

Islander's Grill Food Menu

CHARGEABLE DINNER MENU 18:30 TO 22:00

APPETIZERS



Yellow Fin Tuna Tartare— 19.⁰⁰

Tuna, Bell pepper, Cherry Tomato, Confit Beetroot, Wasabi Mayo, Black Olive Crisp, Black Caviar



Salmon Carpaccio— 21.⁰⁰

Norwegian Salmon, Capers, Green Olives, Red Radish, Olive Oil



Baked Mussels – 26.⁰⁰

Green Mussels, Béchamel, Parmesan Cheese, Garlic Butter, Parsley, Garlic Bread



Tiger Prawns Tempura— 29.⁰⁰

King Tiger Prawns, Garlic Aioli, Coleslaw



Soft Shell Crab Tempura— 37.⁰⁰

Soft Shell Crab, Wasabi Mayo, Coleslaw



Smoked Salmon Terrine— 29.⁰⁰

Sliced Smoked Salmon Fillet, Salmon Caviar, Cream Cheese, Dill, Tomato, Mix Greens, Lime



Salt & Pepper Calamari— 29.⁰⁰

Squid, Turmeric, Garlic, Onion, Dry Chili, Spring Onion



Seared Scallops— 44.⁰⁰

Scallops, Béarnaise Sauce, Sauce Vierge, Broad Beans, Parsley Oil

The prices are in US Dollars, subject to a 10% service charge and 17% T-GST. For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

Gluten-Free

Sesame

Fish

Dairy

Seafood

Egg

Shellfish

Hot & Spicy

Vegetarian

Gluten

Poultry

Soy

Beef

Lamb

Pork

Nuts

Alcohol

PT G 🔥 S

APPETIZERS

Deviled Chicken Wings— 27.00

Spiced Tomato Glazed, Garlic, Ginger, Onion, Chili, Bell Pepper, Coriander



Vegetable Tempura—18.00

Green Beans, Asparagus, Sweet Potato, Pumpkin, Eggplant, Oyster mushroom, Carrot, Broccoli, Green Zucchini and green Chili



Oyster Mushroom Scallops— 15.00

Oyster Mushroom, Vegan Butter, Parsley

SALAD



Islanders Grill Salad – 22.00

Avocado, Green Apple, Green Beans, Broccoli, Cucumber, Green Olives, Mix Lettuce, Passion Fruit Vinaigrette

D G SF

BBQ Squid Salad— 26.00

Squid Tentacles, Onion, Tomato, Red Radish, Chili, Mixed Lettuce, Garlic Aioli, Barbeque Sauce

S G SF

Prawns & Pomelo Salad— 21.00

Pomelo, Poached Prawns, Iceberg Lettuce, Onion, Roasted Peanut, Coriander, Mint, Thai Dressing

SOUP

GF 🔥 🥚

Coconut Vegetable Soup— 19.00

Pumpkin, Potato, Boiled Egg, Coconut Cream, Crispy Fried Curry Leaf, Chili Oil

🔥 GF 🐟

Coconut Fish Soup— 19.00

Locally Caught Reef Fish, Coconut Cream, Crispy Fries Curry Leaf, Chili Oil, Garlic Bread

🔥 GF V

Spiced Yellow Lentil Soup— 19.00

Yellow Lentils, Onion, Celery, Carrot, Leek, Cumin, Garlic Bread

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🌿 Sesame

🐟 Fish

D Dairy

🐟 Seafood

🥚 Egg

SF Shellfish

🔥 Hot & Spicy

V Vegetarian

G Gluten

PT Poultry

S Soy

B Beef

L Lamb

P Pork

🌰 Nuts

🍷 Alcohol

SOUP



Garudhiya (Traditional Maldivian Clear Fish Soup) – 19.00

Yellow Fin Tuna, Garlic, Onion, Chili, Curry Leaves



Chicken Cabbage & Zucchini Soup – 19.00

Shredded Chicken Breast, Cabbage, Zucchini, Carrot, Leek, Crispy Shallots

MAIN COURSE



Maldivian Fish Curry– 38.00

Reef Fish, Cucumber Salad, Yoghurt Dressing, Served with White Steamed Rice



Maldivian Lamb Curry– 33.00

Boneless Lamb, Coconut Cream, Cucumber Salad, Yoghurt Dressing Served with White Steamed Rice



Vegetable Curry with Tofu– 21.00

Carrot, Cauliflower, Broccoli, Green Peas, Beans and Tofu



Braised Lamb Shank – 46.00

Mashed Potato, Roasted Root Vegetables



Prawns Thermidor– 55.00

Roasted Potato, Mustard, Béchamel, Parmesan Cheese



Garlic Butter Prawns– 45.00

Prawns, Garlic Butter, Served with Steamed White Rice



BBQ Grilled Chicken– 38.00

Chicken Thigh, Tomato, Zucchini, Mashed Potato, B.B.Q Sauce



BBQ Pork Ribs– 38.00

Tomato, Zucchini, Potato Mash, BBQ Sauce



Valhomas Noodles (Maldivian Tuna Noodles)– 29.00

Smoked Tuna, Instant Ramen, Garlic, Onion, Carrot, Leek, Cabbage, Poppadum



Cajun Spiced Seafood– 49.00

Prawns, Black Mussels, Cuttlefish, Corn Cob, Cajun Spice, Served with Steamed White Rice

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MAIN COURSE



Vegetable Noodles- 29.00

Instant Ramen, Garlic, Onion, Carrot, Leek, Cabbage, Poppadum



Charred Maldivian Cabbage -20.00

Maldivian Cabbage, Tahini Sauce, Cashew, Lime, Parsley



Grilled Vegetable Skewers-20.00

Red and Yellow Bell Peppers, Zucchini, Chickpeas, Garlic-Pistachio Sauce

MAIN COURSE (FROM THE GRILL)

CHARCOAL GRILLED SEAFOOD



Char Grilled Salmon Fillet- 57.00

Roasted Cauliflower, Green Pea Puree, Green Beans, Tomato, Beetroot Relish, Saffron Sour Cream



Grilled Catch of the Day with Mustard – Tarragon Sauce- 40.00

Reef Fish Fillet, Asparagus, Baby Carrots, Green Peas, Mustard Tarragon, Cream



Char Grilled Tuna Steak- 40.00

Roasted Zucchini, Onion, Red Radish, Tomato, Bell Pepper, Coriander, Chili, Mango Salsa, Lime



Grilled King Prawns- 55.00

Sautéed Green Vegetables, Scallion Rice, Yellow Curry Sauce



Grilled Seafood Platter (For 2 persons)- 149.00

Whole Lobster, Tuna, Salmon, Cuttlefish, Prawns, Baby Octopus, Mussels, Served with your choice of 2 sides and 2 sauces

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MAIN COURSE(FROM THE GRILL)
CHARCOAL GRILLED MEAT



Whole Baby Chicken (Poussin) with Piri Piri Sauce – 59.00



Australian Black Angus Beef Rib-Eye – 51.00



Australian Black Angus Beef Tenderloin – 55.00



Australian Wagyu Beef Sirloin – 95.00



Australian Angus Beef Tomahawk Steak (2 pax)–155.00

Choices of 2 Sides and 2 Sauces

Note: pre-order 12 hours in advance

All grill meat dishes come with a choice of sauce & one side dish at no extra charge

Sauces : Salsa Fresca, Béarnaise sauce, Mustard – Tarragon Sauce, Spicy Garlic Sauce, Green Pepper Corn Sauce, Black Pepper Corn Sauce, Beef Ju

Sides :

Steamed Basmati Rice – 6.00

Scallion Rice – 8.00

Mashed Potato – 8.00

Steak Fries with Cajun Spice – 8.00

French Fries – 7.00

Grilled Vegetable – 9.00

Green Salad – 9.00

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MAIN COURSE(FROM THE GRILL)

LIVE CAUGHT FRESH SEAFOOD

Choose cooking style of your choice : Steamed, Poached, Grilled, Fried, Maldivian Curry, Chili Spiced, Garlic Butter, served with two choice of two sides

Maldivian Lobster 100 G- 22.⁰⁰

Slipper Lobster 100 G – 19.⁰⁰

Maldivian Red Crab 100 G- 19.⁰⁰

Mud Crab 100 G – 19.⁰⁰

Your own selection of Fish 100 G- 13.⁰⁰

Note : No any discount apply for live seafood from the pond for guest on meal plan

DESSERTS



GF

Tender Coconut Mousse with Mango Caviar- 18.⁰⁰

G

Chocolate Dome with Caramel Popcorn-18.⁰⁰



GF

Mango Pistachio Temptation-18.⁰⁰



GF

Kiru Boakiba -19.⁰⁰

Maldivian Coconut Custard, Sweet Mango Compote, Peanut Brittle

D

Ice Cream (Choice of 3 scoops)- 16.⁰⁰

Vanilla, Chocolate, Strawberry, Mango



Sorbets (Choice of 3 scoops)- 16.⁰⁰

Mango, Passion Fruit, Lemon or Kiwi



Vegan Chocolate Cake – 14.⁵⁰



GF

Seasonal Tropical Fruit Plate- 19.⁰⁰

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