

## SPECIAL'S

Seafood Platter, Lobster, Prawns, Catch of the Day, Calamari,  
Grilled Octopus 150 for two

### Choice Two Side and Two Sauce

Salted Crust Whole Reef Fish Serving, Herbed Garden Potatoes,  
Bouillabaisse 100 for two

## HOT STARTERS

Deep-Fried Poached Egg Crème Spinach Pure Comte  
Cheese (v) 10

Lobster Ravioli, Tarragon, Crème Bisque 40

## COLD STARTERS

Quinoa Salad, Avocado, Feta Cheese (v) 15

Rucola Leaves Salad, Pomegranate Sauce, Shaved Parmesan (v) 15

Octopus Carpaccio, Black Olive, Pesto Sauce, Basil 26

Tuna Tartar, Avocado, Chives, Onion 20

## SOUPS

Green Beans Soup, Onion Chips (v) 15

Bouillabaisse Soup, Grilled Focaccia Bread 25

## FROM THE GRILL

Maldivian Fresh Tuna 35

Whole Reef fish 35

Salmon Fillet 40

Barramundi Fillet 15

King Prawns 40

Australian Rib eye 40

## SIDE DISHES

Coconut Rice & Turmeric 8

Rate Potatoes Cooked & Curry Leaves 8

Roasted Wild Mushroom & Brown Butter 8

Steamed Seasonal Young Vegetable 8

Cauliflower Gratin, Truffle Oil 8

## DESSERTS

Chocolate Lava Cake Served with Vanilla Ice Cream 15

Coconut Panna Cotta 15

Fruit of the Season Galette 8

Selection of Ice Cream & Sorbet per Scoop 5

Vanilla, Chocolate, Coconut, Raspberry, Green Apple

## SAUCES

Béarnaise

Lemon Beurre Blanc

Ginger Curry Sauce

Harra Sauce

Sauce Américaine

Veal Juice

## SPECIAL'S

Seafood Platter, Lobster, Prawns, Catch of the Day, Calamari,  
Grilled Octopus 150 for two

**Choice Two Side and Two Sauce**

Salted Crust Whole Reef Fish Serving, Herbed Garden Potatoes,  
Bouillabaisse 80 for two

## HOT STARTERS

Deep-Fried Poached Egg Crème Spinach Pure Comte Cheese (v) 10

Lobster Ravioli, Tarragon, Crème bisque 20

## COLD STARTERS

Quinoa Salad, Avocado, Feta Cheese (v) 10

Rucola Leaves Salad, Pomegranate Sauce, Shaved Parmesan (v) 10

Octopus Carpaccio, Black Olive, Pesto Sauce, Basil 15

Tuna Tartar, Avocado, Chives, Onion 12

## SOUPS

Green Beans Soup, Onion chips (v) 10

Bouillabaisse Soup, Grilled Focaccia Bread 15

## FROM THE GRILL

Maldivian Fresh Tuna 15

Whole Reef Fish 15

Salmon Fillet 20

Barramundi Fillet 15

King Prawns 20

Australian Rib Eye 20

## SIDE DISHES

Coconut Rice & Turmeric 5

Rate Potatoes Cooked & Curry Leaves 5

Roasted Wild Mushroom & Brown Butter 5

Steamed Seasonal Young Vegetable 5

Cauliflower Gratin, Truffle Oil 5

## DESSERTS

Chocolate Lava Cake Served with Vanilla Ice Cream 10

Coconut Panna Cotta 10

Fruit of The Season Galette 5

Selection of Ice Cream & Sorbet Per Scoop 5

Vanilla, Chocolate, Coconut, Raspberry, Green Apple

## SAUCES

Béarnaise

Lemon Beurre Blanc

Ginger Curry Sauce

Harra Sauce

Sauce Américaine

Veal Juice

## APPETIZERS

### Poached Egg Salad

Grilled Green Asparagus, Sautéed French Beans, Soft Poached Egg ,Leek Butter Sauce

### Crab Mango Spice Salad

Crab Stick, Mango Brunoised, Red Chili, Spring Onion Chives, Coriander , Spice Homemade Lactonase

### Duck Rice Rolls

Roasted Duck, Carrot, Chinese Cabbage, Spring Onion, Basil, Coriander, Mint Leaves ,Sweet Chili Sauce

### Greek Salad

Feta Cheese, Cucumber, Tomato, Onion, Kalamata Olives, Bell Pepper , Mint Leaves and Rocket Salad

## MAIN COURSE

### Pan-Seared Reef Fish Fillet

Cauliflower Puree, Roasted Cherry Tomato, Charcoal Leek

### Chicken Roulade

Mushroom Duxelle Spinach Stuffed Chicken Breast, Buttered Mash Potato, Morels sauce

### Sous-Vide Angus Tenderloin

Confit Thyme Potato Batons, Veal Juice

### Tuna Fillet Tagliata

Sautéed Wild Mushrooms, Chives & Pan-fried Bay Potatoes

### Gnocchi Alla Sorrentina (V)

Eggless Potato Dumpling, Tomato, Basil Sauce, Fresh Buffalo Mozzarella

## SOUP

### Greek Salad (V)

Vegetables and Red Lentil Soup, Paprika Croutons

## DESSERTS

### Pistachio Mousse Swiss Roll

Homemade White Chocolate Ice Cream

### Tiramisu Cake

Coffee Flavored Biscuit, Sweetened Mascarpone

Cheese Homemade Coffee Ice Cream



## APPETIZERS

### **Beetroot Carpaccio (V)**

Roasted Beetroot, Cucumber, Tomato. Yellow Capsicum, Baby Spinach, lemon Dressing

### **Salmon Tartare**

Marinated Salmon, Dill, Cappers, Lemon Zest, Extra Virgin Olive Oil

### **Prawn Ceviche**

Citrus coconut Cured Prawns, Capsicum. Onion, Tomato. Coriander Salad

### **Green Salad**

Lettuce Variety, Cucumber, Cherry Tomato, Parmesan Flakes, Black Olives, Balsamic Dressing

## MAIN COURSE

### **Reef Fish Aqua Pazza**

Poached White Fish fillet on Neapolitan Style Sauce

### **Grilled Chicken Breast**

Pumpkin Puree, Sautéed Bok-Choy

### **Sous Vide Tenderloin**

Buttered Mash Potato, Mix Steamed Vegetable Veal Juice

### **Champignons Sauvages Vou-La-Vent (V)**

Puff Pastry, Wild Mushrooms, Comte Cheese Gratin

### **Spaghetti All Tonno**

Fresh Tuna Brunoise, Cherry Tomato, Aglio-Olio Pepperoncino Sauce

## SOUP

### **Vichyssoise (V)**

Potato, Leek, Onion Soup, Rosemary Croutons

## DESSERTS

### **Chocolate Bomb**

Chantilly, Duo Chocolate Mouse, Crunch Biscuit,  
Hot Choco Glassed

### **Berries Cheese Cake**

Steamed Flavored Cheese, Homemade Raspberry  
Sorbet

All prices are in United States Dollars and exclusive of service charge and prevailing government taxes.  
Please advise our team if you have any allergies or food intolerances. Our chefs will adjust the menu accordingly and propose alternative dishes.  
(nf) - nut free | (gf) - gluten free | (df) - dairy free | (v) - vegetarian | (a) - contains alcohol



## APPETIZERS

### Nicoise Salad

Confit Tuna, Baby Potato, Young Beans, Shallots Olives, Tomatoes, Lettuce Buds

### Bresaola Di Manzo

Air-Dried, Salted Beef Platter, Cherry tomato, Parmesan Flakes, Rocket Leaves, Balsamic Dressing

### Fromage De Chèvre Et Pomme Terrine

Goat Cheese, Apple and Dried Fruits Terrine, Fresh Grilled Fig, Aromatic

### Grilled Vegetables Patter

Zucchini, Eggplant, Carrot, Asparagus, Artichoke, Cherry Tomato, Pine Seeds, Balsamic Reduction

## MAIN COURSE

### Pan-Seared Reef Fish

Smoked Jerusalem Artichoke Puree, Sautéed Baby Spinach, Herbal Butter

### Slow Cooked Chicken Breast

Baby Potatoes, Fricassee Mushroom Sauce

### Sous-Vide Angus Tenderloin

Crash Sweet Potato, Chimichurri Sauce

### Tuna Steaks

Horseradish Sauce, Spring Onions, Greens Salad, Pomegranate

### Spinach And Ricotta Ravioli

Homemade Stuffed Pasta, Sage-Butter Sauce

## SOUP

### Green Peas Soup

Pesto Croutons

## DESSERTS

### Classic Crème Brule

Vanilla Rich Custard, Torch Caramelized Sugar

### Tropical Panna-Cotta

Coconut Sweetened Crème, Homemade Mango Sorbet

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### Steak Tartare

Angus Beef Tenderloin Hand Fine Cut, Cappers, Mustard, Hot Pepper Sauce, Gherkins, Chives, Sourdough Bread Toast

### Salmon Carpaccio

Fennel, Sour Cream, Pickle Onion, Gherkin, Dill Dressing

### Couscous Chicken Salad

Finely Slices confit Chicken, Vegetables Couscous, Lemon Dressing

### Green Salad

Lettuce Variety, Cucumber, Cherry Tomato, Parmesan Flakes Black Olives, Balsamic Dressing

## MAIN COURSE

### Reef Fish Grilled Fillet

Potato Puree, Grilled Vegetables, Lemon Butter Sauce

### Grilled Angus Beef Tenderloin

Delphine Potato, Black Pepper Veal Juice

### Fettuccini Rosso E Pollo

Handmade Tomato Ribbon Pasta, Confit Chicken in Crème Sauce

### Beetroot Risotto

Taleggio Cheese, Balsamic Beets

## SOUP

### Pumpkin Cinnamon Soup

Chives, Crème, Roasted Pumpkin Seeds

## DESSERTS

### Hazelnut Brownie

Intense Warm Chocolate Cake, Coconut Homemade Sorbet

### Blue Berry Infinity

Molded Chilled Flavored Cream, Fresh Blue Berries, Passion Fruit Sorbet

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## APPETIZER

**\*Lobster Carpaccio 100**

Peach, Zucchini, Honey Mustard, Iranian Caviar

Recommended with

**Docil Vibho Verde 14**

**\*Chilled Lobster Cocktail 75**

Recommended with

**Ha Ha Sauvignon Blanc Marlborough 14**

**\*Lobster Bisque 60**

Vanilla, Champagne

Recommended with

**Chateau D' Esclans Rose**

**Whispering Angel Rose**

## MAINS

**\*Classic Grilled Lobster 20**

Green Asparagus, Garlic Butter

Recommended with

**Chateau D' Esclans 20**

**Whispering Angel Rose**

**\*Chili Lobster Singaporean Style 20**

Sweet & Sour Spicy Sauce, Spring Onion,  
Coriander Salad

Recommended with

**Babich black Label Pinot Noir 23**

**\*Kerala Style Lobster 20**

Lobster chunks in Spiced Coconut,  
Tomato Rich Curry, Steamed Cinnamon Basmati Rice

**\*Lobster Thermidor**

Bread Crumbs, Tarragon, Mornay Sauce

Recommended with

**Ha Ha Sauvignon Blanc Marlborough 14**

\* Price per 100 grams - 20

**\*Cantonese Style Steamed Lobster 20**

Oyster Sauce, Chinese Wine, Sautéed  
Watercress Sesame, Ginger,  
Scallion Sauce

Recommended with

**Koonuga Hill Shiraz 17**

**\*Azure Grilled Lobster 20**

Charcoal Caramelized Onions,  
Aromatic Fennel, Pomegranate Salad

Recommended with

**Babich Black Label Pinot Gris 23**

**Optional Sauces:**

Herbal Butter

Lemon, Capers Sauce

Harra Spice Sauce

\* Price per 100 grams - 20

## APPETIZER

**\*Lobster Carpaccio 100**

Peach, Zucchini, Honey Mustard, Iranian Caviar

Recommended with

**Docil Vibho Verde 14**

**\*Chilled Lobster Cocktail 75**

Recommended with

**Ha Ha Sauvignon Blanc Marlborough 14**

**\*Lobster Bisque 60**

Vanilla, Champagne

Recommended with

**Chateau D' Esclans Rose**

**Whispering Angel Rose**

## MAINS

**\*Classic Grilled Lobster 20**

Green Asparagus, Garlic Butter

Recommended with

**Chateau D' Esclans 20**

**Whispering Angel Rose**

**\*Chili Lobster Singaporean Style 20**

Sweet & Sour Spicy Sauce, Spring Onion,  
Coriander Salad

Recommended with

**Babich black Label Pinot Noir 23**

**\*Kerala Style Lobster 20**

Lobster chunks in Spiced Coconut,  
Tomato Rich Curry, Steamed Cinnamon Basmati Rice

or

**\*Lobster Thermidor**

Bread Crumbs, Tarragon, Mornay Sauce

Recommended with

**Ha Ha Sauvignon Blanc Marlborough 14**

\* Price per 100 grams

**\*Cantonese Style Steamed Lobster 20**

Oyster Sauce, Chinese Wine, Sautéed  
Watercress Sesame, Ginger,  
Scallion Sauce

Recommended with

**Koonuga Hill Shiraz 17**

**\*Azure Grilled Lobster 20**

Charcoal Caramelized Onions,  
Aromatic Fennel, Pomegranate Salad

Recommended with

**Babich Black Label Pinot Gris 23**

**Optional Sauces:**

Herbal Butter

Lemon, Capers Sauce

Harra Spice Sauce

\* Price per 100 grams