



# WINE & DINE

## Iranian Caviar (Served with Traditional Condiments)

*Wine Tips: Champagne Brut, Champagne Blanc de Noir*

Sevruga 30 grams	\$ 150
Osetra 30 grams	\$ 185
Beluga 30 grams	\$ 270

## Foie Gras (with a Selection of Baked Breads & Red Wine Honey)

*Wine Tips: Vendage Tardives Riesling, Sauternes, Barsac, Moelleux Vouvray*

Chilled Goose Liver Pate, Toasted Brioche, Apple & Mixed Berry Compote	\$ 38
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## Freshly Shucked Oysters (with Traditional Condiments & Cut Lemon)

*Wine Tips: Champagne, Riesling, Muscadet, Chenin Blanc*

Half Dozen	\$ 20
Dozen	\$ 32

## Appetizers & Salads

*Wine Tips : Albarino, Sauvignon Blanc & Blends, Loureiro & Trebbiano*

<b>Crispy Polenta Salad</b>	\$ 14
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Fresh Mixed Leaves Tossed with a Pomegranate & Vanilla Dressing  
Cherry Tomato, Feta Cheese & Orange Segments

<b>Niçoise</b>	\$ 15
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Seared Raw Tuna Filet on a Bed of Potato  
Fine French Beans, Black Olives & Tomato

<b>Caesar</b>	\$ 15
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Traditional Dressing & Broken Parmesan Chips with Garlic Crostini

<b>Tomato &amp; Buffalo Mozzarella</b>	\$ 15
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With Toasted Pine Nuts, Fried Basil & Balsamic Syrup

<b>Traditional Sliced Smoked Salmon</b>	\$ 15
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With Rock Melon & Plum Pickled Salad, Capers Bermuda Onions, Avocado  
Crème Fraiche & Herb Scented Crostini

<b>Char Grilled Prawns &amp; Scallop Skewer</b>	\$ 18
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Seasoned with Lemon Myrtle & Drizzled with Truffle Essence  
Sautéed Bitter Green Salad with Fresh Local Coconut & Sweet Soy Reduction

<b>Sushi &amp; Sashimi Platter</b>	\$ 18
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Rolled Sushi Maki & Iced Sashimi with Selected Japanese Pickles  
Crushed Wasabi & Sesame Toast

<b>Chilled Seafood Platter for Two</b>	\$ 42
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Prawns, Tuna Sashimi, Lobster Medallions, Salmon Caviar  
Oysters, Smoked Salmon, Rolled Sushi  
Served on Ice with a Cognac Flavoured Roasted Tomato Aioli

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## Bouillons, Broths & Chowders

*Wine Tips: Sherry, Chardonnay*

### White Miso Broth

Served with Enoki Mushrooms Diced Tofu, Crab Meat & Daikon

\$ 15

### Creamed Mushroom Soup Cappuccino Style

Served with Shaved Bread Crackers & Olive Pesto

\$ 15

### Seafood Chowder "Boston Style"

Clams, Baby Potato & Smoked Beef Bacon  
Dill with Sour Cream & Snipped Chives

\$ 18

## Pasta & Risotto

*Wine Tips: Tocai Friulano, Soave Classico, Chardonnay, Valpolicella, Pinot Noir & Babera*

### Spaghetti, Penne or Angel Hair

Your choice of Tomato, Bolognese, Carbonara, Arrabiata  
Garlic & Chili, Marinara or Pressed Olive Oil with Herbs

\$ 28

### Smoked Scallop & Prawns Angel Hair Pasta

With an Onion & Tomato Confit Laced with Basil Pesto

\$ 28

### Jumbo Stuffed Raviolo

With Herbed Poached Lobster & Mascarpone Cheese Filling  
Served with Dried Shrimps, Dashi & Fennel Fricasse Sauce

\$ 30

### Lobster Risotto

Maldivian Herb Roasted Lobster Tail, Lobster Sauce  
Coriander Oil & Twice-cooked Garlic Chips

\$ 34

## Maldivian Reef Fish

*Wine Tips: Viognier, Albarino, Pinot Gris & Gewurztraminer*

### Rainbow Runner

Griddled Teriyaki Style on Wasabi Garlic Mashed Potatoes,  
Smoked Green Asparagus & Soy Syrup

\$ 28

### Whole Blue Fin Jack

Steamed & Served in Rich Soy, Ginger, Chili Bouillon  
Oil Blanched Oriental Shredded Vegetables & Toasted Sesame Seeds

\$ 28

### Catch of the Day

Fisherman's Catch of the Day with Soft Polenta & Fresh Herbs  
Pan-fried or Grilled

\$ 28

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## Grilled Meat & Poultry

*Wine Tips: Cabernet Sauvignon, Merlot, Sangiovese & Tempranillo*

Chicken Breast	\$ 30
T-Bone (240 grams)	\$ 38
Beef Sirloin (240 grams)	\$ 38
Smoked Baby Lamb Chops	\$ 38
Tenderloin (200 grams)	\$ 42

All meat & poultry are served with the followings:

Gratin Potatoes, Mixed Salad & Butter Roasted Baby Vegetables

With a choice of: Red Wine, Béarnaise, BBQ, Mushroom or Green Peppercorn Sauce

## Grilled Fish & Seafood

*Wine Tips: Sauvignon Blanc, Chardonnay, Pinot Noir & Dolcetto*

Grilled Tuna Steak	\$ 36
Tiger Prawns	\$ 38
King Prawns	\$ 38
Maldivian Live Lobster	<b>sold by 100gr \$ 15</b>

All Fish & Seafood are served with one of the followings:

Steamed or Saffron Rice, Herb Roasted Tomato or Sesame Wok Fried Mixed Vegetables

With a choice of: Lobster, Garlic Butter, Smoked Tomato or Dill Lemon Sauce

## Specialties

### Surf & Turf

\$ 45

*Wine Tips: Malbec, Cabernet Sauvignon, Syrah & Grenache Blends*

Grilled Venison Tenderloin & Pan-Fried Half Lobster Tail

White Chardonnay & Vanilla Pod Risotto, Red Wine Reduction & Caper Basil Pesto

### Mixed Fish & Seafood Platter for Two

\$ 200

*Wine Tips: Albarino, Pinot Grigio, Sauvignon Blanc & Chardonnay*

Whole Grilled Lobster, King Prawns, Local Fish

Marinated Green Lip Mussels & Semolina Fried Calamari

Served with Lemon Béarnaise Sauce

## Side Dishes

\$ 11

### Potatoes

Garlic Roasted, Mashed, Gratin or Paprika Fries

### Rice

Steamed Jasmine, Saffron or Mushroom Risotto

### Green Salad

"Greek" Style with Cucumber, Red Pepper, Sun Dried Tomato, Black Olives

Feta Cheese & Red Wine Garlic Vinaigrette

### Asian Vegetables

Wok Fried with Oyster sauce & Cracked Black Peppercorns

### Ratatouille Vegetables

Zucchini, Tomato, Eggplant, Bell Peppers, Onion & Garlic

### Mushrooms

Sautéed in Garlic Butter & Olive Oil with Pickled Fresh Herbs

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## Sweet Temptation

\$ 12

*Wine Tips: Barsac, Sauternes, Trockenbeerenauslese, Maury & Recioto Amarone*

### Symphony of Chocolate

Caramelized Dark Chocolate Chiboust

White Chocolate Grue Ice Cream

Hot Chocolate Milk with bitter Sauce and Blackened Biscuit

### Warm Aniseed Beignet

Mille Feuille of Ice Cream, Dried and Confit Fennel with Aniseed Syrup

### Poached Pear in Fresh Vanilla

Salted Caramel Panacotta, Chocolate Sorbet and Lime Pear Reduction

### Trio of Crème Brulée

Blueberry, Passion Fruit and Espresso Flavored with a Frozen Crème Anglaise

### Crispy "Sablé Breton"

Sorbet and Fresh Brunoise of Mango Lime with Apricot Coulis

### Fruit Platter

Sliced Exotic Tropical Fresh Fruits

### Composition of Ice Cream and Sorbet

Daily Selection Available

## Three Piece Cheese Platter of Artisan's

\$ 16

*White Wine Tips: Riesling, Sauvignon Blanc, Albariño, Loureiro & Chenin Blanc*

*Red Wine Tips: Pinot Noir, Valpolicella, Rioja & Tempranillo*

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# Vegetarian Choice

## Soups

\$ 15

*Wine Tips: Chardonnay, Sherry & Tocai Friulano*

Creamed Mushroom Soup Cappuccino Style with Shaved Bread Crackers & Olive Pesto

Chilled Creamed Leek & Potato Soup with Puréed Red Bell Pepper

Yellow Lentil

## Short Plates

\$ 16

*Wine Tips: Albariño, Loureiro, Riesling & Pinot Gris*

Couscous with Hot Boiled Blanched Cherry Tomato, Coriander & Purple Onion Salsa

Grilled Tofu Steak with Pickled Bean Sprouts & Japanese Dressing

Assorted Arabian Mezze with Selected Flat Breads

Thai Glass Noodle Salad with Diced Bean Curd

## Long Plates

\$ 28

*Wine Tips: Sangiovese, Barbera, Valpolicella & Sauvignon Blanc*

Tomato Risotto with Fried Vegetable Dumplings & Coriander Oil

Olive Oil Tossed Fettuccini with Rocket Leaves & Mediterranean Marinated Vegetables

Baked Purple Eggplant Filled with Stewed Vegetable Ratatouille & Non Dairy Cheese

Assorted Block & Rolled Sushi with Wasabi Mayonnaise & Soy Essence

Vegetable Tempura with Chilled Somen Noodles

**All the items on the menu are suitable for Vegans**

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