



# Azure

SEAFOOD GRILL

Guest on Half Board (HB) and Full Board (FB) package  
can choose one appetizer

## ENTRÉE

### TRIO OF SALMON, TUNA & REEF FISH TARTARE

US\$29  
with arugula leaves and bread crisp

### CURED & SMOKERY

US\$24  
Assorted cured and smoked fish, condiments and bread

Cured Local Snapper  
Maldivian Reef Fish Fillet Gravlax Style  
Smoked Salmon

## MIX IT - CEVICHE

(gf, df, nf)

Maldivian Tuna	US\$19
Local Reef Fish	US\$18
Salmon Fillet	US\$22

Served with onion, garlic, lemon and orange  
Optional: Add Maldivian chili

## COLD BEGINNINGS

Australian Angus beef carpaccio, tuna  
mayonnaise, capers and rocket (nf, df) US\$29

*Azure* Signature  
Poached lobster medallion caviar and  
in house smoked fish, heart of palm  
and gribiche sauce (nf, df) US\$38  
HB & FB package supplement of USD 18

## SOUPS & SALADS

Bouillabaisse fish with rouille sauce and  
garlic bread US\$29

Chilled cauliflower cooler, mushroom and  
pickles (nf, gf) US\$17

Heirloom tomato salad with rocket leaves  
and tuna vindaye (df, nf, gf) US\$26

Smoked duck, foie gras, gésier confit, mesclun,  
raspberry dressing and bread crisp US\$42  
HB & FB package supplement of US\$22

## HOT BEGINNINGS

Pan seared scallops, purple potato  
and passion fruit Beurre Blanc (nf, gf, a) US\$38  
HB & FB package supplement of US\$ 16

Maldivian yellowfin tuna in nori  
crust and spiced coconut sauce (nf) US\$23

Pan seared foie gras with red fruits and polenta  
HB & FB package supplement of US\$ 20 US\$38

## PASTA & RICE

Duo of linguini with garlic prawns and bisque sauce  
HB & FB package supplement of US\$ 30 US\$60

Creamy risotto assorted green vegetables and  
mushroom cromesquis US\$26

Cannelloni with chicken and mushroom US\$32

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Lobster, spinach, herbs ravioli with creamy bisque foam US\$49  
HB & FB package supplement of US\$ 10

## MAINS

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the main course

Grilled catch of the day, baby calamari, quinoa,  
fennel, provençal vegetables and saffron olive oil jus US\$31

Pan seared salmon, asparagus, mashed potato and  
tomato butter sauce US\$35

Grilled beef tenderloin with pan seared foie gras,  
gnocchi, butterhead truffle mushroom sauce  
HB & FB package supplement of USD 25 US\$56

Smoked baby chicken with Maldivian spices US\$31

Lambchop and confit, thyme jus,  
roasted vegetables and Pommes Dauphine US\$41

Bouillabaisse with fish, mussels, prawns and potato  
rouille sauce and garlic bread US\$45

All prices are in United States Dollars and exclusive of service charge and prevailing government taxes.

Please advise our team if you have any allergies or food intolerances. Our chefs will adjust the menu accordingly and propose alternative dishes.

(nf) – nut free | (gf) - gluten free | (df) – dairy free | (p) – contains pork | (v) - vegetarian | (a) - contains alcohol



# SPECIALS

## SURF & TURF

*Azure* Signature  
US\$90

Wagyu beef striploin topped with  
Maldivian lobster, curry leaf and hollandaise sauce  
HB & FB package supplement of US\$ 50

## ASSORTED SEAFOOD PLATTER

US\$135

Maldivian lobster, calamari, prawns and reef fish  
HB & FB package supplement of US\$ 90

## CHEF'S SIGNATURE

### 5-COURSE MENU

(Seasonal Products)

US\$195

HB & FB package supplement of US\$ 150

## VEGGIE STARTERS

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the veggie starters

Ceviche of string bean and corn  
served with onion, garlic and lemon  
(optional Maldivian chili) US\$15

Rice paper roll with mushroom,  
glass noodles and Asian dressing (df) US\$15

Heart of palm salad, cucumber and  
exotic remoulade dressing (gf) US\$19

## VEGGIE MAIN COURSE

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the veggie main course

Saffron rice cake, garden young  
vegetables and salsa verde US\$25

Spaghetti with green asparagus,  
toasted almonds and goat cheese US\$28

Sautéed quinoa, assorted  
vegetables and garlic thyme sauce US\$25

## SWEETS

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the sweets

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Chocolate Bomb US\$16  
Valhrona chocolate mousse,  
orange custard, vanilla cream and  
molten chocolate (nf)  
HB & FB package supplement of USD 8

Texture of Lemon  
Lemon curd, jelly, biscuit and  
sorbet with kumquat hints (nf) US\$14

The Violet  
Blueberry custard, ganache, cream and  
homemade ice cream US\$15

Tropical Fruits  
Coconut pound cake, passion fruit cream,  
compressed mango with coconut mousse and  
pineapple sorbet US\$14

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