

APPETIZER

MALDIVIAN TUNA TARTARE WITH AVOCADO Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander <u>40</u>

PERUVIAN STYLE CEVICHE (S) Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing 38

MALDIVIAN ROCK LOBSTER (S)

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

72

SASHIMI MARIAWASE

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Sweet Shrimp

Sweet Pickled Ginger, Wasabi, Shoyu

88

WARM STARTER

WOK-FRIED CRISPY JUMBO PRAWN (N) Green Mango Salad, Signature "V" Sauce 44

PAN-SEARED SEA SCALLOP Crustacean Emulsion, Artichoke Purée, Truffle Oil 42

QUICK SEARED MALDIVIAN TUNA (S)

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili 40

SLOW-BAKED WARM AUBERGINE (V) Cherry Tomato, Basil, Mozzarella, Roasted Pine Nuts 34

MALAYSIAN SATAY (N) Cucumber, Onion, Rice Cake, Peanut Sauce Choice of Marinated Chicken, Beef or Lamb **34**

SALAD

CAESAR SALAD (P) 34

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon Prawn **39** Grilled Chicken Breast **36** Smoked Salmon **38**

WILD ORGANIC GREEN SALAD (V)

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons Lemon Vinaigrette

32

BURRATA SALAD (V) Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar 39

WALDORF SALAD Granny Smith Apple, Caramelized Walnuts, Raisin, Celery, Truffle Oil, Mayonnaise 34

SOUP

WILD MUSHROOM VELOUTÉ (V) Truffle Oil 34

LOBSTER BISQUE Crab Meat, Chives, Cognac 39

PEKING DUCK CONSOMMÉ

Mushroom and Shrimp Dumpling, Spring Onions

PASTA AND RISOTTO

MAINE LOBSTER TAGLIATELLE (S) Cherry Tomatoes, Garlic, Chili, White Wine, Basil 110

LINGUINE VONGOLE

Clams, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

44

RIGATONI WITH WAGYU BEEF BOLOGNAISE

Button Mushrooms, Aged Parmesan, Basil

46

SMOKED MUSHROOM RISOTTO (V) Shiitake, Chanterelle, Button Mushrooms, Parsley, Parmesan, Truffle Oil 38

BURGER AND SANDWICH

WAGYU BEEF BURGER (P) Brioche Bun, Caramelized Onion, Tomato, Bacon, Gruyère Cheese 58

SOFT SHELL CRAB BURGER (S) Brioche Bun, Soft-shell Crab, Tangy Chili Mayonnaise, Tobiko, Gherkin 45

MALDIVIAN YELLOW FIN TUNA BURGER (S) Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

42

WESTHOLME WAGYU BEEF STEAK SANDWICH

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise **48**

TRIPLE DECKER CLUB SANDWICH (P) Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise **37**

TANDOORI CHICKEN WRAP Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce <u>36</u>

ATLANTIC TOOTHFISH Tartar Sauce, Green Pea Mash, Lemon Wedges 49

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

MALDIVIAN SPECIALTY

DHONI (S)

Dried Fish Curry, Local Style Rice, Fried Cassava Leaves, Green Salad

45

THAKURU (S) Octopus, Paratha, Nuts, Rice, Papaya Salad, Pickled <u>48</u>

RADHUN (S)

Lobster Curry, Coconut, Pandan Leaves Rice, Dandelion Salad

110

INDIAN CUISINE

BUTTER CHICKEN MASALA Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter 49

VEGETARIAN THALI (V) Palak Paneer, Broccoli, Tandoori **40**

All Indian Dishes Served with Basmati Rice, Dal Makhani, Mango Chutney, Papadum, Raita.

NAAN Plain | Butter 10 Garlic 12 Cheese 15

RICE | NOODLE

NASI GORENG KAMPONG (S)

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish **37**

CRAB MEAT FRIED RICE (P) Crab Meat, Barbecued Pork, Spring Onions, Beansprouts 39

PENANG-STYLE CHAR KUEY TEOW

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle 36

MALAYSIAN MEE GORENG

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato **38**

SINGAPORE HOKKIEN MEE

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

38

MAIN FISH | SEAFOOD

PATAGONIAN TOOTHFISH

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

72

MEDITERRANEAN-STYLE SEA BASS Clams, Mussels, Baby Squid, Vine Ripe Tomatoes, Basil 56

JUMBO RIVER PRAWN HAR LOK STYLE

Signature "Har Lok Glaze", Ginger, Spring Onions, Steamed Jasmine Rice 46

"AU CHAPON BRESSAN" FRENCH FARMED CHICKEN Slow-cooked, Fava Beans, Carrot Vichy, Sauté Spinach, Morel Mushroom Sauce 54

MEAT FROM THE GRILL

BEEF

WESTHOLME WAGYU BEEF SIRLOIN MBS 6-7 (300g) 148

WESTHOLME WAGYU BEEFTENDERLOIN MBS 3-5 (280g) 128

WESTHOLME WAGYU BEEF RIB EYE MBS 3-5 (300g)

MESCLUN SALAD | ARUGULA 10 TRUFFLE FRIES | MASHED POTATO | FINE BEANS 12 SAUTÉED SPINACH | BROCCOLI 12 MUSHROOMS | GREEN ASPARAGUS 14

SIDE DISH

PEPPERCORN | BLACK TRUFFLE BEARNAISE | BORDELAISE

SAUCE

78

GREAT SOUTHERN LAMB RACK (300g)

LAMB

SNAKE RIVER FARM KUROBUTA PORK RACK (300g) 88

PORK (P)

DESSERT

DARK CHOCOLATE CAKE Cocoa, Almond Ice Cream Bar 25

CARAMELIZED PECAN TART (N) Homemade Caramel Ice Cream

24

CLASSIC VANILLA CRÈME BRÛLÉE

Raspberry Furrow, Fresh Raspberry

22

RED VELVET CAKE Cream Cheese Frosting, Fresh Raspberry 25

ICE CREAMS

Vanilla, Strawberry, Coffee, Belgian Chocolate, Peanut Butter Crunch (N)

SORBETS Peach, Lemon, Raspberry, Guava

8 | SCOOP

CHEESE PLATTER (N)

Alleosse Cheese Platter Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

68





TAPAS

SEASONAL OYSTERS Red Wine Mignonette, Lemon 54

IBERICO HAM BRUSCHETTA (P)

Tomato Salsa, Basil Leaves

44

GRILLED KING PRAWNS (S) Harissa Dip

36

STUFFED CHICKEN WINGS (S) Spice Dust, BBQ Dip

30

WAGYU BEEF SKEWERS Kabayaki Sauce, Spring Onions, Sesame Seeds 59

CRISPY CRUSTED COD FISH SKEWERS Garlic Aioli, Capers

44

SWEETS

THE CLASSIC Lemon Tart, Carrot Cake 26

VERY BERRY Strawberry, Blueberry 24

CHOCOLATE INSPIRATION Passion Fruit, Guanaja 70%

26

THE CAVIAR LOVER

OSCIETRE CAVIAR (30G)

Buckwheat Blinis, Egg White, Egg Yolk, Crème Fraîche, Chives, Onions 198

BELUGA CAVIAR (30G) Buckwheat Blinis, Egg White, Egg Yolk, Crème Fraîche, Chives, Onions 398