

DINNER MENU

SOUPS

Arabic shorba [v]

Spiced red lentil, fresh coriander, sour cream, lemon wedges

8

Tom yum goong

Grilled prawn, local reef fish, calamari, oyster mushroom, cherry tomato

16

Zucchini basil [v]

Parmesan tuile

9

Saffron seafood chowder

Grilled gluten free bread

12

Forest mushroom velouté [v]

hazelnut cloud, truffle oil

14

STARTERS

White balsamic cured egg yolk [v]

Couscous, sultana and apricot salad, yogurt herbed spread

16

Calamares de firma

Local pan-fried squid, iberian chorizo, capsicum smash, zucchini brunnoise

21

Scallops a la plancha

Pistachio, pickled beetroot, orange butter

24

Seared maldivian yellowfin tuna

Lemon-battered, avocado purée, tomato tartare, truffle vinaigrette

22

Wild quail ballotine

Black olive tapenade, burnt red pepper coulis, aged balsamico jus
28

Paneer salad [v]

Brussel sprout, broad beans, cherry tomato
14

Chargrill squid

Shaved fennel, rocket, garden chili vinaigrette
18

Tandoori scallop

Cucumber noodles, mango chutney
22

Local yellowfin tuna tartare

Sweet yellow mango, sesame, yuzu
20

Lamb seekh kebab

Onion lachha, mint coriander raita
20

*[v] vegetarian option all prices in usd, subject to 10% service charge and 12% gst * not included in a la carte and ultimate inclusions package*

RISOTTO

Saffron risotto [v]

Green pea, shaved zucchini and parmegianno-reggiano toss
28

Sri lankan crab risotto

Green asparagus, broad bean, raw fennel and dill chiffonade
31

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CURRIES

White korma [v]

Coconut cream, pea, potato, carrot, cauliflower, toasted almond, coriander, jasmine rice
26

Tikka makhani

Marinated chicken, sour cream, coriander, saffron rice
29

Thai green

Marinated chicken, coconut cream, red chili, fresh kandelu basil, jasmine rice
29

Maldivian reef fish

Local reef fish, shaved coconut, curry leaf, papadum, garlic fried rice
29

MAINS

Confit de canard

Slow-cooked cured duck leg, white bean cassoulet, berry jus
38

Grilled maldivian job fish

Vanilla ratatouille, spring onion tempura, citrus beurre blanc
36

Revisited moussaka [v]

Crushed potato, grilled eggplant, braised tomato lentil, fresh greek feta
32

Maldivian grouper bourride

Aioli-based marseillais stew, fondant potato
36

Poulet au citron

Chicken breast, lemon zest, fresh tarragon, boulangère gratin, tomato provençal
38

New zealand lamb rump

Kalamata olive crust, carrot mousseline, whipped goat cheese, toasted almond
44

Slow-cooked angus fillet

Creamy truffle mushroom polenta, green asparagus, madeira jus

52

Whole braised lobster *

Tomato, fennel, fresh kandelhu basil, viognier, sautéed garlic jasmine

95

A la carte and ultimate inclusions meal plan supplement 45

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OVEN OR FLAME

An assortment of fine seafood and meat cuts for your selection, prepared either in our tandoor or on the grill. Cut and cooked to personal preference, with your own choosing of marination, sauce, and garnish

TANDOOR

Sweet potato, capsicum, red onion, broccoli [v]

26

Asian tofu [v]

26

Scallop

36

Jumbo prawn

42

Large atoll reef fish (for two)

60

Whole local lobster *

90

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Chicken tikka

32

New zealand lamb cutlet

42

Black angus beef kebab

48

Whole chicken (for two)

48

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GRILL

FISHERMAN' S CATCH

Atoll reef fish: snapper, jobfish, grouper, jackfish

Choice on availability, prepared: whole, fillet, steak, dressed

32

Scallop

42

Jumbo prawn

30

Maldives yellowfin tuna steak

38

Local lobster *

90

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BUTCHER' S PICK

Chicken halved

36

New zealand lamb cutlets

46

Black angus beef ribeye

42

Black angus beef fillet

52

For either tandoor or grill option, select your marination, sauce, and plate garnish

T recommended for tandoor dishes

Marination chili garlic, ginger chili yogurt t, lemon garlic, moroccan chermoula, tumeric t

Sauce citrus butter, creamy blue cheese, housemade bbq, mint coriander raita t, mushroom sauce,
Salsa verde, saffron aioli, red wine jus, tamarind chutney t

Plate garnish baked potato and sour cream, french fries, garlic naan, green salad, jasmine rice
Pomme purée and chives, saffron rice, sautéed garlic green beans, tomato and onion salad

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VEGGIE BASKET

Marinated eggplant & zucchini [v]

Fresh thyme, lemon, carrot salad, roasted peanut

28

Grilled brown champignons [v]

Lentil patties, herbed yogurt

28

DESSERTS

Signature poire belle hélène

Pear d'anjou, valhrona chocolate dress, caramelized almond, homemade vanilla bean ice cream

14

Strawberry gazpacho

Meringue textures, fresh kandolhu basil

12

Tropical fruit medley

Passion fruit vinaigrette, island coconut crumble, fresh papaya sorbet

12

Triple chocolate mousse

Mint ice cream

11

Coconut pana cotta

Caramelized pineapple, lime tuile

11

Island banana split

Chantilly, hot chocolate sauce, toasted almond, vanilla ice cream

12

Mango carpaccio

Ice cream, sherry amaretto vinaigrette

10

Ice cream & homemade sherbets

Daily flavour selection

1 scoop: 4 2 scoop: 6 3 scoop: 8

Cheese platter

Selection of italian, french and spanish cheeses, toasted gluten free bread, fresh grape, toasted walnut, fig chutney

26

Kandolhu fruit plate

9