

APERITIF SUGGESTION

GLASS TESTULAT CARTE D'OR, BRUT CHAMPAGNE (125ML)	38.00
GLASS TINI PROSECCO (125ML)	12.00
MARTINI BIANCO, DRY OR ROSSO (40ML)	9.00
PERNOD (40ML)	9.00
CAMPARI (40ML)	9.00
PIMM'S NO 1 (40ML)	10.00

SMALL PLATES

FIHUNU DIN'GAA ∫ GRILLED TIGER PRAWNS 🍷 Tiger prawn, watermelon, shimeji mushroom	38.00
● THELULI CHEESE ∫ FRIED BRIE CHEESE Tomato jam, micro herbs, lavash crisp	25.00
THELULI MAS LOBSTER ∫ FRESH LOBSTER SASHIMI (PER 100G) Maldivian fresh lobster, fresh ginger juice, soy sauce, pickle ginger, wasabi	30.00
● RASHU SATANI ∫ MIXED SALAD 🍷 Tomato, iceberg, lollo rosso, spring onion, carrot, bell pepper, lemon dressing	15.00
● KAHNELI THUTHIMAS ∫ TUNA CARPACCIO Yellow fin tuna, arugula, crispy yam, mustard dressing	25.00
● BAJIYYA ∫ TUNA SAMOSA 🍷 Tuna chunk, chili, coriander leaves, sweet chili sauce	20.00
THAVAA GA FIHUNU BOAVA ∫ GRILLED ISLAND OCTOPUS 🍷 Guacamole, coriander, coconut flaks, micro herb	35.00
FENU KEKKI DIN' GAA ∫ ASIAN HONEY PRAWN, GRAPEFRUIT 🍷 Grilled endives, poached tiger prawns, balsamic reduction, grapefruit, baby fennel	38.00
● RAW SALMON MAS ∫ SALMON TARTARE Fresh salmon, capers, gherkins, parsley, avocado, lemon juice	28.00
● FIHUNU BABY BEETROOT ∫ ROASTED BABY BEETROOT 🍷 Mesclun lettuce, bee honey, grilled goat cheese, grilled artichoke	22.00
MAS CUTLAS ∫ FRIED TUNA CUTLET Mango mayo, herbs salad, aged balsamic reduction	34.00



Spicy



Contains Wine



Kids Selection

- Entitle Lunch & Dinner for All Inclusive and Full Board Guests. Only Dinner for Half Board Guests

Special offer – 30% off for (●) non-icon dishes for above mentioned meal plan guests.

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

SOUPS

- FARUMAS SURUVA ∫ REEF FISH – COCONUT BROTH 🌶️👤 25.00
Chili oil, yellow fin tuna flakes, crispy fried curry leaf
- KUKULHU SURUVA ∫ CHICKEN SOUP 👤 25.00
Organic chicken flakes, fried crispy shallot, white truffle drops
- EHKURI MOODHU KAANA DHIYA ∫ MIXED SEAFOOD SOUP 👤 26.00
Prawns, mussels, Calamari, white fish, leeks, basil
- BARABOA SURUVA ∫ PUMPKIN SOUP 👤 22.00
Coconut flakes, garlic, toast bread

SPECIALTIES

- FIHUNU MIXED SEAFOOD ∫ GRILLED MIXED SEAFOOD SKEWER 👤 40.00
Sautéed button mushroom, rocked leaf, coconut sauce, crispy yam
- AAVI KURI FARU MAS ∫ STEAMED REEF FISH FILLET 👤 35.00
Vegetable julienne, jasmine rice, lemon
- FIHUNU SALMON ∫ GRILLED SALMON 68.00
Sautéed kenya beans, cherry tomato, red onion rings, lemon wedges
- THELULI BOAVADHILA MAS ∫ BATTER FRIED CALAMARI 30.00
Garlic mayonnaise, pickled vegetables, herb
- FHUSHAAIEKU THELULI DINGAA ∫ PRAWN TEMPURA 38.00
Garlic rice, sweet & sour sauce
- MANDU GINEEGA KEHKI FARU MAS ∫ SEARED REEF FISH 👤 35.00
Steamed rice, remoulade sauce, basil
- THELULI MADU KAKUNI ∫ DEEP FRIED SOFT SHELLED CRAB 👤 38.00
Crispy ice burg salad, pepper sauce,

SIGNATURE DISHES

Please choose cooking style of your choice:

Steamed, poached, grilled, fried or Maldivian curry served with seasonal vegetables and coconut rice

DHIVEHI IHI ∫ MALDIVIAN LOBSTER	100 G	28.00
DHIVEHI KAKUNI ∫ MALDIVIAN RED CRAB	100 G	24.00
CEYLON KAKUNI ∫ SRI LANKAN CRAB	100 G	26.00
FARU MAS ∫ YOUR OWN SELECTION OF FISH	100 G	22.00



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FROM THE GRILL

Served with seasonal vegetables and coconut rice

AUSTRALIAN BLACK ANGUS TENDERLOIN	85.00
● CHICKEN BREAST 	40.00
TIGER PRAWNS 	50.00
● WHITE SNAPPER	35.00
● YELLOW FIN TUNA	35.00

DESSERTS

● HUDHU CHOCOLATE BROWNIE \int WHITE CHOCOLATE BROWNIE 	18.00
Lemongrass ice cream, chargrilled pineapple	
● STICKY DATE PUDDING	18.00
Caramel sauce, candy orange, vanilla ice cream	
● MANGO AND STRAWBERRY CUSTARD	18.00
Meringue, tuile	
● KAAFOORUTHOLHI PANNACOTTA \int CARDAMOM PANNA COTTA	18.00
Chocolate ganache	
● CAMEL CHOCOLATE TART 	18.00
Banana ice cream, crush meringue, caramel hazelnut	
● MEYVAA THASHI \int LOCAL FRUIT PLATTER	18.00
● SELECTION OF ICE – CREAM	18.00

SWEET WINES & DIGESTIVE

NV LUTZVILLE NATURAL SWEET WHITE - (125ML)	11.00
2012 LAS MORAS LATE HARVEST, SAN JUAN – ARGENTINA - (500ML)	102.00
2007 TSCHIDA, BEERENAUSLESE, BURGENLAND –AUSTRIA (375ML)	169.50
DUBONNET (40ML)	9.00
AMARO AVERNA (40ML)	11.50
BRANCA MENTA (40ML)	9.00
JÄGERMEISTER (40ML)	10.00



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