



	Price	VI
STARTERS		
Pan Indian Ocean Pumpkin & Puffed Barley Salad N V Confit Pumpkin, Beetroot, Barley, Mixed Greens, Caramelized Walnuts, Feta and Ricotta Cheese and Mustard Vinaigrette	20	-
Crunchy White Asparagus Salad V N G With Roquette Salad, Pine Nuts, Feta Cheese, Avocado, Egg, Tomato, Curry Honey Dressing and Dehydrated Black Olives	30	-
Tuna Tartar S G Maldivian Yellow Fin Tuna, Asian Style Marinade, Orange Mango Salsa and Sweet Mango Dressing	24	-
Marinated Baby Octopus S With Fresh Herbs, Red Radish, Onion, Cucumber, Cherry Tomato, Shallots, Citrus Fruit, Curry Mayonnaise and Sesame Seeds	30	-
Coconut Marinated Reef Fish S Coconut Milk Cured Fish, Pickled Cucumber, Coconut, Quail Egg and Curried Ginger Sambal	22	-
Seared Scallops S G With Caramelized Fennel Purée, Citrus Foam, Salmon Roe and Micro Greens	38	8
Prawns Tempura with Mango Tartar N S	36	-
Lobster Bisque A S Tomato and Avocado Sorbet and Fresh Grilled Prawn	27	-
Pacific Rock Oyster S G Half Dozen Oysters Served on Ice with Shallot Vinaigrette, Chacalaca Salsa and Lemon	44	12
Black Angus Beef Carpaccio Shimeji Mushroom, Roquette Salad, Parmesan Cheese and Wasabi Cream	29	-
Duck Foie Gras Seared Foie Gras, Orange and Indian Ocean Spice Reduction with Poached Plum	28	-

A Alcohol **N** Nuts **G** Gluten Free **S** Sea food **P** Pork **V** Vegetarian

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MAIN COURSE		
Soft Shell Crab S Crispy Blue Crab, Tomato and Cream Seafood Risotto, Island BBQ Sauce with Green Pea Purée	40	-
Maldivian Salt Crusted Fillet of Fish S G Marinated in Local Herbs and Spices, Creole Tomato Sauce and Fried Rice	45	-
Tasmanian Salmon S G Pan Seared Salmon, Creamy Wild Rice Served with Saffron Coconut Sauce	46	-
Braised Short Rib of Beef A G Carrot Puree and Roasted Brussel Sprouts	46	-
Maldivian Chicken and Prawn Curry S Slow Cooked in a Cast Iron Pot and Served with Steamed Rice, Chapati, Mango Chutney and Papadum	50	-
GRILL		
SEAFOOD		
Maldivian Yellow Fin Tuna S G	49	-
Grilled Reef Fish Fillet S G	39	-
Grilled Jumbo Prawns (400 g) S G	69	15
Grilled Prawns (400 g) S G	64	-
Grilled Half Lobster S	52	10
Grilled Whole Lobster S	99	20
MEAT		
Prime Beef Tenderloin (220g) G	59	-
Prime Rib Eye Steak (220g) G	59	-
Australian Pasture Fed Lamb Chops (300g) G	59	10
BBQ Whole Baby Chicken G	49	-

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SAUCES*

Citrus Beurre Blanc A G

Passion Fruit Béarnaise G

Curry Leaf Infused Spicy Garlic Sauce G

Red Wine Sauce A G

*All grill dishes come with a choice of sauce at no extra charge

SIDES

Okra Salad, Tomatoes, Grated Coconut, Onion, Carrot, Coriander, Honey Dressing V G 6

Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing V G 8

Roasted Brussel Sprouts and Water Chestnut V G 8

Roasted Pumpkin with Toasted Coconut and Curry Leafs V G 8

Steak Fries with Cajun Spice V G 6

Garlic Fried Rice with Green Onions and Egg V G 6

Roasted Baby Potatoes with Chorizo and Herbs P G 10

Grilled Mixed Vegetables with Balsamic Glaze V G 8

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DESSERT		
Chocolate Fondant Cake With Tahitian Vanilla Bean Ice Cream	18	-
Sago Pudding G With Coconut Syrup, Exotic Fruits and Coconut Sorbet	18	-
Coconut Crèmeux N G Passion Fruit Curd and Island Coconut Slice	18	-
Tropical Island Lime Mousse With Almond Crumble and Duo of Mango Sorbet and Sauce	18	-
Coco Tangerine Orange Blossom and Chocolate Truffle, Raspberry Coulis, Crunchy Granola, Mango Curd, Meringue	18	-
Homemade Ice Cream (Per Scoop)	6	-
Vanilla Bean Ice Cream		
Honey Comb Ice Cream		
Chocolate Brownie Ice Cream N		
Blueberry Cheese Cake Ice Cream		
Homemade Sorbet (Per Scoop)	6	-
Lemon Sorbet		
Coconut Sorbet		
Mojito Sorbet A		

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