



MOODHU
GRILL

FLAVORS INSPIRED FROM THE REGIONAL PRODUCE AND
ETHNICITY OF SOUTH ASIA WITH RICHNESS OF THE SEA AND THE LAND,
ENCOMPASSING THE GOODNESS OF TGLOBAL CUISINES TO
GIVE YOU A CULINARY EXPERIENCE OF CULTURE, INNOVATION AND SKILLS.



TO START

MALDIVIAN PRAWN COCKTAIL - 26

Poached Prawns, Curried Cocktail Sauce, Salad Vegetables with a Dash of 'Githeyo Mirus'

REEF FISH TIKKA - 24

Yellow Pepper Smoked Reef Fish, Baked in Tandoor, Chutney

SAMOSA - 24

Filled with Butter Chicken, Pineapple & Mint Chutney

PAPDI CHAAT - 22

House Made Shortened Pastry, Gram Flour Vermicelli, Cumin Mashed Potato, Sweet Yoghurt, Mint Chutney & Tamarind Chutney

TIMBALE OF DRIED APRICOTS & QUINOA - 22

Pan Fried, Sweet & Sour Yoghurt, Tamarind Chutney, Mint Chutney

TUNA TARTARE - 24

Sesame Seed, Mirin, Soy Sauce, Lime Juice

Contains Alcohol  Vegetarian  Contain Nuts  Gluten Free  Regional Dish 

All prices above are in US Dollars and are subject to 10% Service Charge and 12% GST

All prices and menu items are subject to change according to seasonality and availability, without any prior notice.

TO FOLLOW

PASTAS & RISOTTO

RIGATONI PESTO ROSSO - 32






Zucchini, Bell Pepper, Olives, Sundried Tomato Pesto, Parmesan Cheese

SPAGHETTI FRUTTI DI MARE - 38

Shrimps, Squids, Mussels, Scallops, Tomato, Parsley

PORCINI RISOTTO - 42

Wild Porcini, Fresh Chives

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MOODHU 'GRILLS'

CURRIES

CHICKEN TIKKA MASALA - 39

Onions, Cashew Tomato Gravy, Cream & Butter, Fresh Coriander

KADAI MUSHROOM - 33

Coriander Seeds, Whole Dried Red Chili, Field Mushrooms, Herbs

GOSHT BIRYANI - 42

Fragrant Basmati Rice, Curried Lamb, Saffron Gravy, Garlic Raita, Crisp Onions

DAL MAKHANI - 31

Whole Black Lentil, Butter, Dried Fenugreek Leaves

DAL PALAK - 29

Yellow Dal, Spinach, Garlic, Ghee

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MOODHU 'GRILLS'

POULTRY

We use French Corn Fed Chicken.

SEARED BARBARY DUCK BREAST – 55

KASUNDI CHICKEN TIKKA – 35

VEGETARIAN SELECTION

PANEER AND FIRM TOFU - 33

MEDITERRANEAN VEGETABLES - 33

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MOODHU 'GRILLS'

SHELLED & MOLLUSKS

From the local waters and premium sea produce:

MALDIVIAN REEF LANGOUSTINE - 98

(Dine around 33)

TANDOORI JUMBO PRAWNS U12 - 43

TANDOORI SCAMPI U5 - 48

SCALLOPS - 58

(Dine around 20)

FINNED

YELLOW FIN TUNA LOIN STEAK - 37

Tandoori or grilled

CATCH OF THE DAY - 41

Tandoori whole fish or grilled fillet

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RED MEATS

Our Beef is Grain Fed Black Angus MB 2-3 (Up to 150 Days Grain Fed)

Kindly choose your preferred cut:

RIBEYE - 68

FILLET STEAK - 72

WAGYU FILLET STEAK MB5 - 98

(Dine around 39)

WAGYU RIBEYE MB5 - 85






(Dine around 33)

Our Lamb is Wagstaff Lamb from Australia

Kindly choose your preferred cut:

RACK OF LAMB - 73

TANDOORI LAMB CUTLETS - 63

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**MARINADES OR FINISHING TOUCHES TO GO ALONG WITH
YOUR CHOICE OF MEATS AND SEAFOOD** 🌿 🌾

- YOGHURT, ROASTED CUMIN, CITRUS RIND, DASH OF HONEY
- PINK PEPPERCORNS & ROASTED CUMIN BUTTER
- CHIVES, SCALLIONS, GREEN CHILI, LIME
- HARISSA PASTE, RAS EL HANOUT
- DIJON MUSTARD, SOFT HERBS

GREAT WITH SEAFOOD:

- BENGALI MUSTARD, FENNEL SEEDS, CRACKED BLACK PEPPERCORN 🌿 🌾
- CRUSTED WITH CRISP CURRY LEAVES, ROASTED CUMIN SEEDS, BLACK PEPPERCORNS 🌿 🌾
- SRI LANKAN CAMBOGIA & HOME BLEND SPICES 🌿 🌾

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PLEASE CHOOSE 2 SAUCES FROM BELOW FOR YOUR GRILLS & TANDOORI:

- TRIO OF RAITA – CRISP GARLIC, ONION PACHADI, ROASTED CUMIN 🌾
- COASTAL CHIMICHURRI WITH PICKLED ANCHOVIES 🌾
- RED WINE JUS WITH GARLIC CONFIT 🍷
- SPICED PASSION FRUIT SAUCE 🌾
- SELECTION OF MUSTARDS 🌾
- THAI CHILLI SAUCE 🌾
- PERUVIAN AJI 🌾
- BEARNAISE 🌾

AND A CHOICE OF ONE SIDE: 🌿

- FRENCH FRIES
- TWICE COOKED CORN
- ROASTED SWEET POTATOES
- GARLIC & CUMIN MASHED YUCCA
- ROSEMARY ROASTED NEW POTATOES
- MIXED GREENS, ONION, CUCUMBER, CHERRY TOMATO, BALSAMIC DRESSING

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SWEETS

WARM ROASTED PEARS & GOAT CHEESE - 25

Cinnamon & Honey Ice Cream, Caramelized Walnuts

CHOCOLATE LAVA CAKE - 25

Jaffa Ice Cream, Chocolate Sauce, Fresh Berries, Berries Coulis

KESAR PISTA KULFI - 25

Traditional Indian 'Ice Cream', Rabdi & Falooda

(Sugar Free)

CHEESE PLATTER - 35

(Dine around 11)






Assorted Dessert Cheeses, Chutneys, Nuts & Dried Fruits, Crackers

FRUIT PLATE - 18

Seasonal Fruits & Berries

ICE CREAMS & SORBETS (2 SCOOPS) - 12

Our Waiting Staff Will Inform You of The Daily Changing Flavors

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