




### COLD APPETIZERS

Yellow fin tuna tartare with avocado & mizuna	18
Heirloom tomato gazpacho with herbed poached egg & baby cress <b>V</b>	20
With Alaskan king crab slaw	28
Bucket of prawns with Marie rose dipping sauce	26
Raw vegetable basket with hummus dip <b>V</b>	18


### WARM APPETIZERS

Sautéed calamari, butter, garlic & ginger	22
Soft shell crab tacos – spicy mayo	26
Coconut Prawns – spicy mayo	26

### SALADS & CRABS

Baby spinach salad, sundried tomato, pine nuts <b>V N</b> 18	
Crab Shack Salad - King crab, Asian mix, grapefruit, fennel	24
Alaskan king crab Caesar, whiff of tarragon	30
Heirloom tomatoes salad, scallions, basil <b>V</b>	24

### TO SHARE OR NOT TO SHARE THIS IS THE QUESTION!!

Seafood Sampler for Two	68	
Steamed king crab, seared tuna, salmon ceviche, scallop ceviche, reef fish sashimi, pacific rock oyster, green lip mussels, crispy tuna roll, fried calamari, sautéed prawns, parmesan, basil, lemon, bread sticks		
Full board supplement	35	

We are Famous for!

**V** Vegetarian    **P** Pork    **N** Contains Nuts

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE & 12% GST



Whole roasted chicken for two	56
Half roast chicken	28
(Served with chopped house salad with roast gravy)	
Baked whole fish (Local fisherman's catch of the day for two)	46
Baked fish fillet	28
(Served with chopped house salad with garlic cream sauce)	
Grilled Maldivian Lobster	98
(Served with chopped house salad with garlic cream sauce)	
Full board supplement	68

**TO SHARE OR NOT TO SHARE  
THIS IS THE QUESTION!**

Sri Lankan Mud Crab Cooked in style	90
Chefs special "Jaffna style mud crab curry" with drumstick leaves and coconut rice	
Full board supplement	58

Pot of Steamed crab served with chopped house salad and chili soya dressing 90  
Full board supplement 58

PASTA	
Garlic prawns over vegetable linguine	28
House made roasted pumpkin ravioli	22
With Alaskan king crab meat	34
King crab spaghetti with truffle cream sauce	32

FISH & SEAFOOD	
Battered fish n chips	24
Fisherman's basket	
Reef fish, prawns, baby lobster tail	
calamari & octopus (grilled or tried)	98
Full board supplement	68

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\*SUPPLEMENT- NOT INCLUDED IN THE PACKAGE

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SIDES		
Chunky chips		12
Truffle fries		16
Steamed rice		8
Homemade mashed potatoes		
	Plain	10
	Truffle	12
	Crab	18
Snow peas		12
Steamed Vegetables		12
Creamy spinach		12

SWEETS		
Tropical fruit sticks		18
One scoop of sorbet (Please ask for available flavours)		4
One scoop of ice cream (Please ask for available flavours)		4
Finolhu signature lemon tart with coconut ice cream for two		26
Banana & coconut chocolate truffle		18

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**RETRO REVIVAL  
FAMILY STYLE TREAT  
MINIMUM 04  
\$210 for four people**

Soft shell crab tacos  
 Heirloom tomato gazpacho shooter **V**  
 Bucket of prawns, mary rose sauce, lemon  
 Alaskan king crab Caesar, whiff of tarragon  
 Fisherman basket (reef fish, prawns, calamari, baby  
 lobster tail, octopus (grilled or fried))  
 House made roasted pumpkin ravioli **V**  
 Tropical fruit skewer  
 Banana & coconut chocolate truffle  
 Coconut sorbet  
 Full board supplement \$24 per person

**QUIRKY AND PROUD  
FAMILY STYLE TREAT  
MINIMUM 06  
\$270 for six people**

Soft shell crab tacos  
 Heirloom tomato gazpacho shooter **V**  
 Bucket of prawns, mary rose sauce, lemon  
 Alaskan king crab Caesar, whiff of tarragon  
 Fisherman basket (reef fish, prawns, calamari, baby  
 lobster tail, octopus (grilled or fried))  
 Whole roast chicken  
 House made roasted pumpkin ravioli **V**  
 Tropical fruit skewer  
 Finolhu signature lemon tart with coconut ice cream  
 Coconut Sorbet  
 Full Board supplement \$32 per person

**GROOVY AND SPARKLE  
FAMILY STYLE TREAT  
MINIMUM 08  
\$470 for eight people**

Soft shell crab tacos  
 Heirloom tomato gazpacho shooter **V**  
 Bucket of prawns, mary rose sauce, lemon  
 Alaskan king crab Caesar, whiff of tarragon  
 Fisherman basket (reef fish, prawns, calamari, baby lobster tail, octopus (grilled or fried))  
 Chef's special Jaffna style mud crab curry with drumstick leaves and coconut rice  
 Whole roast chicken  
 House made roasted pumpkin ravioli **V**  
 Tropical fruit skewer  
 Finolhu signature lemon tart  
 Banana & coconut chocolate truffle  
 Coconut Sorbet  
 Full Board supplement \$46 per person

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