

Treat your taste buds to a culinary tour of Naples as you tuck into an authentic Italian pizza, made with love and soul. Hand-picked ingredients embellish a crisp crust, baked in true Neapolitan style in our stone hearth oven - simply 'delizioso'.

PIZZA

VEGETARIAN

Classic Margherita \$27
Buffalo Mozzarella, Fresh Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil

Sette Formaggi \$29
Fresh Tomato Sauce, Basil Pesto, Buffalo Cheese, Mozzarella, Fontina, Parmigiano, Gorgonzola, Emmental, Provolone, Cherry Tomato Confit, Fresh Thyme

Pineapple & Green Apple \$28
Sun-dried Tomato Sauce, Red Beans, Mozzarella Cheese, Thyme, Green Olives, Chili Oil

Crust with Fine Sea Salt \$24
Crusted Pizza Dough, Fresh Arugula Leaves, Shaved Grana Padano, Garlic-infused EVO Oil

Aubergine & Courgette \$26
Tomato Chunks, Aubergine, Courgette, Mozzarella Cheese, Green Pea Essence, Fresh Oregano

Wild Mushrooms \$27
Wild Mushrooms, Mozzarella Cheese, Buffalo Cheese, Tomato Basil Concasse

Charred Artichoke & Herbs \$29
Char-grilled Artichoke, Tomato Sauce, Mozzarella Cheese, Kalamata Olive, Feta Cheese, Capsicum Confit, Thyme, Rosemary Oil

Please inform your waiter of any allergies or food intolerance.
All prices are subject to 10% service charge and prevailing government taxes.

NON-VEGETARIAN

Arugula \$27
Crusted Pizza Dough, Fresh Arugula Leaves, Prosciutto, Shaved Grana Padano, Garlic-infused EVO Oil

Smoked Salmon & Green Asparagus \$29
Capers and Roma Tomato Sauce, Mozzarella Cheese, Fresh Cherry Tomato, Onion, Mint Oil

Seafood & Charred Tomato \$29
Prawns, Lobster, Scallops and Green Mussels, Charred Tomato Dill Sauce, Mozzarella Cheese, EVO Oil

Chorizo Mozzarella \$28
Tomato Salsa, Kalamata Olives, Braised Sweet Onion, Fresh Basil, Freshly Cracked Pepper, EVO Oil

Chicken & Green Beans \$29
Grilled Chicken Breast, Marinated Green Beans, Cherry Tomato, Black Olives, Rosemary Oil

Satay Pork Pizza \$29
Homemade Pickled Vegetables, Mozzarella and Cheddar Cheese, Pine Nut Tomato Sauce, Thai Basil

Beef & Chickpeas \$29
Beef Tenderloin and Chickpea Ragout, Mozzarella Cheese, Parmigiano, Onion, Capsicum, Sweetcorn, Green Chili

CREATE YOUR OWN PIZZA \$27

With your favorite toppings and style.

To add a unique Asian twist, choose one of the following toppings:
Maldivian Tuna, Chicken Tandoori, Sri Lankan Marinated Prawns

To keep it original, choose one of the following toppings:
Italian Salami, Parma Ham, Chicken, Smoked Salmon, Wild Mushrooms, Anchovies, Pineapple, Charred Sweetcorn

BRUSCHETTA

VEGETARIAN

Focaccia Bread, Roma Tomato, Fresh Basil, Garlic, EVO Oil \$14

Buffalo Mozzarella, Tomato Confit, Avocado, Basil Pesto, Fresh Garlic, EVO Oil \$15

Baguette Bread, Herb Marinated Artichoke, Kalamata Olives, Thyme, Chili, Balsamic Syrup \$15

Crispy Sourdough, Fontina, Gorgonzola, Provolone Cheese, Sun-dried Tomato, Spring Onion \$16

NON-VEGETARIAN

Dark Bread, Smoked Salmon, Shallots, Pickled Cucumber, Fresh Basil, Cream Cheese, EVO Oil \$15

Focaccia Bread, Potato Puree, Homemade Pickled Red Onion, Tomato Herring, Black Mustard Seeds \$16

Crispy Sourdough, Char-grilled Honey Pear, Pata Negra, Crème Fraîche, Snow White Egg, Fennel Seeds Oil \$17

Homemade Bread, Rocket Leaves, Parma Ham, Parmesan Cheese, Caramelized Garlic, EVO Oil \$15

DIPS

\$4 Each

Basil Pesto

Sun-dried Tomato Pesto

Sweetcorn

Spicy Tomato

Arugula Pesto

Black Olives

Artichoke

Herb Cream Cheese

Crust

At Craft, ingredients are meticulously sourced by our culinary craftsman and transformed into delicious masterpieces. Treat your palate to a burst of flavor as you tuck into our hand-made burgers and scrumptious tacos, each crafted to perfection.

APPETIZERS

Cajun Buffalo Wings \$22
Smoked Paprika Mayo, Salted Potato Chips

Crispy Panko Prawns \$29
Tomato Salsa, Sour Cream, Saffron, Garlic Aioli

Bacon, Green Peas & Cheese Potato Skins \$14
Avocado Dip, Chives, Cream Cheese

SIDE DISHES

Tortilla Chips Nachos \$10

Homemade Potato Chips Nachos \$10

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BURGERS

Maldivian Lobster Burger \$39
Toasted Bun, Garlic Mayo, Homemade Ketchup, Lettuce, Fresh Tomato, Pickled Cucumber

Cape Grim Grass-fed Beef Burger \$39
Slider Bun, Guacamole, Lettuce, Gruyère Cheese

Crispy Fried Chicken Burger \$29
Burger Bun, Japanese Cucumber Pickled, Japanese Mayo, Sriracha, Butter Lettuce

All burgers served with French fries and toasted salad.

WHEAT TORTILLA SOFT TACOS

Seared Maldivian Yellowfin Tuna Finger \$29
Sautéed Spinach, Curry Flavored Guacamole, Roma Tomato, White Cabbage Salad, Mango and Passion Fruit Salsa, Homemade Chips

Fried Green Peas Falafel \$29
Cheddar Cheese, Romaine Lettuce, Avocado, Beets, Pickled Cucumber, Japanese Mayo, Sambal Oelek, Tomato Salad, Homemade Chips

CRUNCHY TACO SHELLS

Crispy Maldivian Lobster \$39
Cucumber, Cilantro, Spicy Tomato Salsa, Peanuts, Jack Daniel's Barbecue Sauce, Cajun-spiced Potato Wedges

Marinated Corn-fed Chicken Breast \$29
Seared in the Plancha, Gruyère and Cheddar Cheese, Red Beans Ragout, Caramelized Red Onion, Pickled Jalapeño, Guacamole, Sour Cream, Tomato Salsa

ICE CREAM DESSERTS

Summer Romanoff \$16
Vanilla and Strawberry Ice Cream, Fresh Sliced Strawberry, Strawberry Coulis

Coffee Extravaganza \$16
Three Scoops Espresso Croquant Ice Cream, Vanilla Crème, Coffee Topping, Wafer

Light 'N Fresh \$16
Lime and Lemon, Mango and Passion Fruit, Raspberry and Strawberry Sorbets, Mixed Fruits Compote

Chocó Lover \$16
Three Scoops Swiss Chocolate Ice Cream, Chunky Snickers Bar, Chocolate Topping, Chocolate Shavings

Exotic Journey \$20
Banana Delight, Caramelita and Mango Ice Cream, Spiced Banana in Rum, Vanilla Crumble

Gigantic Sensations \$22
Eight-scoop Selection of Ice Cream or Sorbet with a Different Topping of the Day

