

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 gluten free, low carb and vegetarian option available	
<i>Tuna Tartare</i>	28
Maldivian hand caught tuna with red onion, avocado and homegrown lime Dairy free, gluten free, low carb	
<i>Carpaccio</i>	28
Finely sliced raw beef with crispy parmesan, truffle pesto and homegrown wild rocket Gluten free, low carb. Dairy free option available	
<i>Insalata di Mare</i>	24
Prawn, octopus, mussel and reef fish with black olive, homegrown cherry tomato and mustard microgreens Dairy free, gluten free. Low carb option available	
<i>Arancini</i>	26
Risotto balls coated in polenta and served with homegrown mushrooms Vegetarian	

PRIMO

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

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