



## STARTERS

Pan Indian Ocean Pumpkin & Puffed Barley Salad <b>V G</b> Confit Pumpkin, Beetroot, Mixed Greens, Feta and Ricotta Cheese and Mustard Vinaigrette	17
Crunchy White Asparagus Salad <b>V N</b> With Roquette Salad, Pine Nuts, Feta Cheese, Avocado, Egg, Curry Honey Dressing and Dehydrated Black Olives	25
Marinated Baby Octopus <b>S</b> With Fresh Herbs, Red Radish, Onion, Cucumber, Cherry Tomato, Shallots and Mango Jam, Curry Mayonnaise and Sesame Seeds	25
Reef Fish Crudo <b>S</b> Fresh Catch of the Day Sashimi, Passion Fruit Sauce, Micro Green, Pomegranate Seeds and Banana Chips	18
Seared Scallops <b>S</b> With Caramelized Fennel Purée with Citrus Foam, Tobiko and Micro Greens	31
Prawns Tempura with Mango Tartar <b>N S G</b>	30
Lobster Bisque <b>A S</b> Tomato and Avocado Sorbet and Fresh Grilled Prawn	22
Pacific Rock Oyster <b>S</b> Half Dozen Oysters Served on Ice, with Shallots Vinaigrette, Chacalaca Salsa and Lemon	36
Black Angus Beef Carpaccio Shimeji Mushroom, Roquette Salad and Wasabi Cream	24
Roasted Duck Liver Tossed in Shallots and Balsamic with Roquette Salad, Red Radish, Sugar Snaps, Pickled Quail Eggs, Crispy Garlic Chips and Fried Red Onions	23

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

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\* Items have an additional USD 15 per person supplement charge for VI package.



## MAIN COURSE

Homemade Reef Fish Ravioli <b>S G</b> With Pan Indian Ocean Spiced Tomato Sauce and Green Pea Coulis	33
Pan Roasted Fillet of Job Fish <b>S</b> Creole Spiced Roast Pumpkin Purée, Roasted Eggplant and Tropical Fruit Salsa	35
Maldivian Salt Crusted Catch of the Day <b>S</b> Marinated in Local Herbs and Spices, Creole Tomato Sauce and Fried Rice	37
Roasted Lamb Fillet <b>A G</b> Herb Crust, Caramelized Taro Gnocchi, Wilted Baby Spinach and Jus de Viande	45
Maldivian Chicken and Prawn Curry <b>S</b> Slow Cooked in a Cast Iron Pot	41

## GRILL

### SEAFOOD

Maldivian Yellow Fin Tuna	40
Grilled Jumbo Prawns (400 g)	57
Grilled Prawns (400 g)	52
Grilled Half Lobster	43
Grilled Whole Lobster*	81
Grilled Bill Fish	37

### MEAT

Prime Beef Tenderloin (220g)	48
Prime Rib Eye Steak (220g)	48
Australian Pasture Fed Lamb Chops (300g)	48
BBQ Whole Baby Chicken	40

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### SAUCES\*

Citrus Beurre Blanc **A**

Passion Fruit Béarnaise

Curry Leaf Infused Spicy Garlic Sauce

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** 5

Endive, Sugar Snaps and Rose Apple with Chilli Ginger Emulsion **V** 6

Maldivian Green Mango, Red Onion, Cherry Tomato Salad with Tamarind Dressing **V** 7

Sautéed Spinach, Green Beans with Grated Coconut and Maldivian Spices **V** 5

Spiced Sweet Potato Purée, Toasted Almonds and Feta Cheese **V** 7

Steak Fries with Cajun Spice **V** 5

Garlic Fried Rice with Green Onions and Egg **V** 5

Roasted Baby Potatoes with Chorizo and Herbs **P** 9

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## DESSERT

Chocolate Fondant Cake <b>G</b> With Tahitian Vanilla Bean Ice Cream	15
Sago Pudding With Coconut Syrup, Exotic Fruits and Coconut Sorbet	15
Coconut Crèmeux <b>N</b> Passion Fruit Curd and Island Coconut Slice	15
Tropical Island Lime Mousse <b>NG</b> With Almond Crumble and Duo of Mango Sorbet and Sauce	15
Coco Tangerine <b>G</b> Orange Blossom and Chocolate Truffle, Raspberry Coulis, Crunchy Granola, Dried Coconut, Mango Curd, Meringue	15
Homemade Ice Cream (Per Scoop)	5
Vanilla Bean Ice Cream	
Honey Comb Ice Cream	
Chocolate Brownie Ice Cream <b>N</b>	
Blueberry Cheese Cake Ice Cream	
Homemade Sorbet (Per Scoop)	5
Lemon Sorbet	
Coconut Sorbet	
Mojito Sorbet <b>A</b>	

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