Crispy confit potato V
Young coconut salad V
Buttered green asparagus spears V GF
Garden salad, heirloom vegetables, lemon dressing V GF

Sauces

Soft butter with garlic & ginger V GF
Maldivian chili and coconut sauce V GF D
Curry leaves hollandaise V GF
Lemon butter sauce V
Soft smokey BBQ butter
Maldivian curry sauce V GF
Green peppercorn sauce
Forest mushroom cream sauce

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