

VEGETARIAN MENU

SMALL PLATES

ROASTED BABY BEETROOT Mesclun lettuce, goat cheese, grilled artichoke	19.00
VEGETABLE SPRING ROLL Sweet chili and spicy sauce	25.00
ARUGULA SALAD Baby arugula, cherry tomato, balsamic dressing	26.00
CRISPY VEGETABLES Raw crispy vegetable, romaine lettuce	23.00

SOUP

PUMPKIN SOUP Coconut flakes, garlic, toast bread	28.00
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MAIN PLATES

GRILLED VEGETABLES TOWER Grilled halloumi cheese, and basil pesto, coconut sauce	22.50
STIR FRIED VEGETABLES Bok choy, carrot, Chinese cabbage, spring onion and shitake	25.00
MALDIVIAN VEGETABLES CURRY Local Maldivian vegetables, coconut, curry leaf	25.00
RATATOUILLE Zucchini, slice tomato, eggplant, soy, garlic, toast bread	15.00

DESSERTS

MANGO AND STRAWBERRY CUSTARD Meringue, tuile	15.00
COCONUT RICE CAKE Mango ice cream, coconut tuile	15.00
TROPICAL FRUIT PLATTER	15.00
SELECTION OF ICE CREAM	15.00

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.