

FOOD MENU

SALAD

VEGAN SALAD (V) (GF)*	14
Shredded pumpkin, carrot, shitake mushroom, baby red radish, cucumber with lemon olive oil dressing	
Add grilled chicken	7
Add grilled beef	7
Add grilled prawns	7
SPICY THAI CHICKEN SALAD*	17
Lettuce cups with shredded chicken, red onion, cucumber & lemongrass	
PANEER SALAD (V)*	17
Warm paneer with lentil, tomato, carrot, onion, yoghurt dressing	
TUNA TARTAR*	18
Lettuce cups filled with Maldivian tuna & lemongrass, kaffir lime, shallot, chili	
SEAFOOD SALAD (GF)*	21
Grilled seafood, cherry tomato, cucumber, red onions, assorted lettuce & herb oil	
CHEF SALAD (GF)*	21
Tempura prawns, raw carrot, cucumber, bean sprouts, beetroot, spring onion, radish with sweet mirin dressing	
BEEF 'THAI STYLE' SALAD (N) (GF)*	22
Chargrilled beef strips, oak lettuce, mint, glass noodles, cucumber, tomato & red onions with lime lemongrass dressing	

SOUPS

GARDEN VEGETABLE (V)*	15
Light vegetable broth infused with ginger, extra virgin olive oil	
MULLIGATAWNY (GF) (V)*	15
Curried yellow lentil with coriander	
TOMATO RASSAM BROTH (V)*	15
Southern Indian spiced tomato with coriander, onion & tamarind broth	
LOBSTER WANTON BROTH*	28
Poached lobster wonton, mild lemongrass & coriander, shellfish broth	
PRAWN NOODLE *	28
Clear prawn broth with fresh egg noodles, bean sprouts, prawns, reef fish, chili soy	

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TO START

SAMOSA (S)* Spicy tuna & cumin parcels with mint yoghurt	17	
VIETNAMESE PRAWN ROLLS (S)* Rice rolls with vegetables and prawns, served with fish sauce & pickles	18	
STEAMED WANTON* Steamed prawn & chicken dumpling served with chili, soy & vinegar	18	
CHICKEN TIKKA (S)* Marinated with ginger, garlic & yoghurt, cucumber onion salsa	18	
LEMONGRASS SEAFOOD SATAY (S)* Pickled papaya & sweet lime dressing	19	
FRIED CHICKEN WING (S)* Crispy fried wings served with sweet chili sauce & pickles	19	
EDGE SAMPLER (N) Spring rolls, beef salad, fried wonton, chicken satay with assorted dressings & condiments	34	(*6)
TANDOORI ROASTED KING PRAWN Onion and kachumber salad with mint raita & spicy papadum	38	(*10)

SANDWICHES AND BURGERS

TOMATO, COURGETTE & CHEESE SANDWICH (V)* French fries & cheddar cheese dip	17	
VEGETARIAN PANINO (V)* Rye toast with Mediterranean vegetables, mozzarella, pesto, French fries	17	
EGG OMELETTE BURGER* Sesame bun, egg omelette, cucumber, tomato & lettuce served with French fries	17	
MALDIVIAN TUNA WRAP (S)* Tuna marinated with salt, lemon juice, grated coconut, onion, chili, French fries	18	
CHICKEN BAGUETTE* Breaded chicken, mustard sauce, tomato, cheddar cheese, French fries	18	
ROAST BEEF CIABATTA* Roasted beef, gherkins and horseradish cream, French fries	19	
THE EDGE CHICKEN BURGER* Three sesame buns, iceberg lettuce, mango salsa with potato wedges & sweet chili dip	26	
THE EDGE BEEF BURGER* Three sesame buns, iceberg lettuce, tomato, Emmental cheese, spiced remoulade, onion, French fries	27	

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PASTA

ARRABBIATA (V)* Penne fresh tomato sauce, garlic & olive oil	20
CARBONARA (P)* Penne with ham, parmesan cheese, egg yolk in creamy sauce	24
AL PESTO (V) (N)* Penne with potatoes, green beans, pine nuts and basil pesto	24
VEGETARIAN FETTUCCINE (V)* Grilled vegetable & mushrooms cooked in butter, garlic, grilled mushroom with shaved parmesan	24
BOLOGNESE (A)* Rigatoni ground beef, fresh market vegetables, oregano and tomato sauce	27
MARINARA* Spaghetti with medley of seafood, cherry tomato, fresh herbs with garlic tomato sauce	29

INTERNATIONAL FAVOURITES

CHICKEN CORDON BLEU (A) (P)* Oven roasted stuffed chicken breast filled with sliced ham & cheese served with mashed potato & mushroom cream sauce	30
BANGERS AND MASH (P)* Roasted pork Cumberland sausage served with mashed potato, buttered peas & shallot gravy	32
VOL AU VENT (A)* Fricassee of reef seafood & fish in rich mushroom white wine sauce, braised spinach in puff pastry	32
PAN SEARED WHITE FISH FILLET* Buttered crushed potato, pepper ragout & extra virgin olive oil	38
YELLOWFIN TUNA* Seared Maldivian tuna steak served with timbale of vegetables & olives, anchovies, sundried tomato tapenade	38
BUTTERFLY KING PRAWNS (GF) Garlic butter served with medley of vegetables, boiled potatoes	46 (*8)
ENTRECOTE (A) Australian grass-fed beef striploin, sautéed parsley potato, king mushroom, béarnaise sauce	53 (*15)

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INDIAN OCEAN

PARATHA or NAAN (V)* Dhal gravy & curry	9
DHAL MAKHANI (V)* Lentil & beans cooked in onion & rich tomato gravy, served with Indian paratha & steamed rice	18
VEGETARIAN CHANA DHALL (V)* Yellow dhal cooked in onions & spices, served with Indian paratha & steamed rice	21
VEGETABLE JALFREZI (V)* Assorted vegetables cooked in onion, spices & tamarind served with Indian paratha & steamed rice	24
VEGETARIAN ALOO GOBI (V)* Potato & cauliflower curry served with steamed rice	24
MANCHURIAN (V)* Indian fried vegetable dumpling, in sweet & sour sauce	24
CHICKEN CURRY (S)* Southern Indian chicken curry cooked in rich coconut milk, with steamed rice & assorted pickles	26
THAI GREEN CURRY (S)* Thai chicken curry served with steamed rice, vegetables, crispy shallots	26
MALABAR TUNA FISH CURRY (S)* Chili spice & tamarind served with steamed rice & assorted pickle	26
THAI RED SEAFOOD CURRY (S)* Steamed rice & pickles	27
LAMB CURRY (S)* Madras spice and tomato, served with steamed rice & assorted pickle	28

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FLAVOURS OF THE MIDDLE EAST

TABBOULEH*	9
Fresh parsley, onion, crack wheat, lemon juice, olive oil & cos lettuce	
HOUMOUS*	9
Chickpea puree, tahina paste, lemon juice, olive oil & paprika	
BABA GHANOUSH*	9
Roasted eggplant, garlic, tahina, lemon juice & olive oil	
FATTOUSH*	9
Lettuce, radish, olive, cucumber, tomato with sumac, lemon juice, & olive oil	
CHEESE FATAYER*	16
Baked marinated feta cheese with parley pastry parcel	
CHICKEN SAMBOUSEK*	16
Fried spiced minced chicken with onion, & herb puff pastry	
CHICKEN KEBAB*	28
Marinated chicken thigh with bell pepper, onion, rosemary & garlic, lemon olive oil served with side salad, roasted tomato, French fries	
LAMB KEBAB*	36
Marinated lamb kofta thigh with bell pepper, onion, rosemary & garlic, lemon olive oil served with side salad, roasted tomato, French fries	
GRILLED FISH*	38
Marinated white fish fillet with lemon, garlic & coriander, extra virgin olive oil served with side salad, roasted tomato, French fries	
MIXED GRILL PLATTER	85 (*47)
Chargrilled lamb cutlet, beef steak, slipper lobster tail, garlic prawns, grilled white fish, with fresh lemon, grilled tomato & zaatar bread with olive	

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ASIAN CLASSICS

FRIED BEE HOON (S)* Fried vermicelli, seafood & vegetables with sambal sauce & lime	26
MEE GORENG (S)* Wok fried yellow noodle with chicken & prawns, eggs, vegetables & sambal sauce	26
PAD THAI (N) (S)* Wok-fried flat rice noodles with chicken, prawns, eggs & vegetables, tamarind sauce, peanut chili sauce	26
ORIENTAL VEGETABLE (V) (GF)* Selected oriental vegetables with tofu cooked in garlic sesame oil	23
WOK FRIED CHICKEN (S)* Ginger, dried red chili, spring onion served with steamed rice	26
THAI STEAMED FISH* Lemongrass lime, chili sauce & steamed rice	28
SWEET AND SOUR FRIED FISH FILLET* Sweet and sour vegetables, pineapple served with steamed rice	28
WOK FRIED REEF FISH WITH GINGER* Spring onion & steamed rice	28
NASI GORENG (S) (N)* Fried rice with chicken, prawn, egg with sambal sauce served with chicken satay & crackers	28
THAI FRIED BEEF* Chili, garlic, lemongrass & oyster sauce served with steamed rice	32
WOK FRIED SEAFOOD (S)* Onion, sambal chili sauce with sweet basil served with fragrant steamed rice	32

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VEGETARIAN OPTION

TO START

VEGAN SALAD (V) (GF)* Shredded pumpkin, carrot, shitake mushroom, baby red radish, cucumber with lemon olive oil dressing	14
TOMATO RASSAM BROTH (V)* Southern Indian spiced tomato, coriander, onion with tamarind broth	15
VIETNAMESE ROLLS (S) (V)* Fresh wrapped rice rolls with vegetables, served with pickles	17
THAI STYLE SALAD (V)* Oak lettuce, fresh mint, glass noodles, cucumber, tomato & red onions with lime lemongrass dressing	18

SANDWICHES AND BURGERS

VEGETARIAN PANINO (V)* Grilled ciabatta with grilled Mediterranean vegetables, mozzarella cheese, basil pesto	17
EGG OMELETTE BURGER (V)* Sesame bun, egg omelette, cucumber, tomato & lettuce served with French fries	17
VEGETARIAN BURGER (V)* Sesame bun, potato cake, iceberg lettuce, tomato, emmental cheese, spiced remoulade, onion, & French fries	21

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PASTA

ARRABBIATA (V)* Penne with fresh tomato sauce garlic & olive oil	20
AL PESTO (N) (V)* Penne with potatoes, green beans, pine nut & basil pesto	24

MAIN COURSE

ORIENTAL STIR-FRIED VEGETABLE (V)* Medley of vegetables cooked with soy sesame sauce served with steamed rice & pickled vegetables	24
VEGETARIAN NASI GORENG (S) (V)* Wok stir-fried rice with mixed vegetables served with chili & soy sauce, pickled vegetables	24
FRIED BEE HOON (S) (V)* Wok stir fried Thai rice vermicelli with vegetables & mushrooms cooked with onions, garlic sesame sauce	24
MEE GORENG (S) (V)* Wok stir-fried yellow egg noodles with eggs & mixed vegetables, tomato cooked in garlic & soy	24
ALOO GOBI (V)* Potato and cauliflower curry served with steamed rice, naan bread, poppadum, pickled vegetables, mint yoghurt	24
BAKED VEGETABLE (V)* Medley of vegetables with mushrooms cooked in rich mushroom velouté sauce, braised spinach in puff pastry tartlet	24

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SWEET TOOTH

ICE CREAM (PER SCOOP)* Valrhona chocolate, vanilla, stracciatella, strawberry, coconut	5
SORBET (PER SCOOP)* Mango, passion fruit, mixed berry, lemon, ginger	5
ALMOND AND HAZELNUT PARIS-BREST* Nutella whipped mousse dressed with caramel sauce	16
GULAB JAMUN* Traditional Indian milk dumpling soaked in cardamon spiced syrup, spiced ice cream	16
CHEESECAKE* Mixed berry coulis	16
FLOURLESS CHOCOLATE CAKE (GF)* Layered dark chocolate ganache with meringue	16
MALDIVIAN BANANA FRITTER* Caramel sauce & coconut ice cream	16
TROPICAL FRUIT PLATE* Assortment of cut tropical fruits	16
STRAWBERRY-LEMON DELIGHT CAKE* Coconut pistachio dacquoise biscuit	17
CHEESE PLATE Variety of three cheeses with assorted condiment	28 (*8)

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