









Appetizers

Potted Mussels (A) White wine, chive butter, garlic croute	26
Peel A Prawn  Baby romaine, tangy cocktail sauce, chili garlic marmalade (\$15 surcharge for half board & full board guest)	28
Oyster Natural Passion fruit vinaigrette (\$15 surcharge for half board & full board guest)	32
Seared Tuna Avocado tomato salsa, rocket leaves, lemon oil dressing	25
Thai Beef Salad   Tomato, cucumber, spicy Thai chili, palm sugar, fish sauce	22
Warm Duck Salad (N) Rocket, watercress, tomato, honey soy dressing	22
Mixed Green Salad Mixed lettuce, avocado, baby tomato, cucumber, aged balsamic, virgin olive oil	16
Grilled Haloumi (N) Semi dried tomato, rocket leaves, pine nuts, virgin olive oil	24
Charred Watermelon Goat's cheese, cress salad	20

Mains

Seafood Platter for Two (Hot or Cold)	170
Maldivian lobster, mud crab, blue water prawns, scallops, tuna steak, reef fish, green lip mussels, oysters	
Cold sauces – cocktail sauce, sauce aioli, nuoc cham dipping sauce	
Hot sauces – cilantro butter, red pepper dip, spicy chili bean butter	
(\$90 surcharge for half board & full board guest)	
Mud Crab 	48
Char grilled, Sichuan pepper sauce	
(\$15 surcharge for half board & full board guest)	
Whole Reef Fish Fillet 	28
Maldivian spiced, banana leaf, Asian salad	
Tuna Steak 	26
Chermoula marinade	
Maldivian Lobster	15/100gm
Char grilled	
(Not included for full board & half board. Will be charged according to the weight of the Lobster)	
Char Grilled Baby Chicken	34
Porcini infused	
Rack of Lamb	46
Mint scented	
(\$15 surcharge for half board & full board guest)	
Pork Rack (P)	44
Mustard marinade	
Beef Certified Angus T – Bone Steak (450gms)	70
(\$30 surcharge for half board & full board guest)	
Beef Wagyu Tajima Cube Roll Marble Score 7 (200 gms)	75
(\$30 surcharge for half board & full board guest)	
Beef Wagyu Tajima Tenderloin Marble Score 9 (200 gms)	89
(\$45 surcharge for half board & full board guest)	




Chef's Recommended Sauces

Seafood – tomato olive salsa garlic cream, lemon butter, Maldivian curry butter
Meat & poultry– red wine jus (A), creamy mushroom (A), mustard sauce (A), mint jelly (A)

Side Dishes

Pontiac Mash	8
Sweet Potato Mash	8
Celeriac Mash	10
Fried Kipfler Potato	10
Sautéed Mushroom	10
Baby Spinach Salad (N)	10
Rocket Parmesan (N)	10
Crunchy Snow Peas	8

Vegetarian

Roasted Pumpkin (N)	26
Rocket leaves, semi roasted tomato, garlic chips, fried onions, bush tomato chutney walnut dressing	
BBQ Tofu 	26
Oriental herb salad, chili bean paste, sesame oil	
Warm Capresse	30
Tomato, Mozzarella Cheese, Olive parsley salad, pesto sauce, extra virgin olive oil drizzle	
Vegetarian Dish of the Day	28
Please ask your server for our daily selection	



Desserts

Warm Apple Crumble Tart Vanilla ice, stewed apple	14
Lemon Meringue Pie Coconut ice, young coconut jelly	14
Earl Grey Brule Tea crystal, kanamadu biscotti	14
Tiramisu Cake (A) Tia maria sauce, berry salsa	16
Cheese Platter Confit of grapes, crackers, quince paste	22
Tropical Fruit Platter	14