













ALL DAY DINING









IF YOU CAN'T BE HAPPY AT THE PROSPECT OF LUNCH,
YOU ARE UNLIKELY TO BE HAPPY ABOUT ANYTHING




-ROBERT JOHNSON

to begin with






	catch of the day fish tartare	33
 	avocado, shallot, dill, tomato, asian dressing	
 	half dozen oysters sherry vinegar, lemon wedges	52
	carpaccio of the day with mango, avocado, onion pickles, tomato, sesame seed, orange soya dressing	31
	tabbouleh bulgur, parsley, mint, tomato, lemon	14
 	heirloom tomato salad heirloom and green tomato, basil, burrata, tomato dressing	40
	- with prosciutto	54

Prices are in US dollars and exclude 10% service charge and 12% GST








 vegetarian   vegan  gluten free  spicy  pork  nuts  raw


	vietnamese rice paper roll	26
	basil, raw mango, coriander, spring onion, carrot, cucumber chili lemon dressing	
	- with prawn	36
	- with crab	39
	- with beef	34
	- with chicken	32
	som tam (thai green papaya)	23
	green papaya, peanuts, dried shrimps, fish sauce	

in the bowl

	tomato gazpacho	20
	garlic rubbed bread croutons, tomato salad	
	tom yum goong	33
	prawns, lemongrass, kaffir lime, tomato galangal, mushroom, chili	
	vegetable noodle soup shumai dumplings, bok choy, sesame oil,	27
	chili, soy	


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-  vietnamese **beef soup** 27
clear beef broth, cellophane noodles, mint, basil, bean sprouts,
cilantro, green beans

between bread


all served with homemade potato fries and salad

-  **falafel burger** 32
baby cos, hummus, guacamole, tomato, gherkins

tempura burrito




white cabbage, beans, monterrey jack cheese, mexican coleslaw

- with chicken 34
- with fish 37








-  wagyu **beef burger** 43
onion compote, gruyere, mayonaisse, bacon, rocket leaves,
homemade beef patty

- chicken **ciabatta sandwich** 40
tomato, pickle, gruyere cheese, onion compote, aioli sauce

noodles & pasta

	tagliolini frutti di mare black ink, seafood, butter	36
	tagliatelle bottarga butter, lemon, basil, bottarga	27
	spaghetti vongole clams, parsley, thyme, salmon eggs, lemon, bisque	36
	spaghetti aglio e olio parmesan cheese, parsley leaves, sundried tomato, pine nuts	26
	pad thai noodles with vegetables, lime, peanuts, chili	30
	- with prawns	37
	- with chicken	33
	mee goreng sweet and sour egg noodles, vegetables, bean sprout, fried egg	31

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main dishes

🌿	asparagus and tomato risotto parmesan cheese foam	34
🌿	lemon and thyme risotto orange emulsion, gruyere cheese	26
🚫	catch of the day your way avocado, tomato, mixed green salad, sauce vierge	43
	cajun grilled tiger prawns herb olive oil, sweet potato chips	58
🌿	cajun honey hot wings ranch dressing	20
	viennese parmesan schnitzel mango and tomato coleslaw	43
🚫	wagyu beef tenderloin potato pave, onions quenelle, peas, mushroom jus	85

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🌿 vegetarian 🌿🌿 vegan 🚫 gluten free 🌿 spicy 🐷 pork 🥜 nuts 🚫 raw








THE
NAUTILUS
BEACH & OCEAN HOUSES
MALDIVES

roast baby chicken mashed potatoes, seasonal vegetables, chicken jus	49
tajima wagyu beef cheek mixed mashed vegetable, baby carrots, cauliflower	53
 maldivian lobster curry steamed rice, mixed green salad	110
 thai beef masaman curry peanut gravy, steamed rice	52

on the side

 homemade potato wedges	12
 truffle parmesan french fries	16
 mixed green salad	14
 steamed, grilled or sautéed seasonal vegetables	14
 jasmine rice	11
 french fries	11

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sweet stuff

- | | | |
|---|--|----------------|
| 🌱 | blood orange mascarpone cremeux
white chocolate crumble, rosemary ice cream, sea almond
meringue | 30 |
| 🌱 | fried chocolate mousse
vanilla crème anglaise, fresh raspberries, lemongrass ice cream,
chocolate tuile and meringue | 32 |
| | mixed berry fruit gazpacho
seasonal berries, farm milk sorbet, lime meringue | 30 |
| 🌱 | coconut crème brûlée
cream custard, fresh berries, coconut lace wafer | 22 |
| 🌱 | nautilus signature “ sundae ”
caramel ice cream, vanilla ice cream, chocolate fondant, pecan
nuts, mascarpone espuma, caramel sauce | 26 |
| | homemade ice cream: vanilla chocolate strawberry caramel
lemongrass yoghurt cream cheese
 honey & thyme rosemary | 7 per
scoop |
| | homemade sorbet: coconut mango pineapple farm milk
banana raspberry strawberry lemon | |

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