

Dinner Menu

ALL INCLUSIVE DINE AROUND
18.30 TO 22.00

APPETIZERS



Tuna Poke

Mango, tuna tartar, cucumber, black sesame



Nayarit Prawns Ceviche & Avocado

Prawns marinated in lime juice and chili, avocado



Maldivian Coconut Copyfathu Salad

Crispy fried onions, tuna, and chili



Chef's Salad

Chef's selection of mixed greens, chicken, and bread croutons



Green Pea Potato Croquette

Served with roasted corn and peppers purée

PLANT BASED APPETIZERS



Vegan Nachos

House-made chips, bean & tofu crumble, vegan cheese, guacamole, tomato salsa, jalapeno pickle



Crispy Rice Paper Boats

Green beans, tofu, mushrooms, peanuts, sesame, basil, coriander, chilli, lemongrass sauce

SOUP



Gazpacho

Refreshing blend of tomatoes, cucumbers and peppers

Hot & Spicy

Gluten

Gluten Free

Egg

Alcohol

Dairy

Lactose

Soy

Fish

Seafood

Shellfish

Poultry

Meat

Beef

Lamb

Pork

Nuts

Vegan

Vegetarian

Sesame

PLANT BASED SOUPS



Creamy Butternut Soup

Herb-roasted onion, garlic, cumin enhance soup, coconut cream, garlic croutons



Fennel & Celeriac Soup

Caramelized potato balls, dehydrated crispy onion, garlic croutons

PLANT BASED SALADS



Cucumber Salad

Cucumbers ribbons, avocado, edamame, radish, toasted sesame seeds, ginger sesame dressing



Charred Corn Salad

Sweet corn kernel, shallots, tomato, duo of quinoa, crunchy romaine with cumin maple dressing

THE GRILL - FROM THE SEA



Fillet of Reef Fish

Served with mashed potato, mixed grilled vegetables, and lemon butter sauce



Tuna Steak

Served with creamy spinach, garlic mash, and salsa verde

THE GRILL - FROM THE LAND



Grilled Beef Steak

Served with jacket potato, sautéed broccoli, and demi-glace



Grilled Chicken Supreme

Served with mashed potato, mixed grilled vegetables, and thyme jus

PLANT BASED MAIN COURSE



Mushroom Crispy Tacos

House-made multigrain shell, garlic thyme sautéed shimeji & oyster mushrooms, fried tofu, tomato, onion, chilli cheese sauce, sweet potato chips



Green Soba Noodles

Garlic sautéed asparagus, avocado, green beans, tofu with thai basil, coriander & pistachio pesto

Hot & Spicy

Gluten

Gluten Free

Egg

Alcohol

Dairy

Lactose

Soy

Fish

Seafood

Shellfish

Poultry

Meat

Beef

Lamb

Pork

Nuts

Vegan

Vegetarian

Sesame

DESSERT



Chocolate Cake

Raspberry sauce and vanilla crumble



Coconut Cheesecake

Served with star anise mango compote



Duo of Chocolate Mousse

Homemade red sauce and mixed fruit compote



Selection of Ice Cream

Vanilla, chocolate, and strawberry ice cream



Sorbets

Lime, coconut, raspberry, and passion fruit



Fresh Fruits

Seasonal cut fruit platter

PLANT BASED DESSERTS



Vegan Chocolate Mousse Cake

Biscuit crumble, strawberry sauce



Grilled Pineapple

Warm caramelized grilled pineapple, coconut sorbet

Hot & Spicy

Gluten

Gluten Free

Egg

Alcohol

Dairy

Lactose

Soy

Fish

Seafood

Shellfish

Poultry

Meat

Beef

Lamb

Pork

Nuts

Vegan

Vegetarian

Sesame