



	Price	VI
<b>STARTERS</b>		
Pan Indian Ocean Pumpkin & Puffed Barley Salad <b>NGV</b> Confit Pumpkin, Beetroot, Barley, Mixed Greens, Caramelized Walnuts, Feta and Ricotta Cheese and Mustard Vinaigrette	17	-
Crunchy White Asparagus Salad <b>VN</b> With Roquette Salad, Pine Nuts, Feta Cheese, Avocado, Egg, Tomato, Curry Honey Dressing and Dehydrated Black Olives	25	-
Marinated Baby Octopus <b>S</b> With Fresh Herbs, Red Radish, Onion, Cucumber, Cherry Tomato, Shallots, Citrus Fruit, Curry Mayonnaise and Sesame Seeds	25	-
Reef Fish Crudo <b>S</b> Fresh Catch of the Day Sashimi, Passion Fruit Sauce, Micro Greens, Pomegranate Seeds, Soya Caviar and Banana Chips	18	-
Seared Scallops <b>S</b> With Caramelized Fennel Purée with Citrus Foam, Tobiko and Micro Greens	31	7
Prawns Tempura with Mango Tartar <b>NSG</b>	30	-
Lobster Bisque <b>AS</b> Tomato and Avocado Sorbet and Fresh Grilled Prawn	22	-
Pacific Rock Oyster <b>S</b> 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	-

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

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<b>MAIN COURSE</b>		
Homemade Reef Fish Ravioli <b>S G</b> With Pan Indian Ocean Spiced Tomato Sauce and Green Pea Coulis	33	-
Pan Roasted Fillet of Job Fish <b>S</b> Creole Spiced Roasted Pumpkin Purée, Roasted Eggplant and Tropical Fruit Salsa	35	-
Maldivian Salt Crusted Catch of the Day <b>S</b> Marinated in Local Herbs and Spices, Creole Tomato Sauce and Fried Rice	37	-
Roasted Lamb Fillet <b>A G</b> Herb Crust, Mix Cabbage Vegetable Roll, Fig Marmalade and Lamb Jus	45	-
Maldivian Chicken and Prawn Curry <b>S</b> Slow Cooked in a Cast Iron Pot	41	-
<b>GRILL</b>		
<b>SEAFOOD</b>		
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
<b>MEAT</b>		
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 <b>V</b>	5	-
Endive, Sugar Snaps and Rose Apple with Chilli Ginger Emulsion <b>V</b>	6	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing <b>V</b>	7	-
Sautéed Spinach, Green Beans with Grated Coconut and Maldivian Spices <b>V</b>	5	-
Spiced Sweet Potato Purée, Toasted Almonds and Feta Cheese <b>V</b>	7	-
Steak Fries with Cajun Spice <b>V</b>	5	-
Garlic Fried Rice with Green Onions and Egg <b>V</b>	5	-
Roasted Baby Potatoes with Chorizo and Herbs <b>P</b>	9	-
Grilled Mixed Vegetables with Balsamic Glaze	7	-

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

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