



Appetizers

Tuna Spaghetti 🍣

Raw tuna noodles, heirloom tomato gazpacho, green oil, lemon, caviar

Prawns Carpaccio 🍣🍷

Dill, pickled onions, miso dressing, capers, tobiko

Scallops 🍣🥗

Cauliflower puree, pickled beetroot, feta foam, micro herbs, basil oil

Maldivian Tuna Tataki 🍣🍷🌱

Yellow fin tuna, miso and ginger soy dressing, avocado, edamame, pickled radish, spring onion

Chilled Broccoli, Cucumber, Almond Salad 🥗🌱

Poached broccoli florets, cucumber, almond flakes, rice puff, mustard crest, chili lime dressing

Red and Yellow Beetroot Salad 🥗

Quinoa, beetroot pickled, butternut pickled, goat cheese, capers dressing

Lentil Soup 🌱

Curry leaves, pumpkin seeds, chili oil

Mushroom Cappuccino 🌱🥗🍷

Parmesan, Monterey jack foam, Biscotti

Please inform your server of any allergies and dietary restrictions.

🥛 DAIRY 🌾 GLUTEN 🌱 VEGETARIAN 🍣 SEAFOOD 🥚 EGG 🥜 NUTS 🐷 PORK 🌱 VEGAN 🍷 SOY 🌶️ SPICY 🌱 SUSTAINABLE



Mains

Fresh from the Reef

Olive & tomato orzo, butter poached asparagus, green pea puree, orange beurre Blanc

Rihaakuru Catch of the Day

Rihaakuru spiced marinated seasonal sustainably caught fish, Sri-Lankan curry coconut sauce, pickled asparagus, pickled beetroot, Kerala Parotta

Pan-seared Grouper, Caviar

Poached egg, spinach, chive butter sauce

King Sea Prawns

Bouillabaisse sauce, asparagus, baby beetroots

Scallops & Truffle Ravioli

Rosemary butter, lemon sauce, toasted pine nuts

Herb Crusted Lamb Rack

Creamy polenta, broccolini, baby carrots, baby beetroots, mint tea gel, lamb jus

Angus Beef Cheek

Butternut squash, roasted root vegetables, baby arugula, shallot reduction

Angus Beef Tenderloin

Mushroom espuma, pommes anna, broccolini, baby carrots, green pepper corn jus

Duck Confit

Butternut squash, green bean, pomegranate jus

Ghee Roast Chicken

Pan seared ghee chicken, Indian spices, pickled broccolini, baby carrots, baby beetroots, Kerala Parotta

Corn-fed Chicken, Morel Mushroom

Potato puree, baby carrot, braised morel mushrooms, morel & chicken emulsion

Spinach Ricotta Gnocchi

Potato gnocchi tossed, wild spinach, confit garlic, parmesan cheese, toasted pine nut

Trio Funghi Risotto

Porcini, shiitake risotto topped, mushroom sheets

Shai-Gobi

Potato - tofu katsu, charred pistachio cauliflower, makhani sauce, rocket salad

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 DAIRY  GLUTEN  VEGETARIAN  SEAFOOD  EGG  NUTS  PORK  VEGAN  SOY  SPICY  SUSTAINABLE



Add-ons

Lobster USD 20⁺⁺   

Maldivian lobster, lobster fennel bisque, acid mash, assorted vegetables

Carabineros Risotto USD 20⁺⁺   

Spanish red prawn, creamy saffron risotto, assorted vegetables

Pan Seared Foie Gras USD 20⁺⁺  

Brioche, berry onion relish

Dessert

Addu Bondi    

Traditional Maldivian dessert served with pandan seasoned coconut milk, toasted coconut shavings

Banana Crème Brulee   

Vanilla Ice Cream

Rasmalai Raspberry Rose Mousse    

Toasted nuts, meringue

Exotic Fruit Platter

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Degustation

USD 250** PER PERSON

Tuna Spaghetti 🍣

Raw tuna noodles, heirloom tomato gazpacho, green oil, caviar

Oyster Tempura 🍤🌾🥚🍴

Oyster, chilli oil, horseradish aioli, frisee lettuce

Shrimp Carpaccio 🍤🍴

Shrimp carpaccio, dill, pickled onions, miso dressing, capers, tobiko

Pan Seared Foie Gras 🍷🌾🥚

Brioche, berry onion relish

Lemon & Mint Sorbet

Angus Beef Tenderloin 🍷

Mushroom espuma, pommes anna, broccolini, baby carrots, green pepper corn jus

OR

Maldivian Lobster 🍤🌾🥚🍴

Maldivian lobster, lobster fennel bisque, acid mash, assorted vegetables

Petit Fours

Addu Bondi 🍷🌾🥚🍴🌱

Traditional Maldivian dessert served with pandan seasoned coconut milk, toasted coconut shavings

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DAIRY GLUTEN VEGETARIAN SEAFOOD EGG NUTS PORK VEGAN SOY SPICY SUSTAINABLE



Kids Menu

Appetizers

French Fries 🌾

Fish Finger 🌾 🐟

Chicken Nuggets 🌾

Beef Meat Balls With Tomato Sauce 🥛

Main Course

Spaghetti 🥛 🌾

Arrabbiata /Beef Bolognese sauce /White sauce /Roasted garlic butter

Grilled Chicken 🥛

Steamed vegetables, mushroom sauce, mashed potato

Grilled Fish 🥛 🐟

Steamed vegetables, lemon butter sauce, mashed potato

Desserts

Banana Crème Brulee 🥛 🌾 🥚

Vanilla Ice Cream

Rasmalai Raspberry Rose Mousse 🥛 🌾 🥚 🥜 🥑

Toasted nuts, meringue

Fruit Platter

Please inform your server of any allergies and dietary restrictions.

🥛 DAIRY 🌾 GLUTEN 🌱 VEGETARIAN 🐟 SEAFOOD 🥚 EGG 🥜 NUTS 🐷 PORK 🌱 VEGAN 🥛 SOY 🌶️ SPICY 🌱 SUSTAINABLE