



	Price	VI
STARTERS		
Burrata Cheese Salad V G Mixed Baby Leaves, Heirloom Cherry Tomato, Balsamic Vinegar, Virgin Olive Oil, Oregano and Sea Salt	38	-
Grilled Vegetables Salad V G Tri-coloured Bell Peppers, Tomato, Carrot, Eggplant, Zucchini, Mushrooms, Green Asparagus, Green Leaves Salad with Balsamic Vinaigrette	27	-
White Reef Fish Coconut Ceviche S With Fresh Herbs, Red Chili, Fresh Mango, Cherry Tomato, Shallots, Citrus Fruit Zesters, Lime Juice, Quail Egg, Virgin Olive Oil, and coriander emulsion	25	-
Tuna Tartar S Maldivian Yellowfin Tuna, Asian-style Marinade, Orange Mango Salsa and Sweet Mango Dressing	29	-
Butter-poached Prawns with Avocado Purée S G Slow-cooked Prawns, Avocado Purée, Bread Toast, Red Chili, and Raw Salmon Eggs	40	-
Marinated Octopus S With Fresh Herbs, Red Radish, Cherry Tomato, Mixed Leaves, Citrus Fruits, Bell Peppers, Cucumber and Sweet Potato	36	-
Seared Scallops S Seared Scallops with Creamy Purple Mashed Potato, Smoked Garlic Foam, Micro Greens, and Tomato Salsa	44	12
Lobster Bisque A S G Tomato and Avocado Sorbet and Fresh Grilled Prawn	30	-
Pacific Rock Oyster S Half Dozen Oysters Served on Ice with Shallot Vinaigrette, Chacalaca Salsa and Lemon	50	16

A Alcohol **N** Nuts **G** Gluten **S** Seafood **P** Pork **V** Vegetarian

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MAIN COURSE		
5-Cheese Gnocchi V G Gnocchi's, Virgin Olive Oil, 5-cheese Sauce	42	-
Soft Shell Crab S G Crispy Blue Crab, Creamy Risotto and Quinoa with Grilled Mediterranean Vegetables	46	-
Maldivian Baked Reef Fish S Maldivian Marinated White Reef Fish Cooked in a Banana Leaf, Serve with Garlic Rice	50	-
Maldivian Vegetable Curry V G Slow-cooked in a Cast Iron, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	40	-
Maldivian Prawns Curry S G Slow Cooked in a Cast Iron Pot, Served with Steamed Rice, Chapati, Mango Chutney and Papadum	56	-
Maldivian Chicken Curry G Slow-cooked in a Cast Iron Pot and Served with Steamed Rice, Chapati, Mango Chutney and Papadum	50	-
Braised Beef Short Ribs A Served with Mashed Potato and Roasted Brussel Sprouts	52	-
GRILL		
SEAFOOD		
Grilled Salmon Fillet S	54	-
Grilled White Reef Fish S	44	-
Grilled Yellowfin Tuna Steak S	54	-
Grilled Jumbo Prawns (400 g) S	78	18
Grilled Prawns (400 g) S	71	-
Grilled Half Lobster S G	63	15
Grilled Whole Lobster S G	122	28
Seafood Platter (Serves two) S G Whole Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	197	70
Half Seafood Platter S G Half Lobster, Tuna, Squid, Salmon, Scallops, Prawns, White Reef Fish, Mussels	99	35

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	Price	VI
MEAT		
Portuguese Baby Chicken Piri-piri	65	-
Australian Pasture Fed Lamb Chops (300g)	67	12
Australian Grass Fed Angus Tenderloin (200g)	69	-
Angus Rib Eye (220g)	69	-
Angus Tomahawk (1200g) For Pre-order 24 Hours in Advance	197	70

SAUCES*

Citrus Beurre Blanc A	-	-
Béarnaise	-	-
Spicy Garlic Sauce	-	-
Red Wine Sauce A	-	-
Beef Jus	-	-

*All grill dishes come with a choice of sauce at no extra charge.

SIDES

Okra Salad, Tomatoes, Grated Coconut, Onion, Carrot, Coriander, Honey Dressing V	9	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing V	11	-
Roasted Brussel Sprouts and Water Chestnut V	11	-
Roasted Pumpkin with Toasted Coconut and Curry Leaf V	11	-
Steak Fries with Cajun Spice V	9	-
Garlic Fried Rice with Green Onions and Egg V	9	-
Roasted Baby Potatoes with Chorizo and Herbs P	13	-
Grilled Mixed Vegetables with Balsamic Glaze V	11	-
French Fries V	8	-
Mashed Potato V	9	-

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	Price	VI
DESSERT		
Chocolate Fondant Cake G With Tahitian Vanilla Bean Ice Cream	21	-
Tiramisu Cake A G With Mixed Wild Berries	21	-
Chocolate Mousse G Dark Chocolate Mousse with Sesame Tulip and Anglaise Rosemary	21	-
Coconut Crèmeux N Passion Fruit Curd and Island Coconut Slice	21	-
Lime Mousse Creamy Lemon Mousse with Mango Sorbet	21	-
Homemade Ice Cream (Per Scoop)	5	-
Vanilla Bean Ice Cream G		
Honeycomb Ice Cream G		
Chocolate Brownie Ice Cream N G		
Blueberry Cheesecake Ice Cream G		
Homemade Sorbet (Per Scoop)	5	-
Lemon Sorbet G		
Coconut Sorbet G		
Mojito Sorbet A G		

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KIDS MENU

Fish Tempura with Mango Tartar G	16
Potato and Leek Soup G	12
Fried Cheese Sticks with Sweet Tomato Sauce	12
Seafood Gratin with Crispy Bread G	12
Half Corn - Fed Spring Chicken with Mixed Green Salad with Chunky Fries	24
Beef Tenderloin (90g) Grilled Vegetable and Chunky French Fries	27
Reef Fish (90gm) With Green Pea Puree and Garlic Fried Rice	22
Pumpkin Tortellini G Served with Tomato Sauce and Parmesan Cheese	18

DESSERT

Chocolate Brownie with Chocolate Chips Cookie	12
Chocolate Mousse with Mixed Berries, Oreo Chocolate Cookie	12
Fruit Salad With Choice of Ice Cream	12

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Our kids' menu is designed for young diners under 12 years old

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