

starters

Local Reef Fish Tempura (D)(G)(A)(SF) 22
Tomato Confit, Curry Mayo, Squid Ink

Tuna Ceviche (SF)(S) 22
Wakame, Tobiko, Pickled Ginger

Great Cumbrae Oysters (SF) 45
Shallot Vinaigrette

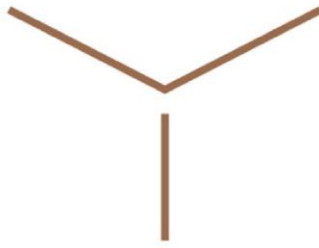
Noonu Atoll Lobster Bisque (D)(G)(A)(SF) 24

Seared Scottish Scallops (SF)(P)(D) 30
Ayrshire Pork Belly, Pea Puree, Veal Sauce

Beef Tartare (SF) 24
Pickled Radish, Mustard, Caviar

Foie Gras Terrine (A)(G)(D) 30
Chocolate, Honeycomb Espuma, Brioche

Red Cabbage Gazpacho (V)(A)(G) 22
Grain Mustard Ice-Cream



seafood

Crab Crusted Snapper (SF)(D) 24

Avocado Puree, Watermelon, Feta

Lobster Risotto (SF)(D)(A)(G) 35

Lemon Essence

Kuredhivaru Seafood Platter (SF)(D) 80

Lobster, Tuna, Calamari, Scallops, Octopus, Reef Fish

Sustainably Caught Reef Fish (SF)(A)(D)(G) 24

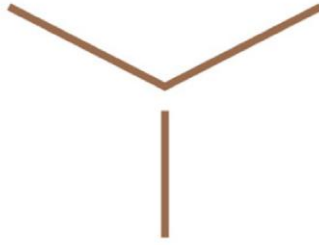
Curried Mussel Ragout, Herb Crust

Maldivian Lobster (SF)(D) 19/100g

Lime & Garlic Butter

Seared Salmon Fillet (SF)(D)(P) 32

French Style Peas, Chorizo, Jersey Royal Puree, Chive Beurre Blanc



meat

Gressingham Duck (D) 45

Breast, Pressed Leg, Charred Leek, Hoi Sin Sauce

Fillet of Dexter Beef (G)(D) 45

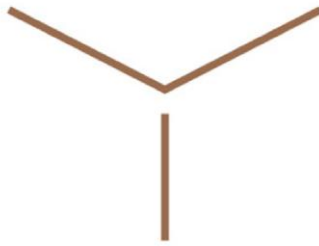
Shin Croquette, Broccoli, Wild Mushrooms

Parsley Crusted Lamb Rack (G)(D) 55

Purple Potatoes, Baby Gem, Roasted Onions, Small Ratatouille

Pithivier of Venison (G)(D)(A) 40

Beetroot, Redcurrant Reduction



desserts

Lemon Tart 16

Cherry Puree, Vanilla

Chocolate Marquise 16

Caramel Popcorn, Crispy Chocolate

Crème Brûlée 16

Vanilla Ice Cream, Scottish Shortbread

Mango Panna Cotta 16

Raspberry Sorbet

Tropical Fruit Platter 16

Selection of Movenpick Ice Cream and Sorbet 5 per scoop

Selection of European Cheeses 19

Fig Jam, Onion Marmalade, Grapes