

STARS



March Thursday 18th 2010

Entrée

Garlic prawn mille feuille, braised leek, asparagus, dill beurre blanc 20

Forest Mushroom Soup with chives V16

Seared BBQ Beef salad with pickled apple, pomello, crispy lettuces 20

Warm grilled duck salad, pine nuts, cherry tomatoes, green mango & dashi dressing 20

Grilled scallops & salt & pepper squid, garlic aioli, tomato vinaigrette 18

Main

Sri Lankan Chicken curry, masala Papadam Steamed Samba Rice & cucumber raita, chutney 28

Australian beef tenderloin, gratin potato herb spazle, mushroom ragout, pan jus 34

Sauteed reef fish, lobster, prawn & scallops cassoulete 32

Roasted vegetable lasagna with tomato coulis, chick peas tagine 28V

Maldivian lobster subject to availability cooked to your liking for **US\$16** per each 100g

Dessert

Brioche Pudding, vanilla sauce, vanilla ice cream 14

Ruby Peach mousse, strawberry jelly with strawberry sorbet 14

Chocolate caramel tart, pistachio ice cream 14

Fresh seasonal fruits with island made sorbet 14

Fine cheeses with sun dried fruits & oatmeal biscuits 18

V = vegetarian

All Prices are in US\$ and subject to 10 % Service Charge