



	Price	VI
STARTERS		
Pan Indian Ocean Pumpkin & Puffed Barley Salad N V Confit Pumpkin, Beetroot, Barley, Mixed Greens, Caramelized Walnuts, Feta and Ricotta Cheese and Mustard Vinaigrette	17	-
Crunchy White Asparagus Salad V N G With Roquette Salad, Pine Nuts, Feta Cheese, Avocado, Egg, Tomato, Curry Honey Dressing and Dehydrated Black Olives	25	-
Tuna Tartar S Maldivian Yellow Fin Tuna, Asian Style Marinade, Orange Mango Salsa and Sweet Mango Dressing	20	-
Marinated Baby Octopus S With Fresh Herbs, Red Radish, Onion, Cucumber, Cherry Tomato, Shallots, Citrus Fruit, Curry Mayonnaise and Sesame Seeds	25	-
Coconut Marinated Reef Fish S Coconut Milk Cured Fish, Mixed Cucumber Salad, Coconut and Curried Ginger Sambal	18	-
Seared Scallops S G With Caramelized Fennel Purée with Citrus Foam, Tobiko and Micro Greens	31	7
Prawns Tempura with Mango Tartar N S	30	-
Lobster Bisque A S 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	-
Duck Foie Gras G Seared Foie Gras, Orange and Indian Ocean Spice Reduction with Poached Plum	23	-

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

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MAIN COURSE		
Soft Shell Crab S Crispy Blue Crab, Tomato and Cream Seafood Risotto, Island BBQ Sauce with Green Pea Purée	33	-
Pan Roasted Fillet of Job Fish S G Creole Spiced Roasted Pumpkin Purée, Roasted Eggplant and Tropical Fruit Salsa	35	-
Maldivian Salt Crusted Catch of the Day S G Marinated in Local Herbs and Spices, Creole Tomato Sauce and Fried Rice	37	-
Tasmanian Salmon S Pan Seared Salmon, Creamy Wild Rice Served with Saffron Coconut Sauce	38	-
Maldivian Chicken and Prawn Curry S Slow Cooked in a Cast Iron Pot	41	-
GRILL		
SEAFOOD		
Maldivian Yellow Fin Tuna S G	40	-
Grilled Jumbo Prawns (400 g) S G	57	13
Grilled Prawns (400 g) S G	52	-
Grilled Half Lobster S	43	9
Grilled Whole Lobster S	81	17
MEAT		
Prime Beef Tenderloin (220g) G	48	-
Prime Rib Eye Steak (220g) G	48	-
Australian Pasture Fed Lamb Chops (300g) G	48	9
BBQ Whole Baby Chicken G	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 G	5	-
Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing	V G	7	-
Sautéed Spinach, Green Beans with Grated Coconut and Maldivian Spices	V G	5	-
Spiced Sweet Potato Purée, Toasted Almonds and Feta Cheese	V G	7	-
Steak Fries with Cajun Spice	V G	5	-
Garlic Fried Rice with Green Onions and Egg	V G	5	-
Roasted Baby Potatoes with Chorizo and Herbs	P G	9	-
Grilled Mixed Vegetables with Balsamic Glaze	V G	7	-

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	Price	VI
DESSERT		
Chocolate Fondant Cake With Tahitian Vanilla Bean Ice Cream	15	-
Sago Pudding G With Coconut Syrup, Exotic Fruits and Coconut Sorbet	15	-
Coconut Crèmeux N G Passion Fruit Curd and Island Coconut Slice	15	-
Tropical Island Lime Mousse With Almond Crumble and Duo of Mango Sorbet and Sauce	15	-
Coco Tangerine Orange Blossom and Chocolate Truffle, Raspberry Coulis, Crunchy Granola, 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 S	12	-
Potato and Leek Soup	9	-
Fried Cheese Sticks with Sweet Tomatoes Sauce	9	-
Seafood Gratin with Crispy Bread S	9	-
Half Corn-fed Spring Chicken with Mixed Green Salad with Chunky Fries G	18	-
Reef Fish (90gm) with Green Pea Purée and Garlic Fried Rice G	17	-
House Made Reef Fish Ravioli S With Tomato Sauce and Green Pea Coulis	13	-
Beef Tenderloin (90g) G Grilled Vegetables and Chunky French Fries	21	-
Chocolate Brownie with Chocolate Chips Cookie	9	-
Chocolate Mousse with Mixed Berries, Oreo Chocolate Cookie	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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