



| | Price | VI |
|--|-------|----|
| STARTERS | | |
| Pan Indian Ocean Pumpkin & Puffed Barley Salad NGV Confit Pumpkin, Beetroot, Barley, Mixed Greens, Caramelized Walnuts, Feta and Ricotta Cheese and Mustard Vinaigrette | 17 | - |
| Crunchy White Asparagus Salad VN With Roquette Salad, Pine Nuts, Feta Cheese, Avocado, Egg, Tomato, Curry Honey Dressing and Dehydrated Black Olives | 25 | - |
| Marinated Baby Octopus S With Fresh Herbs, Red Radish, Onion, Cucumber, Cherry Tomato, Shallots, Citrus Fruit, Curry Mayonnaise and Sesame Seeds | 25 | - |
| Reef Fish Crudo S Fresh Catch of the Day Sashimi, Passion Fruit Sauce, Micro Greens, Pomegranate Seeds, Soya Caviar and Banana Chips | 18 | - |
| Seared Scallops S With Caramelized Fennel Purée with Citrus Foam, Tobiko and Micro Greens | 31 | 7 |
| Prawns Tempura with Mango Tartar NSG | 30 | - |
| Lobster Bisque AS Tomato and Avocado Sorbet and Fresh Grilled Prawn | 22 | - |
| Pacific Rock Oyster S Half Dozen Oysters Served on Ice with Shallot Vinaigrette, Chacalaca Salsa and Lemon | 36 | 10 |
| Black Angus Beef Carpaccio Shimeji Mushroom, Roquette Salad and Wasabi Cream | 24 | - |
| Roasted Duck Liver Tossed in Shallots and Balsamic with Roquette Salad, Red Radish, Sugar Snaps, Pickled Quail Eggs, Mixed Berries, Crispy Garlic Chips and Fried Red Onions | 23 | - |

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| | Price | VI |
|---|-------|----|
| MAIN COURSE | | |
| Homemade Reef Fish Ravioli S G With Pan Indian Ocean Spiced Tomato Sauce and Green Pea Coulis | 33 | - |
| Pan Roasted Fillet of Job Fish S Creole Spiced Roasted Pumpkin Purée, Roasted Eggplant and Tropical Fruit Salsa | 35 | - |
| Maldivian Salt Crusted Catch of the Day S Marinated in Local Herbs and Spices, Creole Tomato Sauce and Fried Rice | 37 | - |
| Roasted Lamb Fillet A G Herb Crust, Mix Cabbage Vegetable Roll, Fig Marmalade and Lamb Jus | 45 | - |
| Maldivian Chicken and Prawn Curry S Slow Cooked in a Cast Iron Pot | 41 | - |
| GRILL | | |
| SEAFOOD | | |
| Maldivian Yellow Fin Tuna | 40 | - |
| Grilled Jumbo Prawns (400 g) | 57 | 13 |
| Grilled Prawns (400 g) | 52 | - |
| Grilled Half Lobster | 43 | 9 |
| Grilled Whole Lobster | 81 | 17 |
| MEAT | | |
| Prime Beef Tenderloin (220g) | 48 | - |
| Prime Rib Eye Steak (220g) | 48 | - |
| Australian Pasture Fed Lamb Chops (300g) | 48 | 9 |
| BBQ Whole Baby Chicken | 40 | - |

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SAUCES*

Citrus Beurre Blanc **A**
Passion Fruit Béarnaise
Curry Leaf Infused Spicy Garlic Sauce
Red Wine Sauce **A G**

*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 | 5 | - |
| Endive, Sugar Snaps and Rose Apple with Chilli Ginger Emulsion V | 6 | - |
| Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing V | 7 | - |
| Sautéed Spinach, Green Beans with Grated Coconut and Maldivian Spices V | 5 | - |
| Spiced Sweet Potato Purée, Toasted Almonds and Feta Cheese V | 7 | - |
| Steak Fries with Cajun Spice V | 5 | - |
| Garlic Fried Rice with Green Onions and Egg V | 5 | - |
| Roasted Baby Potatoes with Chorizo and Herbs P | 9 | - |
| Grilled Mixed Vegetables with Balsamic Glaze | 7 | - |

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DESSERT

| | | |
|---|----|---|
| Chocolate Fondant Cake G With Tahitian Vanilla Bean Ice Cream | 15 | - |
| Sago Pudding With Coconut Syrup, Exotic Fruits and Coconut Sorbet | 15 | - |
| Coconut Crèmeux N Passion Fruit Curd and Island Coconut Slice | 15 | - |
| Tropical Island Lime Mousse With Almond Crumble and Duo of Mango Sorbet and Sauce N G | 15 | - |
| Coco Tangerine Orange Blossom and Chocolate Truffle, Raspberry Coulis, Crunchy Granola, G Dried Coconut, Mango Curd, Meringue | 15 | - |
| Homemade Ice Cream (Per Scoop) Vanilla Bean Ice Cream Honey Comb Ice Cream Chocolate Brownie Ice Cream N Blueberry Cheese Cake Ice Cream | 5 | - |
| Homemade Sorbet (Per Scoop) Lemon Sorbet Coconut Sorbet Mojito Sorbet A | 5 | - |

KIDS' MENU

| | | |
|--|----|---|
| Fish Tempura with Mango Tartar | 12 | - |
| Potato and Leek Soup | 9 | - |
| House Made Reef Fish Ravioli With Tomato Sauce and Green Pea Coulis | 13 | - |
| Beef Tenderloin (90g) Grilled Vegetables and Chunky French Fries | 21 | - |
| Chocolate Brownie with Chocolate Chips Cookie N | 9 | - |
| Chocolate Mousse with Mixed Berries, Oreo Chocolate Cookie | 9 | - |

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