

Sea Grill, as implied, focuses on using fine ingredients from land and sea, prepared and cooked on, and in, flame. Paramount to your enjoyment is the ability to shape the dining experience by selecting a wide-array of local seafood and some of the finest cuts of meat available to us, and having it done your way. As you discover the menu, ensure to taste traditional and innovative Indian cuisine creations, highlighted by our very own tandoor oven.

A dining journey that is intimate yet open, we hope you enjoy your meal set amidst a curved design mirroring the island's edge, accentuated by reclaimed and traditional Maldivian building coral.

SOUPS

Tamatar Ka Shorba [v]

spicy tomato broth, fried curry leave, herb naan
9

Saffron Seafood Chowder

grilled brown bread
12

STARTERS

Traditional Lamb Samosa

green pea, garden mint, tamarind chutney
18

Tandoori Paneer Cheese [v]

shaved cabbage, pomegranate, broad beans, turmeric dressing
14

Stuffed Calamari

chickpea and chorizo, ink vinaigrette
18

Tandoori Scallop

frisee salad, mango chutney
22

Duo Tartare

snapper, tuna, lime, chili, coconut, spring onion, papadum
18

Dahi Vada [v]

lentil dumpling, yoghurt, pomegranate, minted coriander
16

SEA GRILL

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■ not included in A La Carte or Ultimate Inclusions packages [v] vegetarian option

Shami Kabab

tandoori mince seafood kebab, mango chutney

14

Tandoori Foie Gras ■

spiced bread crust, foie gras escalope, date puree, grape salad

28

A La Carte and Ultimate Inclusions Meal Plan supplement 12

VEGGIE BASKET

Baingan Bharta [v]

eggplant stew, chickpea, mint, cashew

26

Grilled Brown Champignons [v]

lentil patties, herbed yogurt

28

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

Organic 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

Lamb Boti Kebab

44

Black Angus Beef Kebab

48

Whole Chicken (for two)

48

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

Maldivian 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

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Wagyu Beef Fillet, marble 7 ■

85

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Cote de boeuf Charolaise for two ■

beef rib on the bone 1.3 kg, pepper crust, flambé brandy

129

A La Carte and Ultimate Inclusions Meal Plan supplement 90

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, pepper sauce, creamy blue cheese, cucumber raita *T*, housemade bbq, mango chutney *T*, mint coriander sauce *T*, mushroom sauce, saffron aioli, red wine jus, tamarind chutney *T*

Plate Garnish baked potato and sour cream, french fries, garlic naan, herb naan, cheese naan, green salad, jasmine rice, parata, pomme purée, saffron rice, sautéed garlic green beans, sweet potato wedges, tomato and onion salad

DESSERT

Chocolate Lava Cake

poached Williams pears, salted caramel ice cream

12

Crêpe Suzette Flambé

flambé cointreau, orange custard, coconut ice cream

12

Island Banana Dark Rum Flambé

vanilla ice cream, chantilly, almond, garden mint

16

Mango Tart Tatin

chocolate ice cream, sugar crumble

12

Ice Cream & Homemade Sherbets

daily flavour selection

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

Kandolhu Fruit Plate

9

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