



ANGSANA
VELAVARU

Azzurro Restaurant

Dinner Menu

19.00hrs – 21.30hrs

*All-inclusive packages included three courses

*Exclusive menu not included for any of the packages

Old Persian “lâžvard / lâžavard”, meaning “azure, heaven, sky”; Azzurro is the “stone of heaven” or “sky stone”.

Appetizers

Antipasti 36

Prosciutto Ham, Speck Alto Adige Ham, Milano Salami, Buffalo Mozzarella Cheese, Grilled Capsicum, Grilled Aubergine, Olives, Vine Tomato, Wild Arugula, Homemade Pesto and Balsamic Reduction Tempeh Platter

Black Mussels 38

Black Mussels with Tomato Concasse and Italian Basil (Choice of Appetizer or Main Dish)

Beef Tartare 38

Angus Beef Tartare with Dijon Mustard, Egg Yolk, Red Onion, Parsley, Crushed Pepper, Capers and Greens. Vietnamese Tofu Roll

Tuna Carpaccio 30

Maldivian Yellowfin Tuna Peppered Carpaccio with Shaved Parmesan Cheese and Virgin Olive Oil.

Baby Octopus 32

Slow Cooked Maldivian Young Octopus with Potatoes, Capers, Black Olives and Tomato



Signature



Vegetarian



Contain Nut



Seafood



Dairy











Raw Food










Contain Pork

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Salad

- Summer Salad**  **30**
Fresh Young Spinach with Orange, Fresh Strawberry, Avocado, Pink Grapefruit and Grilled Tiger Prawns with Strawberry Balsamic Dressing.
- Caesar Salad**    **27**
Romaine Lettuce, Crispy Bacon, Garlic Croûtons, Shaved Parmesan Cheese, Choice of Smoked Salmon, Chicken or Prawns and Homemade Caesar Dressing.
- Saku Tuna**   **28**
Seared Tuna with New Potato, Vine Tomato, Black Olives, French Beans, Red Onion, Asparagus, Rocket Leaves, Egg and Honey Mustard Dressing.
- Char Grilled Salad**   **25**
Char Grilled Salad with Leeks, Capsicum, Wild Tomato, Buffalo Mozzarella Cheese and Hazelnut Dressing.

Soups

- Lobster Bisque**    **28**
Lobster Bisque with Broiled Prawn and Fresh Herbs.
- Spinach Cream Soup**   **22**
Cream Soup with Wild Spinach and Thyme Croûton.
- Tomato Soup**   **22**
Roasted Tomato Soup with Garlic Croûton.

Mains

- Reef Fish**  **45**
Poached Reef Fish with Parmesan Cheese Risotto,
Roasted Tomato, Capsicum and Saffron Nage.
- Seafood Skewers**  **44**
Prawns, Calamari, Mussels, Reef Fish, Garlic, Parsley Butter, Steamed Rice
Served with Green Salad.
- Tuna Steak**  **44**
Balsamic Vinegar Marinated Tuna
Served with Sauteed Spring Vegetables.
- Grilled Chicken Breast A la Diavola**  **44**
Grilled Chicken Breast, Tomato, Caper, Black Olives Sauce,
Thyme Ratatouille.
- Duck Confit**  **46**
A la Orange with Star Anise Senses and Grilled Asparagus.
- Australian Beef Tenderloin**  **48**
Australian Beef Tenderloin
Served with Mashed Garlic Potato and Red Wine Sauce.
- Spaghetti Aglio e Olio**  **32**
Traditional Italian Pasta with Garlic, Olive Oil, Red Chilli Flakes and
Parmesan Cheese
- Risotto**  **42**
Traditional Risotto with Porcini Mushroom, Morel Mushroom,
Mascarpone Cheese and Truffle Oil.



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Azzurro Exclusive

Australian Jack's Creek Wagyu Grain Fed Beef

Wagyu Cattles are Grain Fed for 450 days. The Grains and Rations are designed based on the similar Programs as done in Kobe, Japan. Such Sophisticated Rations and Long Feeding Furthers Ensures Great Texture and Taste-over All Eating Experience. Only Top 5% of Cattles in Australia Fall into This Group. Very High Quality Beef, the Level of Intramuscular Fat, Better Known as Marbling, Assists in Preventing Moisture Loss During Cooking, Stimulating Flavors and Juiciness During Eating.

Marble 6 Grain Fed  **120**
Wagyu Beef Sirloin 250 Grams

Marble 9 Grain Fed
Angus Beef – Australian

Angus Beef Tenderloin 240 Grams **65**
Angus Beef Rib Eye 300 Grams **70**
Angus Beef Sirloin 280 Grams **55**

Vegetables: **12**

Sautéed Mushroom
Roasted Garlic- Rosemary Potatoes
Sautéed Asparagus
Creamy Mashed Potato with Parmesan Cheese
French Fries
Broccoli Gratin
Steamed Vegetables

Sauces:

Red Wine
Rosemary
Béarnaise



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Azzurro Exclusive

Jumbo Tiger Prawns 95

Clear Soup with Grilled Garlic Tiger Prawns with Lemon, Grapefruit, Onion and Parsley.

Rack of Lamb 95

Rack of Lamb with Pine Nut Ratatouille, Roasted Garlic and Demi Glaze.

Tasmanian Salmon 65

Grilled Salmon Steak with Parmesan Cheese, Mashed Potato, Salmon Roe, Beurre Blanc Sauce.

Maldivian Grilled Lobster (750Gm) 120

Grilled Lobster with Garlic Butter Sauce
Served with French Fries and Green Salad.



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Desserts

- The Chocolate**   **20**
Flourless Cake with Raspberry, Black Currant and Gooseberry
- Classic Bourbon Vanilla Crème Brûlée**  **20**
Classic Bourbon Vanilla Crème Brûlée with Blueberry, Gooseberry and Red Currant
- Strawberry Cheese Cake**  **22**
Cheese Cake with Fresh Strawberry and Orange Reduction
- Peach Melba**  **20**
Slow Cooked Peach Compote with Homemade Strawberry Ice Cream, Melba Sauce and Whipped Cream
- Warm Apple Crumble**  **20**
Classic Apple Crumble with Homemade Vanilla Ice Cream
- Orange Sorbet**  **20**
Homemade Orange Sorbet in Frozen Orange Shell
- Young Coconut Sorbet**  **20**



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