



## SMALL BITES


CHARCUTERIE TO SHARE 🍷 P	32
Chorizo, Coppa ham, salami Milano, mortadella, smoked turkey breast, brie, Parmesan, soft goat cheese, olive tapenade, tomato relish, semi-dried tomato	
CRISPY ONION RINGS	14
Tempura batter, onion rings and aioli	
CRISPY SQUID RINGS	18
Tempura batter and Togarashi sauce	
FRIED TEMPURA PRAWNS	22
Tempura batter and Togarashi sauce	
BRUSCHETTA 🥬	16
Olive tapenade and tomato salsa	

## SALADS


CAESAR SALAD	22
Baby cos lettuce, anchovies, quail eggs, Parmesan, bacon bits, garlic croutons	
Add:	
Prawns	27
Chicken	25
TRUFFLE BURRATA SALAD 🥬	32
Burrata, arugula salad, tomato, figs, artichoke, fresh truffle and pesto sauce	
GARDEN GREEN SALAD	22
Mixed lettuce, cherry tomato, asparagus, avocado, poached quail egg, sweet corn and orange citrus dressing	
CRAB AND AVOCADO SALAD	26
Rocket leaves, crab meat, avocado, mango-lemon dressing	
SALAD WALLDORF 🥬	22
Apples, celery, walnuts, grapes, baby romaine lettuce, mayonnaise and lemon	







## STARTERS

SEASONAL OYSTERS Gremolata and lemon	½ dozen market price	60
WAHOO CEVICHE Passion fruit, lime juice, mango and coriander		24
JUMBO SHRIMP COCKTAIL Classic cocktail sauce and lemon		26
STEAK TARTAR BLACK ANGUS BEEF Worcester, Dijon, aioli, egg, twisted herb stick Add black truffle		32 38
YELLOWFIN TUNA TARTAR Green pea soup, poached quail egg, salmon roe and Grissini sticks		26
ZUCCHINI AND RICOTTA  Garde pea, asparagus and pine nuts		24

## HOT APPETIZERS

SPICED CRAB CAKES Crab cakes served with bell pepper coulis		26
SEARED SCALLOP Seared scallops served with spinach pesto		34
EGGPLANT AND TOMATO GRATIN  Eggplant and tomato, vegan mozzarella cheese, basil leaves		24
FOIE GRAS Lamb lettuce with raspberry dressing		35

Vegetarian Option  Vegan Dish  Signature Dish  Nuts  Pork **P** Gluten Free **G**  
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## SOUPS

LOBSTER BISQUE	24
Lobster medallion and white sourdough croutons	
ROASTED BUTTERNUT PUMPKIN SOUP 🍂	20
Pumpkin confit, honey marinated goat cheese, thyme-garlic breadsticks	

## DELICACIES FROM THE SURF

RED SNAPPER FILLET	38
Lemon and garlic butter	
MALDIVIAN WHITE SNAPPER FILLET	38
From the crystal blue water of the surrounding islands	
MALDIVIAN GROUPER FILLET	38
Grilled or baked	
GREEN JOB FISH FILLET	38
Grilled or baked	
MALDIVIAN WAHOO FISH FILLET	42
Banana leaf wrapped wahoo, oven-baked, marinated with a	
MALDIVIAN TUNA FILLET 🍣	40
Yellowfin tuna best eaten medium rare	
TIGER PRAWNS	44
Lemon and garlic butter	
WHOLE ROAST LOBSTER (per 100 g)	28
Lemon and garlic butter	
* HB/FB Supplement USD 52	

Please choose a sauce to accompany your seafood dish.  
We recommend: Lemon butter, garlic thyme sauce, hollandaise, Maldivian chili sauce, or garden pesto.

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## DELICACIES FROM THE TURF

CORN FED CHICKEN BREAST (200 g) Tender chicken breast grilled to perfection	34
AUSTRALIAN BLACK ANGUS BEEF RIBEYE (300 g)	52
AUSTRALIAN BLACK ANGUS BEEF (300-400 g) Porterhouse steak 270 days grain-fed	56
AUSTRALIAN WAGYU SIRLOIN (250 g) Marble Score 9+ * HB/FB Supplement USD 60	120
AUSTRALIAN DRY-AGED SIRLOIN BLACK ANGUS BEEF (250 g) 270 days grain-fed * HB/FB Supplement USD 10	68
AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (200 g) 270 days grain-fed	55
AUSTRALIAN MILK-FED LAMB RACK (380/800 g) * HB/FB Supplement USD 10	58

Please choose a sauce to accompany your dish.  
We recommend mushroom sauce, peppercorn sauce, béarnaise sauce,  
lemon buttercream sauce, chimichurri, truffle mustard, horseradish cream.

## ADD TO STEAK

HALF LOBSTER TAIL	20
FOIE GRASS	10
BONE MARROW	10

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## GREAT SIDE DISHES

Select two side dishes for every main course

Green salad	Truffle mashed potatoes
Grilled asparagus	French fries
Cauliflower gratin	Roast Rosemary potato
Sauteed mushrooms	Truffle Mac & Cheese

Additional side dish 12

## VEGETARIAN & VEGAN OPTIONS

SAVOURY VEGETABLE STRUDEL 36  
Seasonal vegetable, mozzarella cheese and creamy herb sauce


ROASTED BUTTERNUT SQUASH 36  
Filled with vegetables, Parmesan and quinoa





GRILLED POLENTA CAKE 36  
Ratatouille with Parmesan shavings

VEGETABLE LASAGNE 34  
Seasonal vegetables, cream and cheese

SEASONAL VEGETABLE SAFFRON RISOTTO 38  
Spanish risotto and seasonal vegetables

EGGPLANT GRATIN   32  
Grilled eggplant, flavoured tomato sauce and vegan cheese

SEITAN STEAK AND WILD MUSHROOM  48  
Rosemary infused vegan steak with oyster mushroom, green peppercorns, butternut squash, and pesto  
\* HB/FB Supplement USD 10

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## DESSERTS

CRÈME BRÛLÉE 🌿 G		22
Madagascar vanilla flavour		
MALDIVIAN CASSAVA CAKE 🌿		22
Coconut ice cream and tropical sea almond nuts		
CHOCOLATE COLD LAVA		22
Chocolate dacquoise, praline feuilletine crunch, and raspberry sorbet		
JIVARA PASSION 🥥		22
Chocolate sable with praline crunch, vanilla-passion fruit confit, Jivara cremeux, and vanilla ice cream		
BLUEBERRY CHEESECAKE		22
Blueberry confit and mango sorbet		
CHILLED BERRY SOUP		22
Served with coconut sorbet		
FRUIT PLATTER 🌿		22
Freshly sliced fruits served with sorbet		
HOMEMADE ICE CREAMS AND SORBETS G	Per scoop	6
Please ask your server for the daily flavours		

Vegetarian Option 🌿 Vegan Dish Y Signature Dish 🥥 Nuts 🥥 Pork P Gluten Free G  
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