

Guest on Half Board (HB) and Full Board (FB) package can choose one appetizer

ENTRÉE

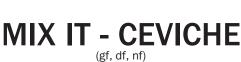
TRIO OF SALMON, TUNA & REEF FISH TARTARE US\$29

with arugula leaves and bread crisp

CURED & SMOKERY US\$24

Assorted cured and smoked fish, condiments and bread

Cured Local Snapper Maldivian Reef Fish Fillet Gravlax Style Smoked Salmon



Maldivian Tuna	US\$19
Local Reef Fish	US\$18

US\$22

Salmon Fillet

Served with onion, garlic, lemon and orange Optional: Add Maldivian chili

COLD BEGINNINGS

Australian Angus beef carpaccio, tuna mayonnaise, capers and rocket (nf, df)	US\$29
<i>Gyme</i> Signature Poached lobster medallion caviar and in house smoked fish, heart of palm and gribiche sauce (nf, df) HB & FB package supplement of USD 18	US\$38
SOUPS & SALAE	DS

Bouillabaisse fish with rouille sauce and garlic bread	US\$29
Chilled cauliflower cooler, mushroom and pickles (nf, gf)	US\$17
Heirloom tomato salad with rocket leaves and tuna vindaye (df, nf, gf)	US\$26
Smoked duck, foie gras, gésier confit, mesclun, raspberry dressing and bread crisp HB & FB package supplement of US\$22	US\$42

HOT BEGINNINGS

Pan seared scallops, p and passion fruit Beurr HB & FB package supp	e Blanc (nf, gf, a)	US\$38
Maldivian yellowfin tuna crust and spiced cocon		US\$23
Pan seared foie gras w	ith red fruits and polenta	US\$38

Pan seared foie gras with red fruits and polenta HB & FB package supplement of US\$ 20

PASTA & RICE

Duo of linguini with garlic prawns and bisque sauce HB & FB package supplement of US\$ 30	US\$60
Creamy risotto assorted green vegetables and mushroom cromesquis	US\$26
Cannelloni with chicken and mushroom	US\$32
<i>Cyure</i> Signature Lobster, spinach, herbs ravioli with creamy bisque foam	US\$49

HB & FB package supplement of US\$ 10





All prices are in United States Dollars and exclusive of service charge and prevailing government taxes. se advise our team if you have any allergies or food intolerances. Our chefs will adjust the menu accordingly and propose alternative dish (nf) - nut free | (gf) - gluten free | (df) - dairy free | (p) - contains pork | (v) - vegetarian | (a) - contains alcohol





SURF & TURF

Azure Signature US\$90

Wagyu beef striploin topped with Maldivian lobster, curry leaf and hollandaise sauce HB & FB package supplement of US\$ 50

ASSORTED SEAFOOD PLATTER

US\$135

Maldivian lobster, calamari, prawns and reef fish HB & FB package supplement of US\$ 90

CHEF'S SIGNATURE

5-COURSE MENU (Seasonal Products)

US\$195

HB & FB package supplement of US\$ 150

VEGGIE STARTERS Guest on Half Board (HB) and Full Board (FB) package

can choose one item from the veggie starters

Ceviche of string bean and corn served with onion, garlic and lemon (optional Maldivian chili)	US\$15
Rice paper roll with mushroom, glass noodles and Asian dressing (df)	US\$15
Heart of palm salad, cucumber and exotic remoulade dressing (gf)	US\$19

VEGGIE MAIN COURSE

Guest on Half Board (HB) and Full Board (FB) package can choose one item from the veggie main course

Ş	Saffron rice cake, garden young vegetables and salsa verde	US\$25
	Spaghetti with green asparagus, toasted almonds and goat cheese	US\$28
	Sautéed quinoa, assorted	US\$25

Sautéed quinoa, assorted vegetables and garlic thyme sauce

SWEETS

Guest on Half Board (HB) and Full Board (FB) package can choose one item from the sweets

<i>Guide</i> Signature Chocolate Bomb Valhrona chocolate mousse, orange custard, vanilla cream and molten chocolate (nf) HB & FB package supplement of USD 8	US\$16
Texture of Lemon Lemon curd, jelly, biscuit and sorbet with kumquat hints (nf)	US\$14
The Violet Blueberry custard, ganache, cream and homemade ice cream	US\$15
Tropical Fruits Coconut pound cake, passion fruit cream, compressed mango with coconut mousse and pineapple sorbet	US\$14
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