

STARTERS

ROASTED PUMPKIN & QUINOA SALAD (GF)(D)(V)	34
Cherry tomatoes, cucumber, avocado, Greek yogurt, toasted pumpkin seeds, pomegranate molasses vinaigrette	
MIXED LEAF & FINE HERB SALAD (GF)(VG)	28
Fresh leaves, cherry tomatoes, cucumber, avocado, red radish, house dressing	
CAESAR SALAD (D)(P)	38
Chicken breast or tiger prawns, crisp lettuce, herb croutons, crispy prosciutto, Grana Padano, chives, Caesar dressing, anchovies	
TUNA NICOISE (GF)	34
Maldivian yellowfin tuna, soft boiled egg, kipfler potato, green beans, cherry tomatoes, bell peppers, taggiasca olives, mustard & yuzu dressing	
MIDDLE EASTERN MEZZE (sharing is caring) (N)(D)	68
Selection of dips, cauliflower salad, smoky eggplant salad, baked lamb kibbeh, pita bread	
MALDIVIAN TUNA TACO (GF)	32
Flax seed shell, pickled onion, avocado, jicama & red cabbage, lime	
ROASTED PUMPKIN SOUP (D)(V)	28
Crusty baguette, toasted pumpkin seeds, crème fraîche, Espelette pepper	
TOM YUM SOUP (GF)	34
Tiger prawns, kaffir lime, lemongrass, galangal, chili, spring onion	

MAINS

*LOBSTER LINGUINE (A)(D)	110
Canadian lobster, bisque, cherry tomatoes	
ROASTED CORN-FED CHICKEN BREAST (D)	42
Warm Fregola pasta, wild mushrooms, aged parmesan, mushroom cream, crispy onion	
CHICKEN BIRYANI (N)(D)(GF)	44
Saffron rice, chicken masala, cashew nuts, coriander, condiments	
PAD THAI (N)(GF)	46
Tiger prawns, rice stick noodles, spring onions, bean sprouts, tamarind, peanuts, lime	
LOCAL REEF FISH (N)(D)(GF)	42
Pan seared, romesco, steamed greens	
RIGATONI RAGU (D)	38
Beef ragu, tomato sauce, cherry tomatoes	

FROM THE JOSPER

TENDERLOIN BLACK ONYX GRAIN FED MB5 (GF)(D)	72
Grilled vegetables, bearnaise sauce	
RIB EYE BLACK ONYX GRAIN FED MB4+ (GF)(D)	65
French fries, mushroom sauce	
*BONE-IN TOMAHAWK BLACK ONYX GRAIN FED 1.3KG (D)(GF)(A)	265
Grilled broccolini & asparagus, potato puree, red wine jus, bearnaise sauce	
*GRILLED SEAFOOD PLATTER (GF)(D)	210
Lobster, tiger prawns, local reef fish, sea scallops, calamari	
MALDIVIAN STYLE REEF FISH(GF)(D)	38
Kopi leaf salad, curry leaf, butter, grilled lime	

SANDWICH & BURGER

CLUB SANDWICH (D)	32
Grilled chicken breast, beef bacon, tomato, egg, lettuce, mayonnaise, French fries, garden green salad	
WAGYU BEEF BURGER (D)	36
Caramelized onions, aged cheddar, baby cos lettuce, tomato, pickles, mayonnaise, French fries	

SWEETS

VANILLA BEAN CHEESECAKE (D)(V)(N)	24
Berry compote, mix berry sorbet	
MILLE-FEUILLE (D)(V)	24
Caramelized puff pastry, vanilla pastry cream, vanilla ice cream	
KAFFIR LIME CRÈME BRÛLÉE(V)(D)(GF)(N)	24
Baked vanilla bean Madeleine	
VALRHONA MANJARI FONDANT (V)(N)(D)	26
Dark chocolate Manjari fondant, almond crumble, vanilla bean ice cream	
TROPICAL FRUIT CEVICHE (GF)(VG)	24
Mango & pineapple, mint, , coconut & passion fruit sorbet	
SEASONAL FRUIT PLATTER (GF)(VG)	35
Assorted fresh cut seasonal fruit	
HOMEMADE ICE CREAMS AND SORBETS (D)(N)(V)	
Sorbets	6
Wild strawberry Raspberry Coconut Mango	
Ice creams	6
Vanilla bean Chocolate Hazelnut Coffee bean	

All prices are in US dollars and are subject to a 10% service charge plus 12% GST.

Items with * are not included into Half Board package, however 30%discount will be applied

Indicated Dish is V-Vegetarian, VG- Vegan, N-Contains Nuts, GF-Gluten Free, D-Contains Dairy, A-Contains Alcohol, P-Contains Pork