

TO START

Baked stuffed eggplant

Chick peas, tomato, spinach, cumin, coriander

Boshi Sataini

Roast eggplant, chilli, coriander, tuna

Fen Folhi

Sundried tomato hummus, milk crêpe

Pumpkin and kopee leaf salad

Roast pumpkin, pork belly, peppers, feta cheese

Grilled Seafood Salad

Celeriac and apple remoulade, passion fruit dressing

Maldivian Lamb Roshi

Grilled coconut chapatti bread, lamb kebab, mint chutney

Grilled Scallops

Squash noodles, curry mousseline

Mini Crab Cake

Mango, papaya, lime, lemongrass aioli

Tuna Ceviche

Marinated yellow fin tuna, tomato, chilli, citrus, coriander

Prawn Ravioli

Corn puree, virgin sauce

Selection of 3 appetizers

36

Selection of 5 appetizers

55

SOUP

Maldivian cauliflower and coconut

18

Cumin, coriander, roasted cauliflower, coconut cream

Tuna Garudhiya

20

Clear tuna soup, chapatti, lime, green chilli

Shellfish Bisque

24

Mussels, scallops, shrimps, crab claws

FROM THE WOOD OVEN

Roast Chicken	42
Marinated baby chicken, roasted root vegetables, thyme jus	
Veal Chop	45
Carrots, eggplant, fava beans, potatoes, madeira sauce	
Braised Lamb Tagine	42
Lamb stew, honey, almonds, pita bread	
Red Snapper Fillet	42
Black bean compote, preserved lemon, fresh herbs	
Confit of Yellow Fin Tuna	42
Broad beans, tomato confit, planeta olive oil	
Whole Reef Fish	65/95/120
Baked in Hadahaa banana leaf, lemon, chilli, herbs	

FROM THE GRILL

Kindly choose your preferred spice rub seasoning to enhance your choice of Grill item.

Lonumirus

A spice rub derived from curry leaves, cumin, chilli and garlic that is hand ground to a smooth consistency. Lonumirus is delicate and pairs well with meats and poultry.

Addu Havaadhu

Cumin, fennel seeds, coconut and ginger crushed together to form a sensational seasoning particularly suited to seafood.

Maldon salt and pepper

MEATS

Angus Tenderloin	220 gm	50
Black Angus Sirloin	340 gm	45
New Zealand Lamb Chops	300 gm	50
Veal Chop	300 gm	50
Wagyu Tenderloin	220 gm	65
Wagyu Rib Eye	300 gm	80

FISH

Grilled Tiger Prawns		45
Grilled Reef Fish Fillet		42
Grilled Rock Cod		45
Grilled Whole Lobster		80
Surf n' Turf		65
Tenderloin 110 gm, half lobster tail		

SAUCES

Lemon basil cream
Fennel
Spicy papaya
Saffron aioli
Red wine jus
Barbecue sauce
Béarnaise

SIDES

6

Sweet potato gratin
Pandan scented rice
Smoked pepper cous cous
Spiced pumpkin
Wood roasted root vegetables
Grilled asparagus
Eggplant bayaldi

All grilled main courses are accompanied by a sauce of your choice

DESSERTS

Maldivian Milk Doughnut Gulab jamoon, pistachio ice cream	25
Kiru Bokiba Maldivian rice cake, caramelized coconut, rose ginger ice cream	24
Sticky Banana Pudding Honeycomb ice cream	25
Caramelized Apple Puffs Apple compote, vanilla sauce	24
Palm Sugar Tapioca Pearls Coconut sorbet, jelabi	25
Pumpkin Brûlée Pumpkin compote, eggless cake	25
Exotic Fruit Salad Vanilla ice cream	24
Homemade Ice Cream per Scoop Vanilla, chocolate, caramel, pistachio, honeycomb, strawberry	5
Homemade Sorbet per Scoop Coconut, passion fruit, chocolate orange, lemon	5