



island hideaway

## Tapas

Tempura fried prawns, Thai papaya salad  
\$ 27.50

Chorizo sausage, white bean puree, parsley salad  
\$ 19.50

Vietnamese vegetable, chicken rice paper rolls, chilli dipping sauce  
\$ 19.00

Assortment of mediterranean mezzah  
\$ 19.00

Char grilled cuttle fish, garlic, parsley, preserved lemon  
\$ 19.00

Assorted maldivian tapas plate  
\$ 19.50

Lamb & merguez sausage skewers, caponata salad  
\$ 21.50

## Soup, Sandwiches & Salads

Vietnamese pho bo clear beef broth, vegetables, rice noodles & condiments  
\$ 19.50

Cream of chicken & sweet corn soup, leeks julienne  
\$ 18.00

Traditional maldivian fish soup (Garudiya)  
\$ 19.50

Table tomato, onion, basil bruschetta, bocconcini, olive tapenade  
\$ 18.00

Marinated prawn & scallop, lobster, avocado salad, lemon infused olive oil  
\$ 30.00

Thai seasoned chicken salad, wonton wafers  
\$ 24.00

Toasted herb bread steak sandwich, cheddar cheese, seasonal salad, tomato chutney  
sea salted roasted potato wedges  
\$ 26.50

Island hideaway club sandwich, honey glazed ham, egg, chicken,  
cheese avocado, seasonal salad  
\$ 24.00



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## Meat & Poultry

Char grilled pepper crusted angus rib eye 7oz, garlic crushed potato, tomato chutney, pan jus  
\$42.00

Oriental roasted duck, papaya, cucumber, coriander salad ginger jus  
\$40.00

Grilled rosemary rubbed lamb chops, piperade, tzatziki dressing  
\$42.00

Oven roasted chicken breast, curry flavoured cauliflower, snowpea tendrils, raisins  
\$34.00

Veal piccata, buffalo mozzarella, rocket leaf salad, tomato salsa  
\$36.00

Char grilled angus sirloin 8oz, sauted kipler potato caramelized onion,  
roasted beans, pan jus  
\$39.00

## Spiced

Kulimas spicy maldivian style fish curry, roshi, pappadoms, mango relish  
\$30.00

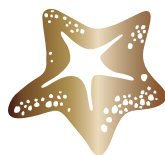
Chicken kalupol sri lankan style basmati rice, pappadams & chutney  
\$30.00

Nasi goreng malayasian fried rice, chicken satay, fried egg, cucumber, tomato,  
pineapple mint salsa  
\$29.00

Maldivian fried fish local reef fish, maldivian spiced, taro wafers, tomato relish  
\$28.00

Thai seafood laksa a variety of seafood, spiced coconut broth, bean sprouts, coriander  
\$29.50

Sri lankan lamb curry basmati rice, coconut sambal & roshi  
\$42.00



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## Fish & Shellfish

*Pan fried catch of the day, nicoise salad, lemon olive oil*  
\$ 38.00

*Traditional beer battered rai mas (red fish), french fries, seasonal salad tartare sauce*  
\$ 32.00

*Simply grilled sea bass, saffron kiptler potatoes, salsa verde*  
\$ 36.00

*Char grilled prawn, reef fish lemongrass skewers, copy leaf  
and coconut salad, fragrant rice*  
\$ 34.00

*Grilled king prawns, green mango, papaya, banana, coconut,  
chilli salad coriander aioli*  
\$ 36.00

*Grilled 1/2 lobster with your choice of style thermidor, mornay, thai, garlic butter,  
garden salad, potato wafers*  
\$ 76.00

## Noodles, Pasta, Risotto, Pizza

*Spicy singapore noodles, chicken, shrimps and vegetables*  
\$ 26.00

*Fettuccine, char grilled vegetables, olive oil, aged parmiggiano*  
\$ 26.00

*Udon noodles, mixed seafood, shallots, bok choy, miso broth*  
\$ 27.00

*Spaghetti, Angus beef bolognese, parmesan wafer, rocket leaves*  
\$ 28.00

*Wild mushroom risotto, rocket leaves shaved parmesan*  
\$ 26.00

*Margherita pizza, basil leaf salad, chorizo wafers*  
\$ 24.50

*Grilled mediterranean vegetable soft feta pizza, olive tapenade*  
\$ 26.00

*Prices are subjected to a 10% Service Charge & 3.5% Tourism Goods & Services tax*



*island hideaway*

## *Desserts*

*Chocolate meringue tart, coconut sorbet*

*\$ 18.00*

*French brie cheese , toasted ciabatta, apple*

*\$ 19.00*

*Lemongrass posset, strawberries, maldivian doughnut*

*\$ 20.00*

*Orange scented crème brûlée, grand marnier ice cream chocolate curls*

*\$ 19.00*

*Honey pumpkin pecan pie, candied walnuts, mascarpone*

*\$ 18.00*

*Tropical fruit plate, tropical ice cream*

*\$ 20.00*

*Caramelized pears, polenta & almond biscuit mascarpone cream, spiced apple sorbet*

*\$ 20.00*

*Berries, mille feuilles, amaretto flavored, ice cream*

*\$ 21.00*

*Apple, dates, mango crumble, cashew nut and honey ice cream*

*\$ 19.00*

*Assorted home made ice creams & sorbets*

*\$ 5.00 per scoop*