

ANTIPASTI

| | |
|--|----|
| <i>Antipasto all'italiana (for two)</i> | 36 |
| Speciality Italian cheese and Charcuterie, black olive, Italian pizza bianca served with homegrown semi dried tomato and basil pesto <i>gluten free, low carb and vegetarian option available</i> | |
| <i>Tuna Tartare</i> | 28 |
| Maldivian hand caught tuna with red onion, avocado and homegrown lime <i>Dairy free, gluten free, low carb</i> | |
| <i>Carpaccio</i> | 28 |
| Finely sliced raw beef with crispy parmesan, truffle pesto and homegrown wild rocket <i>Gluten free, low carb. Dairy free option available</i> | |
| <i>Insalata di Mare</i> | 24 |
| Prawn, octopus, mussel and reef fish with black olive, homegrown cherry tomato and mustard microgreens <i>Dairy free, gluten free. Low carb option available</i> | |
| <i>Arancini</i> | 26 |
| Risotto balls coated in polenta and served with homegrown mushrooms <i>Vegetarian</i> | |

PRIMO

| | |
|---|----|
| <i>Pesto Spaghetti</i> | 24 |
| Homegrown basil pesto with freshly made spaghetti and shaved parmesan <i>Vegetarian. Gluten free, plant based options available</i> | |
| <i>Tagliatelle</i> | 28 |
| Wide homemade pasta with slow cooked bolognese and crispy pecorino <i>Gluten free option available</i> | |
| <i>Eggplant alla Parmigiana</i> | 24 |
| Homegrown eggplant with herby tomato sauce and homemade plant based cheese <i>Plant based, gluten free, dairy free</i> | |
| <i>Amilla Mushroom Risotto</i> | 28 |
| Homegrown oyster mushroom enhanced with porcini and cooked with vegetable stock <i>Vegetarian, gluten free. Plant based, dairy free option available</i> | |
| <i>Minestrone</i> | 24 |
| Homegrown vegetables slow cooked with broth and finished with pasta <i>Dairy free, gluten free, plant based</i> | |

Please inform your waiter if you have any allergies and they will consult our nutritional guidelines.

The above prices are quoted in USD and are subject to 24.2% Tax and Service

*These dishes carry a 50% surcharge on the menu price to your Half Board/Full Board meal plan

GRILL

| | |
|--------------------------------------|----|
| <i>Corn-fed baby chicken 450g</i> | 32 |
| <i>Angus Tenderloin 180g</i> | 48 |
| <i>Rack of Lamb</i> | 28 |
| <i>Reef fish fillet</i> | 36 |
| <i>Roselle sesame crust tuna</i> | 38 |
| <i>Maldivian Lobster (per 100g)*</i> | 20 |

All served with Porcini butter or pan jus and grilled vegetables
 Gluten free, dairy free. Keto and low lectin options available

SIDES

| | |
|--|----|
| <i>Potato Pie with mozzarella, parmesan, truffle sauce</i> | 12 |
| <i>Mixed green salad with pecorino and pine nuts</i> | 12 |
| <i>Homegrown green salad with apple cider vinegar dressing</i> | 8 |
| <i>Homegrown arugula and parmesan salad</i> | 8 |
| <i>Purslane, onion, cucumber salad with homemade yoghurt and mint dressing</i> | 8 |

DOLCI

| | |
|---|----|
| <i>Valrhona chocolate Fondant</i> | 18 |
| Dark chocolate with fresh eggs and finished with homemade coconut ice-cream Low carb, gluten free, dairy free | |
| <i>Classic panna cotta with fresh strawberry salad</i> | 18 |
| Vegetarian, gluten free | |
| <i>Tiramisu</i> | 18 |
| Low carb almond savordi biscuits with homemade mascarpone, espresso and cocoa Vegetarian low carb, gluten free | |
| <i>Seasonal Fruit Platter</i> | 12 |
| Plant based, dairy free, gluten free | |
| <i>Tropical Meringue</i> | 18 |
| Plant based meringue with whipped coconut cream, fresh mango and homegrown banana Gluten free, keto and low lectin options available | |

Please inform your waiter if you have any allergies and they will consult our nutritional guidelines.

The above prices are quoted in USD and are subject to 24.2% Tax and Service

*These dishes carry a 50% surcharge on the menu price to your Half Board/Full Board meal plan