



	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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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)	5	-
Vanilla Bean Ice Cream		
Honey Comb Ice Cream		
Chocolate Brownie Ice Cream N		
Blueberry Cheese Cake Ice Cream		
Homemade Sorbet (Per Scoop)	5	-
Lemon Sorbet		
Coconut Sorbet		
Mojito Sorbet A		

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	Price	VI
KIDS' MENU		
Fish Tempura with Mango Tartar N G S	12	-
Potato and Leek Soup S	9	-
Fried Cheese Sticks with Sweet Tomatoes Sauce G	9	-
Seafood Gratin with Crispy Bread S G	9	-
Half Corn-fed Spring Chicken with Mixed Green Salad with Chunky Fries	18	-
Reef Fish (90gm) with Green Pea Purée and Garlic Fried Rice	17	-
House Made Reef Fish Ravioli G S With Tomato Sauce and Green Pea Coulis	13	-
Beef Tenderloin (90g) Grilled Vegetables and Chunky French Fries	21	-
Chocolate Brownie with Chocolate Chips Cookie G	9	-
Chocolate Mousse with Mixed Berries, Oreo Chocolate Cookie G	9	-
Fruit Salad with Choice of Ice Cream	9	-

Our small persons menu is designed for young diners under 12 years old

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