

**Inspired by Indian Ocean cuisine,
at Senses we never fail to delight
with our tempting selection of
curries and Tandoor cuisine
among others.**

Enjoy a light lunch of fresh salads, grills or local
seafood overlooking the Indian Ocean.

For an a la carte evening meal, sit under the
stars at the water's edge overlooking the
infinity pool.



**Our planet needs
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

**WHOLE KERLA LOBSTER 120
800G (D)**

Yoghurt marination, basil, coriander,
mint, cumin, cabbage poriyal,
Bombay potato

**WHOLE FISH
VARUTHATHU 800G 65**

Ginger marination, garlic, Indian
spices, mooli gravy, saffron pulao
rice Hariyali style

**Allergic to
pollen, peanuts
or negativity?**

Please inform your
waiter. We do our
best to avoid cross-
contamination but
we cannot guarantee
our dishes are free
of allergens.

(G) Gluten

(N) Nuts

(D) Dairy

(A) Alcohol

SET MENU - FLAVOURS OF SENSES

USD 135++ PER PERSON

ON ARRIVAL

Refreshing Saffron Lassi (D) (N)
Homemade yogurt, cumin, ground
Pistachios.

CAL 68

STARTER

Tandoori Lobster Salad (D)
Mango & mint chilli salsa

SOUP

Spicy Traditional Indian Puli Rasam
(G) Tomato, onion, ginger, garlic,
coriander, tamarind water

CAL 56

Lemon Sorbet & Lime Caviar
CAL 35

MAIN

Grilled Coconut Lobster
Achar-marinated vegetables

ACCOMPANIMENTS

Ghee Rice (N) (D) CAL 190

Vegetable Raita (D) CAL 48

Truffle Naan (G) (D) CAL 178

DESSERT

Gulab Jamun (G) (D)
Saffron Crème Brûlée
CAL 268

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SET MENU - CHEF SUBUNI'S FAVOURITES

USD 135++ PER PERSON

ON ARRIVAL

Refreshing Saffron Lassi (D) (N)
Homemade yogurt, cumin, ground
Pistachios.

CAL 68

STARTER

Indian-flavored Confit Duck
Onion marmalade

SOUP

Traditional Indian Puli Rasam (G)
Tomato, onion, ginger, garlic, coriander,
tamarind water

CAL 56

Lemon Sorbet & Lime Caviar

CAL 35

MAIN

Indian Style Lamb Chop (D)
Garlic, Achar Marinated Vegetables

ACCOMPANIMENTS

Ghee Rice (N) (D) CAL 190

Vegetable Raita (D) CAL 48

Truffle Naan (G) (D) CAL 178

DESSERT

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Saffron Crème Brûlée

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INDIAN LAMB CUTLET 28
(D) (G) (N)
Potato, spices, mint chutneys

ANNASI PIPINNA 22
SAMBOL (D) (N)
CAL 142
Pineapple, cucumber, tomato,
pomegranate, coconut, green herbs

ARABIC MEZZE (N) (G) 26
CAL 330
Hummus, mouhmara,
Babaganoush with pitta bread

MALDIVIAN SHORT EATS 26
(G)
Bajiya tuna, onion, Kimya cabbage,
carrot, Golha tuna, coconut

ALOO ZEERA (D) 22
CAL 186
Dry sautéed fried potato, turmeric,
cumin, mango chutney, cumin raita

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TABOULEH (G) 22

CAL 285

Parsley, mint, pomegranate and onion served on top of hummus with pitta bread

CHICKEN TIKKA 26**SALAD (D) (G)**

Light Masala dressing, cucumber, chicken tikka

FATTOUSH SALAD (G) 22

CAL 259

Dry sautéed fried potato, turmeric, cumin, mango chutney, cumin raita

TOMATO DHANIYA 22**SHORBA (G)**

CAL 56

Indian spicy tomato broth, coriander leaves

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MIXED SEAFOOD 40

SKEWER (D) (G)

Tandoori marinated roasted fish, prawn, kachumber salad

MIXED MEAT 38

SKEWER (D) (G)

Tandoori marinated roasted lamb, beef, chicken, kachumber salad

MIXED VEGETABLE 32

PANEER SKEWER (D) (G)

CAL 248

Tandoori marinated roasted cottage cheese, pineapple, onion, capsicum, apple, kachumber salad

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CURRIES & MAIN COURSES

NANDU KARI 36

Blue swimmer crab, coconut milk, spices, raita, pol sambal

MAS RIHA 28

Catch of the day on Maldivian curry, kopi mashuni, lemon pickle, mango chutney

KADHAI PANEER (D) 26

CAL 306

Dry cottage cheese, spices, capsicum, onion, tomato gravy, mixed pickles

BUTTER CHICKEN (D) (N) 32

Chicken tikka morsels, creamy tomato gravy, kachumber salad

ALOO MATAR (D) 26

CAL 240

Green peas, potato, tomato, curry gravy and condiments

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CURRIES & MAIN COURSES

DHAL MAKHNI (D) 26

CAL 156

Slow-cooked black lentils, tomato, butter, spices

CHICKEN KABSA (N) (D) 32

Tomato gravy, almonds, spices, raisin, basmati rice,

VEGETABLE BIRIYANI FOR TWO (D) 32

CAL 612

Traditional rice mixed with aromatic seasonal vegetable masalas, Kuchumbar salad & pickles

VEGETARIAN INDIAN THALI SET FOR TWO (D) (N) (G) 32

CAL 648

CAL 648

Green peas, potato, tomato, curry gravy and condiments

CHICKEN BIRYANI FOR TWO (D) (N) (G) 40

Chicken, egg, vegetable raita, kachumber salad

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SIDE DISHES

NAANS

Wild Mushroom & Truffle Naan 10
(D) (G) CAL 178

Peshawari Nuts Naan 10
(D) (G) (N) CAL 202

Cheese Naan 8
(D) (G) CAL 212

Butter Naan 7
(D) (G) CAL 198

Garlic Naan 7
(D) (G) CAL 198

BREADS

Chapati (D) (G) 7
CAL 138

Paratha Lachha (D) (G) 7
CAL 260

Roti (D) (G) 7
CAL 170

RICE SELECTION

Saffron Rice (D) 10
CAL 190

Ghee Rice (D) 8
CAL 190

Steamed Basmati Rice 7
CAL 182

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CHAI PANA COTTA 18
WITH MALAI KULFI (D) (N)
CAL 246

GULAB JAMUN WITH 18
VANILLA ICE CREAM
(D) (N)
CAL 265
Milk fried dumpling, vanilla ice
cream

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**CARROT HALWA WITH
SAFFRON ICE CREAM** 18**(D) (N)****CAL 261**Carrot, milk, cardamom, nuts,
saffron ice**SEASONAL, FRESH
FRUIT PLATTER** 18**CAL 190****SELECTIONS OF
ICE CREAM,
3 SCOOPS (D)** 12**CAL 150**Tonka bean, lemongrass,
cardamom, coconut or vanilla**SELECTIONS OF SORBET
ICE CREAM, 3 SCOOPS** 12**CAL 75**Pineapple, banana,
passion fruit or lime**Allergic to
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