

APPETIZERS

- PINCHO** 10
Marinated chicken skewers with ranch sauce
-
- TEMPURA** 12 
Mix vegetables, ponzu dressing
-
- TACO** 22
Pan fried fish, avocado, tomato salsa
-
- CROSTINI** 14 
Toasted bread with mix vegetable tartine

STARTERS

- CEVICHE** 18
Wahoo, coconut milk, spring onion, peanuts, onion crisp, lime sauce
-
- TATAKI** 14
Smacked tuna, sesame, pea shoots, teriyaki sauce
-
- ANTIPASTI** 12 
Grilled vegetable, halloumi, olive, garlic pesto dip
-
- SIZZLING CALAMARI** 16
Szechuan spice ginger, chili citrus marmalade



SALADS

- AVACADO & PINK GRAPEFRUIT SALAD** 12 
Spinach, lettuce, citrus sweet dressing
-
- CAPRI** 14 
Buffalo mozzarella, Roma tomato, avocado, aubergine chips
-
- COBB** 14
Romaine, blue cheese, bacon, sweet corn, quail Egg
-
- GREEK QUINOA** 15 
White quinoa, pomegranate, fresh coriander, citrus dressing
-
- CRIMSON MELON** 14 
Water melon, feta cheese, honey lemon vinaigrette, roasted melon seeds
-
- CHANDLER STRAWBERRY** 16
Baby spinach, caramelized apple, dill mustard, strawberry

ADD TO SALAD +

Grilled Salmon 10

Grilled Prawns 8

Grilled Chicken 6

Please let us know if you have any other preferences or allergic intolerance
All prices are in US dollars, subject to 10% service charge and 12% TGST

 Contains Nut

 Vegetarian

 Contains Alcohol

SOUPS

- GAZPACHO** 10
Tomato, watermelon, capsicum, shortbread
-
- BEEF CONSOMMÉ** 14 
Beef broth and brunoise vegetables

FROM THE GRILL

Any main course from the grill includes a choice of two side dishes

FRESH TUNA STEAK 28
Steak with mango salsa

DARNE OF WAHOO 35
Plancha grilled fresh darne of wahoo with sauce vierge

FRESH WHOLE FISH 32
Maldivian spice infused whole baked reef fish

SALMON STEAK 38
Pan seared Norwegian salmon steak, white lemon butter sauce

JUMBO PRAWNS 48
Garlic marinated grilled prawns with Piri-Piri sauce

MALDIVIAN LOBSTER 110
700gm to 800gm grilled rock lobster with garlic butter sauce

DUCK BREAST 35
Seared crispy duck breast with blueberry sauce

FILLET OF BEEF 38
180gm Australian grilled beef tenderloin with béarnaise sauce

SAUCES 3

Béarnaise
Black pepper Jus
Red wine jus
Beurre maître d'hôtel
White lemon butter sauce
Sauce vierge
Mango salsa
Meunière sauce

SIDE DISHES 6

Roasted baby potatoes
Hand cut potato wedges
Creamy mash potatoes
Sweet potato chips
Grilled corn on the cob
Grilled asparagus
Sautéed broccoli & cauliflower
Char grilled aubergine
Roasted pumpkin
Mix grilled vegetables
Mesclun salad
Basmati rice

RIB EYE STEAK 48
180gm Australian char-grilled rib eye steak with red wine jus

LAMB RACK 42
Australian grilled rack of lamb with rosemary reduction

POLLO A LA BRASA 30
Roasted half chicken with honey and mustard sauce

SEAFOOD PLATTER 78
Maldivian lobster, tiger prawns, calamari, reef fish

MEAT PLATTER 58
Beef, duck, chicken, lamb

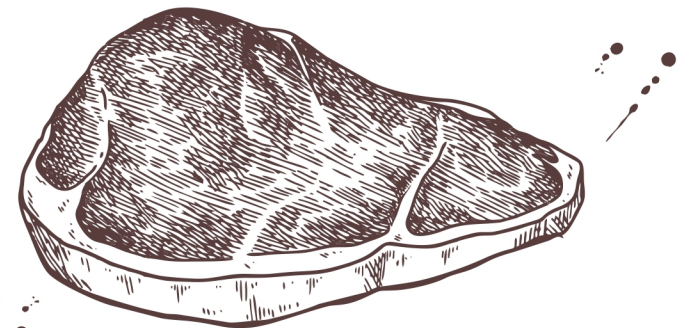
CAULIFLOWER 22
Curry sauce, bean puree

TEX MEX VEGETABLE 24
Marinated grilled vegetables, corn on the cob

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DESSERTS

SORBET

8

Basil & strawberry

Mango mint

Pineapple lemongrass

Mixed berries

Screw pine

HOMEMADE ICE CREAM

Coconut ice cream

10

Green tea ice cream

12

BERRY CRUMBLE

12

Warm mix berry crumble with ice cream

SMOKED ORANGE ALMOND CAKE 15

With orange reduction sauce and vanilla ice cream

CHOCOLATE OATMEAL MOON PIE

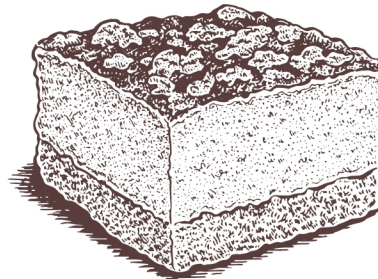
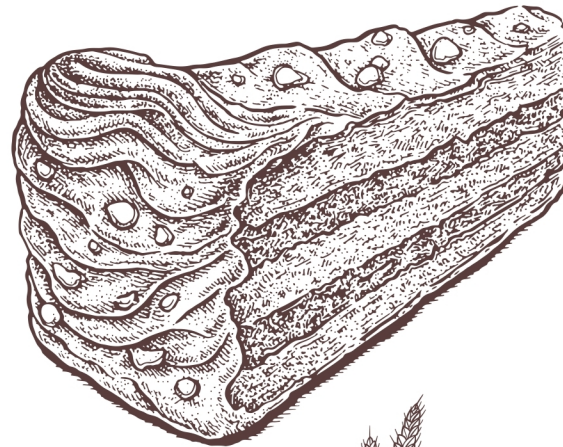
14

With chocolate ice cream

BANANA BRULEE TART

14

With caramelized banana



GERIKIRU BOAKIBA

12

Sweetened condensed milk cake
(Maldivian speciality)

BARABO KAASHI PUDDING

12

Pumpkin coconut milk pudding

FRESH FRUIT PLATTER

16

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