

Café Landaa

Starters

Pan Seared Foie Gras <i>Five spice pineapple compote and coconut brioche</i>	30
Café Landaa Garden Greens <i>Sesame soy dressing</i>	15
Tempura soft shell crab <i>Asian glass noodle slaw</i>	25
Asparagus and Tomato Salad <i>Macadamia nuts, arugola and goat cheese</i>	20
Shallot Ponzu Marinated Beef Carpaccio <i>Wild mushroom salad and Thai basil drizzle</i>	28
Gado Gado <i>Indonesian vegetable salad with peanut sauce</i>	20
Samosa <i>with mint chutney</i>	18
Thai Beef Salad <i>Cucumber, tomatoes and glass noodles</i>	26
Home made crabmeat spring roll <i>Green mango salad, shrimp cracker and sweet chili sauce</i>	23

Soups

Tom Yum Goong <i>Spicy Thai shrimp broth</i>	19
Soup of the Day <i>Please inquire for today's offering</i>	17
Spicy Coconut Soup <i>With ginger steamed lobster and cilantro cream</i>	19

**Prices are quoted in US\$ and subject to 10% service charge and applicable taxes.
Half portions of all menu items are available for our younger guests, aged 9-12 years*

Main Dishes

Lemongrass Butter Poached Maldivian Lobster Tail <i>Coriander polenta cake, caviar bisque</i>	72
Harissa Marinated Lamb Chops <i>Dried fruit and pistachio cous cous, mint raita</i>	50
Australian Black Angus Beef Tenderloin <i>Roasted garlic smashed potatoes, local wilted greens, cabernet reduction</i>	58
Oven Roasted Corn Fed Chicken Breast <i>Scallion potato croquette, roasted red pepper teriyaki sauce</i>	42
Sweet and Sour Pork <i>Peppers, pineapple and onions, shrimp fried rice</i>	40
Udon Noodle Bowl <i>Green tea smoked duck breast and leaf vegetables</i>	37
Miso Crusted White Snapper <i>Pickled plum and lime rice, baby bok choy</i>	44
Steamed Bean Curd <i>Asparagus, mushrooms and soy glaze</i>	30
Maldivian fish curry <i>in a blend of spice & coconut with steamed rice</i>	34
Beef Rendang <i>Malaysian spicy beef flavored with lemongrass with steamed rice and cucumber</i>	39
Murgh makhni <i>Boneless chicken roasted in tandoor oven & cooked in tomato sauce</i>	33
Nasi Goreng <i>Indonesian wok fried rice with chicken, fried egg, & mix satay</i>	30
Pad Thai <i>With shrimp, tofu and chicken</i>	34
Sushi and sashimi plate <i>Assorted nigiri sushi, sashimi & maki roll with wasabi, ginger and soy</i>	48
Tikka plate <i>Chicken, lamb chop & prawn tikka served with homemade chutney & pickles</i>	42

**Prices are quoted in US\$ and subject to 10% service charge.
Half portions of all menu items are available for our younger guests, aged 9-12 years*

Side Dishes

Steamed jasmine rice	7
Cheese/plain/herb or garlic naan	9
Wok fried vegetables with black mushrooms	11
Five queen daal <i>House lentil curry</i>	11
Pineapple fried rice	12
Vegetable Biryani with cashew nuts	12

**Prices are quoted in US\$ and subject to 10% service charge
Half portions of all menu items are available for our younger guests, aged 9-12 years*