

ALL DAY MENU

STARTERS

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

MAINS

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

FROM THE JOSEPER

*TENDERLOIN BLACK ONYX GRAIN FED MB5 (GF)(D) Grilled vegetables, bearnaise sauce	85
RIB EYE BLACK ONYX GRAIN FED MB4+ (GF)(D) French fries, mushroom sauce	65
*BONE-IN TOMAHAWK BLACK ONYX GRAIN FED 1.3KG (D)(GF)(A) Grilled broccolini & asparagus, potato puree, red wine jus, bearnaise sauce	225
*GRILLED SEAFOOD PLATTER (GF)(D) Lobster, tiger prawns, local reef fish, sea scallops, calamari	210
MALDIVIAN STYLE REEF FISH (GF)(D) Kopi leaf salad, curry leaf, butter, grilled lime	38

SANDWICH & BURGER

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

SWEETS

VANILLA BEAN CHEESECAKE (D)(V)(N) Berry compote, mix berry sorbet	24
MILLE-FEUILLE (D)(V) Caramelized puff pastry, vanilla pastry cream, vanilla ice cream	24
KAFFIR LIME CR ME BRÛL E (V)(D)(GF)(N) Baked vanilla bean Madeleine	24
VALRHONA MANJARI FONDANT (V)(N)(D) Dark chocolate Manjari fondant, almond crumble, vanilla bean ice cream	26
TROPICAL FRUIT CEVICHE (GF)(VG) Mango & pineapple, mint, coconut & passion fruit sorbet	24
SEASONAL FRUIT PLATTER (GF)(VG) Assorted fresh cut seasonal fruit	35

HOMEMADE ICE CREAMS AND SORBETS (D)(N)(V)

SORBETS FLAVOURS: Wild strawberry Coconut Mango	6
ICE CREAM FLAVOURS: Vanilla bean Chocolate Coffee bean	6

All prices are in US dollars and are subject to a 10% service charge plus 16% GST.

Items with * are not included into any package.

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