

APERITIF SUGGESTION

GLASS TESTULAT CARTE D'OR, BRUT CHAMPAGNE (125ML)	38.00
GLASS TINI PROSECCO (125ML)	12.00
MARTINI BIANCO, DRY OR ROSSO (40ML)	9.00
PERNOD (40ML)	9.00
CAMPARI (40ML)	9.00
PIMM'S NO 1 (40ML)	10.00

APPETIZER

DEVILLED CHICKEN WINGS 	20.00
Chili, lime, yoghurt & coriander	
TUNA CARPACCIO	30.00
Tomato, shallots & green olives	
SALMON TARTARE	30.00
Sweet potato chips, crispy onion, garlic chips, wakame & pickled ginger	
CRAB & PAPAYA 	28.00
Banana blossom salad, coconut, chilli & coriander, papaya jam	
LENTIL SAMOSA 	22.00
Mango & ginger chutney, raita	
TUNA SAMOSA	22.00
Mango & ginger chutney, raita	
SALT & PEPPER CALAMARI	30.00
Turmeric & roast garlic aioli, carrot puree	
FRIED CRUMBED BRIE 	28.00
Beetroot relish, cherry tomato & cashews	
TUNA (CUTLET) CROQUETTES	28.00
Charred corn & capsicum	
TEMPURA PRAWNS 	40.00
Cauliflower puree, sour chilli paste & chili pickle	
BBQ BABY OCTOPUS	28.00
Green pea puree, cherry tomato & mint	
FRIED BABY POTATO	28.00
Crispy anchovies, spring onion & thai basil mayo	
MIXED SALAD 	18.00
Tomato, iceberg, lollo rosso, spring onion, carrot, bell pepper, lemon dressing	

 Vegetarian Dishes

 Contains Nuts

 Spicy

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

SOUPS

REEF FISH – COCONUT BROTH 	22.00
Yellow fin tuna, chili oil, crispy fried curry leaf	
VEGETABLE – COCONUT BROTH  	22.00
Potato, Pumpkin, Egg, chili oil, crispy fried curry leaf	
CHICKEN SOUP	22.00
Poached chicken, fried crispy shallot, white truffle	
PUMPKIN SOUP  	22.00
Coconut flakes, garlic, toast bread	

MAIN COURSE

GRILLED PRAWNS 	68.00
Caramelized pineapple & chicory, coriander & toasted sesame	
SEAFOOD SKEWER 	42.00
Carrot puree, roasted cauliflower & coconut	
GRILLED SALMON	68.00
Corn pickle & roast capsicum puree, cucumber & crème fraiche	
STEAMED REEF FISH  	36.00
Green mango, coriander salad, chili, Maldivian coconut curry reduction & crispy skin	
SIRLOIN STEAK 	45.00
Sweet potato & coconut puree, curry butter, onion jam & pickled onions	
TUNA FILLET 	42.00
Coconut rice, tomato, cucumber & wakame salad, coconut & sweet soy	
GRILLED CHICKEN BREAST 	42.00
Pumpkin roasted in honey & tamarind dressing, pumpkin seeds, mint	
GLAZED EGGPLANT 	28.00
Black beans, lentils, chickpeas, coriander & ginger dressing	
LAMB, COCONUT & SWEET POTATO CURRY  	40.00
Coconut rice & sambal	
VALHOMAS  	24.00
Smoked tuna noodles, chili, ginger, curry spice & coconut	

 Vegetarian Dishes

 Contains Nuts

 Spicy

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

SIGNATURE DISHES

(Live caught fresh seafood)

PLEASE CHOOSE COOKING STYLE OF YOUR CHOICE:

Steamed, poached, grilled, fried or Maldivian curry served with choice of two sides.

MALDIVIAN LOBSTER	100 G	28.00
MALDIVIAN RED CRAB	100 G	24.00
SRI LANKAN CRAB	100 G	26.00
YOUR OWN SELECTION OF FISH	100 G	22.00

Or

FRESH LOBSTER SASHIMI	100 G	30.00
-----------------------	-------	-------

Maldivian fresh lobster, fresh ginger juice, soy sauce, pickle ginger, wasabi

Sides:

SWEET POTATO MASH 	18.00
MIXED GREEN SALAD 	18.00
FRIES 	15.00
COCONUT RICE 	15.00

DESSERTS

BROWN SUGAR PAVLOVA 	18.00
---	-------

Coconut custard, passion fruit cream and fresh mango

HAZELNUT CRÈME BRULEE 	18.00
---	-------

Chocolate hazelnut ganache and meringue drops

BANANA CARAMEL PUDDING 	18.00
--	-------

Tamarind chutney and coconut ice cream

KIRU BOAKIBA 	18.00
--	-------

Maldivian coconut custard, cashew praline and spiced caramel sauce, Cardamom ice cream

SWEET WINES & DIGESTIVE

NV LUTZVILLE NATURAL SWEET WHITE - (125ML)	11.00
2012 LAS MORAS LATE HARVEST, SAN JUAN – ARGENTINA - (500ML)	102.00
2007 TSCHIDA, BEERENAUSLESE, BURGENLAND –AUSTRIA (375ML)	169.50
DUBONNET (40ML)	9.00
AMARO AVERNA (40ML)	11.50
BRANCA MENTA (40ML)	9.00
JÄGERMEISTER (40ML)	10.00

 Vegetarian Dishes Contains Nuts Spicy

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.