

## SALADS AND APPETIZERS

Caprese	Bocconcini   tomatoes   lemon basil   pine nuts   aged balsamic   extra virgin olive oil (V)(D)(N)	23
Simple Mixed Greens	Cherry tomatoes   cucumber   radish   fresh coconut   yoghurt dressing (D)	20
	add chicken	24
	add prawn (S)	28
Organic Quinoa Salad	Spring vegetables   sprouts   oregano cumin dressing (V)	22
Classic Caesar Salad	Romaine   Parmesan   garlic croutons   eggs   bacon   anchovies (G)(D)(P)	22
	add Cajun chicken	24
	add Cajun prawns (S)	28
Som Tam	Green papaya   mango   peanuts   fish sauce   lime   chilli (S)(N)	20
Tuna Tartare	Yellow fin tuna   avocado   buffalo mozzarella   relish   micro greens   extra virgin olive oil (S)(D)	26
Chicken Tikka	Spiced yoghurt marinade   green chutney   cucumber   lime   coriander (D)	24
Indo Dutch Veg Satay	Peanut sauce   rice cake   pickled cucumber   coriander (N)(V)	22

## SOUP

Tom Yam Goong	Thai-spiced sour broth   prawns   galangal   cherry tomatoes   coriander   lemon grass   straw mushrooms   lime (S)	28
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## MORE SUBSTANTIAL

Butter Chicken	Mild sweetened tomato cream   chicken tikka   naan   steamed rice   cardamom (G)(D)	35
Bharwan Aloo	Curried cashew nut   stuffed tandoori potatoes   coconut   crispy okra   coriander chutney   fenugreek shortbread (D)(N)(V)	32
Lamb Rogan Josh	North Indian lamb stew   cumin rice   Naan   Indian condiments (D)	35
Pork Belly	Pancetta mushy peas   sage focaccia   light coffee barbecue sauce (P)(G)(D)	44
Chicken Satay	Peanut sauce   rice cake   pickled cucumber   coriander (N)	24
Asian Wok	Thai crisp greens   sweet peppers   coriander   chives   steamed rice (V)	30
Faarufushi Cheese Burger	Bacon   caramelized onion   avocado guacamole   lettuce   tomato   Gruyère (G)(D)(P)	32
Chef's Dish of the Day	The chef has prepared a special of the day. Your host will tell you more.	38
Today's Pasta	Spun from the machine this afternoon with chef's ingredients of today	30
Linguine Carbonara	Pancetta   egg yolk cream   cracked pepper (P)(G)	28

## SPICE ROUTE

North Indian Thali	Chicken tikka masala   bhuna gosht   dal makhani   paneer makhani   butter naan   jeera rice   lime   cachumber raita (G)(D)(N)	40
Sri Lankan Thali	The masters of vegetarian curry dishes, let the chef surprise you	36
Maldivian Thali	Coconut rice   chapatti   tuna curry   aubergine moju   theluli mas   lime   kopi fathu   pappadam (S)(G)	40

## GRILL ME

Yellow Fin Tuna	Warm tomato red onion basil salad   lemon caper salsa (S)	38
Grilled Tiger Prawns	Smoked aubergine hash   pine nuts   yoghurt chermoula (S)(N)(D)	58
The Fisherman Brought Me	Today's catch   Wok tossed vegetables   XO sauce (S)	38
Beef Striploin Steak	Vegetable brochette   artichoke   fresh green peppercorn jus	54
Sides	French fries - Crispy potato wedges Grilled vegetables Provençale - Mix greens	each 7

## DESSERTS

Tres Leches	Sponge cake   trio milk   berries   vanilla ice-cream (D)(G)(N)	18
Chocolate Dome	Spiced chocolate mousse   chocolate crumble   mango coulis (D)(G)(N)	18
Chocolate Fondant	Molten cake   passionfruit compote   buttermilk ice cream (D)(G)(N)	18
Berries & Coconut	Coconut parfait   meringue   berries   pineapple sorbet (D)(G)	18
Mango-Passion Concoction	Basil-mango crème   passion fruit   meringue (D)(G)	18
Our Ice Cream Machine Makes	Chocolate - vanilla - strawberry - coffee - caramel & coconut Ice-cream (D)	per scoop 6
	Raspberry - passion fruit - mango - pineapple lemon - berry - coconut Sorbets	per scoop 6