













Ufaa

LUNCH MENU

Small Plates

Samosas / masala spiced potato and chickpea, mango chutney		\$20
Short Eats / local savory treats with pickles, cucumber relish, coconut chutney		\$22
Mezze / selection of dips, crudité, naan bread		\$26
Soft Shelled Crab Sushi Rolls / avocado, spicy mayonnaise, ponzu sauce		\$28
Crispy Fried Squid / fried garlic, pepper, green chili dipping sauce		\$24
Grilled Chicken Sate / peanut sauce, pickled cucumber, fried shallots	 	\$28



Soup and Salads

Soup of the day	 	\$20
Classic Caesar / romaine hearts, prosciutto crisps, parmesan, anchovy, pangrattato		\$26
Iceberg Wedge Salad / shaved fennel, kohlrabi, radish, buttermilk dressing, sprouted grains	 	\$26
Caprese / buffalo mozzarella, vine ripened tomatoes, basil		\$26
Golden Beetroot / baby beans, puy lentil salad with shaved cauliflower, herb vinaigrette	 	\$24

Seafood Starters

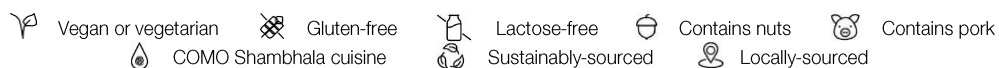
½ Dozen Freshly Shucked Oysters / Mignonette sauce		\$34
Carpaccio of Reef Fish / capers, pink grapefruit, fennel, rocket and dill	  	\$27
Island Spiced Poached Yellowfin Tuna / local leaves, coconut, green chilli, lime, curry leaves		\$28
Lagoon Lobster Cobb / avocado, tomato, pancetta, sweet corn, blue cheese, soft boiled egg, mustard vinaigrette	 	\$38

Sandwiches, Wraps and Burgers

Lobster Roll / poached lagoon lobster, avocado, tomato, celery, spring onion, mayonnaise, plantain chips		\$38
Fish Tacos / crispy fried reef fish, chipotle mayonnaise, pico de gallo, mojo verde, red cabbage		\$28
Chicken Tikka Kathi Wrap / tandoor chicken, tomato, cucumber, red onion salad, coriander chutney		\$28
Cocoa Burger / wagyu beef patty, cheese, tomato relish, zucchini pickles, lettuce		\$38




Pizzas

Margherita / tomato passata, mozzarella, basil		\$26
Funghi / mushrooms, kale, mozzarella, pecorino, truffle oil		\$28
Quattro Formaggi / fior di latte, taleggio, gorgonzola, pecorino, sweet onion, radicchio		\$28
Frutti di Mare / seafood, tomato passata, garlic, oregano, grilled chilli relish		\$30
Prosciutto, di Parma / tomato passata, mozzarella, balsamic onion, parmesan, rocket		\$30






For any dietary intolerance, please inform our wait staff.
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Pastas, Noodles and Rice

Casaraccia Puttanesca / yellowfin tuna, anchovy, olives, capers, tomato sugo, basil		\$30
Linguine Gamberi / sautéed prawns, cherry tomatoes, garlic, chilli, lemon, rocket		\$32
Bucatini Ragu / braised beef short rib ragu, parsley, parmesan		\$36
Indian Mie Goreng / egg noodles, potato masala, tomato, cabbage, spring onions, egg crepe, fried shallots		\$28
Nasi Goreng / Indonesian wok fried rice, prawn, chicken, vegetables, sambal, fried egg		\$30







Lagoon Lobster

Brick Oven Baked / fried garlic, capers, oregano, brown butter sauce		\$95*
Masala Spiced / clay oven roasted, tomato, pomegranate, radish salad, cucumber, mint raita		
Clay Oven Roasted / in Kerala style fragrant tomato, coconut curry, basmati rice, naan bread		






Crispy Fried, Grilled, Braised and Tandoor Baked

Grilled Tiger Prawns / Greek style salad, peppers, tomatoes, cucumber, olives, halloumi cheese		\$38
Crispy Fried Beer Battered Fish / chopped kohlrabi slaw, capers, dill, lemon		\$36
Seared Local Reef Fish / tropical fruit salad, jicama, Asian herbs, lemongrass and green chilli, lime dressing		\$48
Tuna Riviera / grilled yellowfin tuna, cherry tomatoes, artichokes, beans, confit potato, anchovies, soft egg		\$42
Maldivian Jobfish Curry / reef fish cutlets with Ramba leaf, tomato, chilli, naan, saffron rice		\$38
Murgh Makhani / tandoor chicken in tomato, cashew, cardamom sauce, saffron, basmati rice, naan		\$36
Stockyard Gold Angus Beef Striploin / mojo verde, charred onions, rocket		\$65

Sides

Mix Leaf Salad / herb vinaigrette				\$10
Romaine and Rocket Salad / fennel, radish, parmesan, lemon dressing			\$10	
Steamed Seasonal Greens / lemon, extra virgin olive oil			\$12	
French Fries / sea salt, aioli			\$10	
Fried Baby Potatoes / balsamic, grated parmesan			\$10	
Macaroni and Cheese / four cheese sauce. pangrattato			\$10	

Dessert

Seasonal Fruit Plate / coconut sorbet		\$18	
Selection of house made sorbet and ice cream		\$19	
Watermelon and Strawberry Granita / cucumber, Sambuca cream			\$18
Lime Scented Pavlova / fresh mango, banana, mango, passion fruit curd, toasted coconut		\$18	
Chocolate Mousse / ginger frangipane, honeycomb brittles		\$18	
Cheese Selection / fig paste, sesame matzos crackers		\$25	



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