

# Dinner Menu

ALL INCLUSIVE DINE AROUND  
18.30 TO 22.00

## APPETIZERS



### Reef Fish Carpaccio

Tomato, baby greens, red radish, shallots, parmesan shaving and hot orange dressing



### Milk Fried Squid

Dill marinated crispy calamari with peri peri mayonnaise



### Truffle Mushroom Scallops

Butternut puree, morels dust, balsamic emulsion



### Bruschetta Bocconcini

Crispy garlic toast on lime avocado & basil pesto tomato

## PLANT BASED APPETIZERS



### Amaranth Cheese Ball

Crispy fried amaranth polenta, vegan cheese bite with red pepper coulis

## SOUP



### Creamy Cannellini Beans

Chunky tomato & long garlic croutons



### Healthy Meal

Slow-cooked tender chicken & barley, long garlic croutons



### Gazpacho

Chilled green herb, cucumber, green bell pepper, with tofu sorbet

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

### Minestrone

Herb tomato-based soup with seasonal vegetables, short pasta, and fresh basil



### Green Gazpacho

Chilled butter lettuce, basil, parsley herb soup with silken tofu sorbet

## SALADS



### Maldivian Nicoise

Seared tuna, beans & potato, local herb coconut crushed & riha kuru dressing



### Sour Eggplant Chicken

Grilled eggplant, tender chicken, puy lentil, mushroom, tomato, and tahini dressing



### Caesar Skewers (Chicken / Vegetable)

Crispy romaine lettuce, quail eggs, tomato, microgreens, anchovy dressing



### Quinoa Burrata

Savory & citrus quinoa, herb-roasted tomato, arugula pesto dressing



### Roasted Beetroot & Blue Cheese

Caramelized honey pear, nuts, baby rockets & citrus flavoured herb honeydressing & seeds

## PLANT BASED SALADS



### Greek Salad

Fresh Roma tomatoes, cucumber, red onion, kalamata olives, bell pepper, and oregano dressing



### Fattoush

Lettuce, cucumber, tomato, radish, bell pepper, green onion, parsley, mint, crispy bread, pomegranate dressing

## MAIN COURSE- PASTA & RICE



### Squid Ink Risotto

Mix with squids, shrimp, crispy pancetta, and parmesan shavings



### Saffron Ravioli

Creamy mix sea food stuffed pasta with a bed of pork belly ragout with baby greens

Hot & Spicy	Gluten	Gluten Free	Egg
Alcohol	Dairy	Lactose	Soy
Fish	Seafood	Shellfish	Poultry
Meat	Beef	Lamb	Pork
Nuts	Vegan	Vegetarian	Sesame



### Spinach Gnocchi

Pink creamy alla puttanesca sauce with rocket & crushed pine nuts



### Pappardelle

Homemade Squid ink pasta with calamari & asparagus



### Aglione Olio E Pepperoncino

Being simple to prepare, garlic, oil, and chilli are toasted with pasta

## MAIN COURSE - FISH & SEAFOOD



### Spiced Tuna Fillet

Skordalia mash, butter carrots, garlic & mild curry cream sauce



### Shrimps & White Fish Paupiette

Roasted potato, slow-cooked lemon peppers, and romesco sauce

## MAIN COURSE - MEAT & POULTRY



### Beef Tenderloin

Herb-marinated beef loin with roasted baby potato, buttered broccoli, and herb jus



### Braised Lamb Tube

Fava bean ragout, roasted potato, garden vegetable



### Spring Chicken Roulade

Blue cheese, basil, rosemary, garlic & savory quinoa & cumin buttermilk puree

## MAIN COURSE - VEGETARIAN



### Mushroom Risotto

Mix mushrooms & parmesan shavings



### Quinoa Pan Fried

Mix herbs and soft vegetable, mushrooms, and fried quinoa rice

## MAIN COURSE - PLANT BASED



### Mushroom Risotto

Garlic, white onion, basil, mixed mushrooms, vegan cheese, arborio rice

Hot & Spicy

Gluten

Gluten Free

Egg

Alcohol

Dairy

Lactose

Soy

Fish

Seafood

Shellfish

Poultry

Meat

Beef

Lamb

Pork

Nuts

Vegan

Vegetarian

Sesame



### Penne Pesto

Garlic, onion, spinach, vegan cheese, basil, pine nut pesto



### Tomato Gnocchi

Basil, vegan tomato cheese sauce, seasonal vegetable, fresh mixed greens



### Stracciatella Mousse

Vanilla-enhanced chocolate chip cream



### Panna Cotta

Passion fruits & berry compote



### Lemongrass Crème Brûlée

Slow-baked & caramelized brûlée, choice of ice cream



### Tiramisu

Mascarpone cream, ladyfinger, espresso amaretto



### Tropical Fruits

Seasonal fruits platter



### Choice of Ice Cream

Please ask your server for the available options

## PLANT BASED DESSERTS



### Raspberry Panna Cotta

Vegan cream, raspberry compote, fresh fruit



### Choco Coco

Coconut slice, vegan chocolate, berries



### Choice of Sorbet

Homemade sorbet – Please ask your server for the available option

Hot & Spicy

Gluten

Gluten Free

Egg

Alcohol

Dairy

Lactose

Soy

Fish

Seafood

Shellfish

Poultry

Meat

Beef

Lamb

Pork

Nuts

Vegan

Vegetarian

Sesame