





café landaa



lunch



CAFÉ LANDAA DELIGHT

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|   | MALDIVIAN TUNA TATAKI Jalapeno salsa | 24 |
|   | SEARED ORA KING SALMON NIGIRI Spring onion, sesame seeds | 24 |
|   | TUNA NEGITORO ROLL Ponzu | 28 |
|    | PRAWN SUMMER ROLL  Bean sprouts, glass noodles, peanut, Landaa basil, sweet chili dip | 26 |
|   | CRISPY SOFT SHELL CRAB Green mango salad, Thai chili dressing | 26 |
|   | YAM NUA Soy marinated beef, sesame seeds, red onion, tomato | 22 |
|    | POKE BOWL Avocado, yellow fin tuna, sushi rice, sesame seeds, wasabi soy dressing | 24 |
|    | CHICKEN CHOPSTICK SALAD Crispy chicken, grapefruit, bok choy, baby corn, sugar pea, plum sauce | 24 |










MAKI ROLLS

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|---|---|----|
|    | SPICY TUNA ROLL Avocado, ikura, yuzu togarashi | 24 |
|   | MALDIVIAN LOBSTER MAKI Citrus mayonnaise | 35 |
|   | SHRIMP TEMPURA Avocado, cucumber, spicy mayo | 27 |
|    | ORA KING SALMON ROLL Avocado, cream cheese | 32 |
|    | SPICY ORA KING SALMON ROLL Sriracha mayo, spring onion | 32 |
|    | CALIFORNIA ROLL Crab meat, avocado | 24 |
|    | RAINBOW ROLL [V] Avocado, cucumber, red cabbage pickled yellow daikon, yamagobo | 18 |
|    | BEETROOT ROLL [V] Avocado, asparagus, sesame seed | 20 |
|    | AVOCADO ROLL [V] | 22 |

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|---|---|----|
|   | SUSHI PLATTER CHOICE OF 3 SUSHI(3 PIECE OF EACH) (Ora salmon, tuna, local reef fish, octopus, eel, scallop) CALIFORNIA ROLL Crab meat, avocado | 52 |
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|---|---|----|
|   | SASHIMI PLATTER CHOICE OF 3 SASHIMI(3 PIECE OF EACH) (Ora salmon, tuna, local reef fish, octopus, eel, scallop) ORA KING SALMON ROLL Avocado, cream cheese | 48 |
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NOODLES

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|---|---|----|
|   | CHA SOBA Chilled green tea soba noodles, prawn tempura, sweet chili dip | 30 |
|   | PHO BO Traditional Vietnamese beef noodle soup | 32 |
|    | PAD SEE EW Thai flat noodles, chicken, asparagus, kale | 30 |
|   | MEE GORENG Stir fried egg noodles, prawn, tofu, tomato, long beans, scallions | 32 |

MAINS

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|---|---|----|
|   | TANDOORI KING PRAWNS Madras style beetroot poriyal, tamarind rice, moilee sauce | 56 |
|   | WAGYU BEEF BURGER Seared duck foie gras, truffle & onion bread, heirloom tomato, homemade fries | 72 |
|    | CATCH OF THE DAY Srilankan style eggplant moju, pennywort leaves, coconut, lemongrass sauce | 38 |
|    | BUTTER CHICKEN Chicken tikka, creamy tomato sauce, saffron pulao, sesame naan | 36 |
|  | SEAFOOD & PINEAPPLE FRIED RICE Calamari, prawn, cashew nut, raisin | 30 |
|    | KADHAI PANEER Cottage cheese, bell pepper, onion, tomato, sesame naan | 28 |

DESSERT

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|---|---|----|
|   | POMEGRANATE GRANITA Semi frozen pomegranate pearls, passion fruit sorbet | 12 |
|  | RASPBERRY - APPLE MERINGUE CRUNCH Raspberry, marinated green apple, crunchy meringue, yoghurt ice cream | 12 |
|  | BANANA & DARK CHOCOLATE TART Caramel, orange compote | 12 |
|    | GELATO [1 SCOOP] Hazelnut, stracciatella, 70% chocolate, crema vanilla, salted caramel peanuts | 8 |
|    | SORBET [1 SCOOP] Elusive banana, passionfruit, lemon basil, coconut, mango, watermelon, guava | 8 |

PLANETARY WELL-BEING

SUBSTAINABLY SOURCED SIGNATURE DISHES

   KOPEE LEAF SOUP 18
Chilled local green leaf, coconut, crispy bread

   CAFÉ LANDAA PORRIDGE 24
Gotukola, mukunuwenna, spinach, moong chaat, tomato chutney

   TAPIOCA MILLEFEUILLE 34
Local root, green beans poriyal, tomato sauce, mint

Vata



Pitta



Kapha



Landaa Garden Herbs



Prices quoted are in US\$ and subject to 10% service charge and applicable taxes