

**Inspired by Indian Ocean, at
Senses we never fail
to delight with our
tempting selection of curries and
Tandoor cuisine among others.**

Enjoy a light lunch with fresh salads,
grills and local seafood
while overlooking the Indian Ocean.



Greener plate, greener planet

Keen on Green is our commitment to sourcing smarter and supporting local farmers who grow sustainable vegetables, fruits and herbs to create delicious plant-based and vegetarians dishes. In our kitchens, we let the produce shine through, and connect you to the people and stories behind each ingredient. It makes for a meaningful, joyful and positively-impactful dining experience. Even if you're not vegetarian or vegan (yet), we hope that you are keen on trying the dishes labelled in green.

SIGNATURE

***THE SIGNATURE DISHES ARE CHARGEABLE AND NOT INCLUDED IN ANY MEAL PLAN. A 30% DISCOUNT IS APPLICABLE FOR GUESTS ON HALF BOARD, SPECIAL FULL BOARD OR ALL-INCLUSIVE MEAL PLANS**

Allergic to pollen, peanuts or negativity?

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

(G) Gluten

(N) Nuts

(D) Dairy

(A) Alcohol

All prices are in US Dollars and subject to 10% Service Charge and 17% Goods and Services Tax.

***WHOLE KERALA LOBSTER
1,000G (D) 160**

Yoghurt and coconut spice crust, cabbage poriyal, Bombay potato, garlic-butter lemon

***MALDIVIAN WHOLE FISH
800G (D) 68**

Tawa masala grilled whole fish, moilee gravy, jeera rice, lime

***JUMBO CRAB MEAT
MASALA (D) (G) 50**

Coastal South Indian crab masala, Malabar paratha, lime, laccha onion, garlic pickle

SIGNATURE

***TANDOORI LAMB CHOPS**

(D) (G) 50

Achari marination, green peas potato, carrot salad, mint chutney, lamb jus

***ZAFRANI KING PRAWN**

(D) (G) 45

Tandoori roasted king prawn, green mango salad, basmati rice, kasundi, lime, malai curry sauce

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***SALMON ALLEPY CURRY**

(D) (G) 50

Pan-fried salmon, coconut gravy with raw mango, Malabar paratha, lime, kachumber salad

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STARTERS

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COLD

PANI PURI (G) 24

CAL 120

Crispy puff filled with chickpeas, tomato, onion, potato, coriander, tamarind, served with sweet and sour water

FALAFEL SALAD (D) (G) 24

CAL 330

Deep-fried chickpeas fritters, pickled vegetables and green herbs salad, tahini sauce, sumac

**ARABIC COLD MEZZE
(G) (N) 24**

CAL 330

Hummus, muhammara, baba ganoush, pita bread

TABBOULEH (G) 24

CAL 330

Bulgur, tomato, parsley, mint, pomegranate, romaine lettuce

STARTERS

GOTU KOLA SAMBL (N) 26

Pennywort salad, confit tuna, fresh coconut, cucumber, onion, tomato, lime, chili

MALDIVIAN COLD MEZZE (G) 26

Pumpkin mashuni, tuna mashuni, eggplant and tomato salad, pita bread

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STARTERS

HOT

CHETTINAD CHICKEN CUTLET (D) (G) 26

Crispy fried chicken fritters, tomato chutney, mint sauce, lime

MALDIVIAN SHORT EATS (D) (G) 26

Tuna baijiya, spicy vegetable kimiya, tuna coconut gulha, tomato chutney, mint mayonnaise

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PODI POTATO (D) 26

CAL 220

Spiced potato cooked in clarified butter, podi masala tempered with mustard curry, curry leaves

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STARTERS

CHICKEN TIKKA (D) (G) 28

Chicken tikka, mint chutney, lime,
Punjabi onion salad

CHAPLI KEBAB (D) 28

Pan-seared minced lamb patty,
mint chutney, laccha onion,
mango chutney

SAMOSA CHAAT (D) (G) 28

CAL 330

Flaky Indian samosa, spiced white
peas gravy, tamarind chutney, sweet
yoghurt, mint chutney, crispy-crunchy
Indian fried noodles

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SOUP

PULI ARNAM (D) (G) 26

Mild tamarind flavour spicy fish soup, cherry tomatoes, crispy pita bread, onion and garlic

CHICKEN CORIANDER SOUP (D) (G) 26

Spiced chicken broth flavored with lemon, coriander, crispy bread

TOMATO DHANIYA SHORBA (D) (G) 24

CAL 56

Indian style aromatic tomato broth, coriander leaves, crispy naan
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**TANDOORI
MAIN COURSE**

**SEAFOOD SKEWERS
(D) (G) 40**

Kasundi prawn, Hariyali fish tikka, tandoori squid, laccha onion, mint chutney, lime, garlic naan

MEAT SKEWERS (D) (G) 40

Lamb sheekh, achari chicken tikka, malai chicken, laccha onion, mint chutney, lime, garlic naan

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**MIXED VEGETABLE AND
PANEER SKEWERS
(D) (G) 34**

CAL 248

Marinated cottage cheese, pineapple, onion, capsicum, apple, mint chutney, lime, garlic naan

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CURRIES AND MAIN COURSES

MAS RIHA 34

Traditional Maldivian style fish curry cooked in coconut gravy with local spices, basmati rice, onion coconut and tomato sambal

BUTTER CHICKEN (D) (G) (N) 34

Chicken tikka cooked in rich tomato and cashew gravy, kasoori methi, papadum, steamed basmati rice, salad

MALDIVIAN KUKULHU CURRY 34

Traditional Maldivian style chicken curry in coconut gravy with local spices, onion coconut and tomato sambal, basmati rice

PALAK PANEER (D) 30

CAL 306

Cottage cheese cooked in smoot spinach gravy, basmati rice, pickles

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CURRIES AND MAIN COURSES

MALAI KOFTA (D) (N) 30 CAL 240

Fried balls of cottage cheese and potato cooked in rich cashew based gravy with aromatic spices, basmati rice, pickles

SUBZ MILONI (D) 30 CAL 220

Mixed vegetables curry, basmati rice, vegetable raita, pickle

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LAMB ROGAN JOSH (D) 34

Lamb slow-cooked in flavorful tomato based gravy with aromatic spices, basmati rice, raita

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CURRIES AND MAIN COURSES

GHEE ROAST CHICKEN (D) 34

Chicken cooked in rich spice paste and clarified butter, paratha, vegetable raita, lime

DAL MAKHANI (D) 30 CAL 156

Whole black lentils cooked in tomato, butter, cream and spices, steamed basmati rice, kachumber salad

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CHILI CHICKEN (G) (N) 34

Popular Indo-Chinese preparation, fried chicken tossed with soy sauce, garlic, ginger, red chilies, spicy tangy chili sauce, Kolkata style fried rice

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BIRYANI AND RICE

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VEGETABLE BIRYANI

(D) (G) (N)

32

CAL 612

Traditional rice mixed with aromatics, seasonal vegetables, nuts, green salad, mirchi ka salan

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CHICKEN BIRYANI

(D) (G) (N)

34

Chicken, egg, green salad, mirchi ka salan, garlic-tempered raita

LAMB KABSA (D) (N)

34

Fragrant rice, tomato, almond, spices, raisin

VEGETABLE INDIAN THALI

SET (D) (G) (N)

36

CAL 648

Sambar, vegetable korma, aloo jeera, kadhai paneer, cabbage poriyal, steam basmati rice, sago payasam, pickles, raita,

butter milk, papadum, chapati

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SIDE DISHES

NAAN

TRUFFLE MUSHROOM (D) (G) CAL 178	10
PESHAWARI (D) (G) (N) CAL 202	10
CHEESE (D) (G) CAL 212	9
BUTTER (D) (G) CAL 198	8
GARLIC (D) (G) CAL 198	8
ONION (D) (G) CAL 198	8

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ROTIS

CHAPATI (D) (G) 8

CAL 138

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LACCHA PARATHA (D) (G) 8

CAL 260

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TANDOORI ROTI (G) 8

CAL 170

RICE SELECTION

GHEE (D) (N) 10

CAL 190

STEAMED BASMATI 10

CAL 182

JEERA (D) 10

CAL 182

KERALA RED 10

CAL 190

LEMON (D) (N) 10

CAL 190

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DESSERT

GULAB JAMUN AND VANILLA ICE CREAM (D) (G) 20 CAL 600

An Indian dessert of fried dough balls soaked in a sweet syrup, vanilla ice cream

UMALI (D) (G) (N) 20

Arabic bread pudding, milk, rose water, desiccated coconut, almond flakes, pistachio nuts, whipped cream

ALMOND CAKE (D) (G) (N) 20

Almond cake, mascarpone cardamom chantilly, caramelized pistachio, saffron sauce

MALDIVIAN MANGO COCONUT KIRU BOAKIBA (N) 20 CAL 300

Soft mango jelly, coconut custard, fresh grated coconut, caramelized kanamadhu

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DESSERT

MASALA CHAI PANNA COTTA AND MALAI KULFI (D) (G) (N) 20

Chai flavor panna cotta, malai kulfi,
crumble

SEASONAL FRESH FRUIT PLATTER 20

CAL 190

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DESSERT

SELECTION OF ICE CREAM

(D) 12

CAL 130

Kulfi
Cardamom
Coconut
Vanilla
Strawberry
Chocolate

SORBET 12

CAL 300

Mango
Lime
Passionfruit

INDIAN FLAVOUR
SORBET 12

CAL 300

Paan patta
Guava chili
Rose

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