

SEAFOOD

CHILLED SEAFOOD HARVEST (S) (RP)

Three oysters, two king prawns, three marinated mussels, half Maldivian lobster and sea crab Served with pumpernickel and condiments <i>*Full & half board supplement</i>	85 to share 155 25 to share 50
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SOUP

SALMOREJO (V)

Puree of ripe tomatoes and bread pearled with lemon olive oil and chopped egg	25
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TOM YUM

Thai hot and sour soup, mushroom, galangal and kaffir-lime with tiger prawns (S)	36
with chicken	28

STARTERS AND SALAD BOWLS

SALT AND SICHUAN PEPPER SILKEN TOFU (V)

Cucumber, watermelon, crispy shallots, soya and ginger	28
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SELECTION OF SUSHI ROLLS AND SASHIMI (S) (RP)

Wasabi, pink ginger, wakame, soya sauce and fish roe	38
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GRILLED CALAMARI (N) (A)

Petite tomatoes, herb relish, Limon cello and preserved lemon	32
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RAW YELLOW FIN TUNA

Soba noodle, sesame-seaweed salad and yuzu-ponzu	36
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ANGUS BEEF CARPACCIO (RP)

Thinly sliced raw beef, globe artichokes, semi-dried tomatoes, arugula and Parmigiano cheese	38
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SPICED DUCK BREAST

Mango, pomegranate, snow pea shoots and green onion tops	37
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SEVEN VEGETABLES (V)

Tender lettuce mix, organic quinoa, chia seeds, lemon and virgin olive oil	32
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CAESAR

Baguette croutons, soft boiled egg and parmesan cheese shavings (v)	30
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Pickled white anchovies	32
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Chicken breast	34
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Harrisa-marinated grilled tiger prawns (s)	36
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Vegetarian (V), Nuts (N), Seafood (S), Alcohol (A), Pork (P), Raw Protein (RP), Gluten Free (GF)
Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.
Simply refer to the our Restaurant team for assistance creating your bespoke culinary experience.

Prices are US Dollars, subject to 10% service charge and government taxes.

PASTA, NOODLES AND RICE

CAPELLINI (V) Garlic, chilli flakes, tomato, flat leaf parsley and Sicilian e.v olive oil	32
LINGUINE (S) Shelled and picked king crab, chilli, lime and zucchini	38
PENNE (N) (A) Slow-braised pulled veal shin ragú osso bucco-style with orange and pine nut gremolata	44
RAMEN Egg noodles, spring onions, greens, soft boiled egg, soya-chicken broth and togarashi spice with tiger prawns and char siu barbeque belly pork (s) (p) with breast of chicken and sweet corn kernels	40 36
SEAFOOD HOR FUN (S) Wok fried flat rice noodle, scallop, shrimp, squid, reef fish, snow peas and oyster sauce	42
NASI GORENG (S) (N) Stir-fried white rice, shrimps, vegetables, prawn crackers, sunny side egg, chicken satay and sweet soy	42

CURRIES AND WHOLE FISH

DON RHIA (S) Maldivian yellow curry of seafood, steamed white rice, onion salad, lime and chapatti	42
GOAN FISH MARSALA Tamarind, green chillies, steamed white rice, green papaya relish and coconut chutney	40
MURG MAKHANI Boneless butter chicken, cooked in tomato and onion gravy with tawa paratha, tandoor papads and saffron rice	42
STEAMED WHOLE REEF FISH 'with the bone' Stem ginger, scallion's lite soya broth, fragrant herbs and steamed white rice <i>Please allow up to 40 mins cooking time depending on the size and thickness of the fish</i>	7.50 (per 100 grams)

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GRILL

FISH AND SEAFOOD FROM THE INDIAN OCEAN

U10 KING PRAWNS (S) Split and marinated cooked in the shell	44
REEF FISH FILLET	48
MALDIVIAN YELLOW FIN TUNA STEAK	46
CHICKEN BREAST	37
Above grill items served with new potatoes, broccolini, charred lemon and your choice of sauce	
AUSTRALIAN GRAIN-FED PREMIUM BEEF	
T BONE STEAK	65
BLACK ANGUS SIRLOIN STEAK	52
BLACK ANGUS FILLET STEAK Full and half board supplement	65 15
SHER WAGYU SIRLOIN STEAK (refined marble score 7) Full and half board supplement Above grill items served with hand cut chips, broccolini, roast tomato and your choice of sauce	89 30

SAUCES / CONDIMENTS

FISH

Mango chilli salsa
Lemon butter sauce (A)
Pernod-garlic butter (A)
Sauce tartare (V)

MEATS

Mushroom cassoulet
Cracked Sichuan peppercorn
Red cabernet wine (A)
Trio of mustards (V)

SIDES *All side dishes are USD 10++ per portion*

Arugula, nashi pear and parmesan salad
Green vegetables, olive oil and lemon juice (V)
Tomato and red onion salad (V)
Desiree potato mash
Steamed white rice (V)

Mixed leaf lettuces (V)

Hand cut chips with sea salt (V)
French fries with homemade spicy ketchup (V)

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SWEETS		
BELGIAN BITTER CHOCOLATE FONDANT		24
Berries, mascarpone and lavender ice cream		
CREME BRULEE (N)		22
Spiked with bourbon vanilla seeds, poached pineapple and citrus biscottini		
STICKY TOFFEE PUDDING		22
Butterscotch sauce and vanilla bean ice cream		
FORBIDDEN BLACK RICE RISOTTO (Served chilled)		22
Green tea pavlova, mango and coconut sorbet		
COCONUT NAPOLEAN		22
Sorbet of raspberries		
SLICED TROPICAL FRUITS		22
With your preference of refreshing sorbet		
HOME-MADE ICE CREAMS AND SORBET SELECTION		
Served with almond tuiles biscuit	1 scoop	6
	2 scoops	10
	3 scoops	14
ICE CREAMS		
Vanilla bean, Belgian chocolate, strawberry, salted-caramel, cardamom and hazelnut praline (N)		
SORBETS		
Lime, mango, passion fruit, papaya, pineapple, coconut and raspberry		
ARTISAN CHEESE (N)		34
Selection of four accompanied by fig and olive relish, dried fruit and nut toast		

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