

	\$
<b>Entrées</b>	
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<b>Prawns Cappuccino</b> seafood bruschetta/parmesan foam	22
<b>Wild Mushroom bisque</b>  wild mushroom tortellini/white truffle oil	18
<b>Wagyu Beef carpaccio</b> cepes/celeriac/parmesan foam/rocket leaves/truffle oil	29
<b>Pan seared sea Scallops</b> <sup>n</sup> tarragon/soft-boiled egg vinaigrette	26
<b>Watermelon &amp; Buffalo Mozzarella Caprese</b> aceto balsamico/cherry tomato/basil oil	28
<b>Thin sliced Yellow fin Tuna</b> lemon dressing/zucchini/gorgonzola cream	26
<b>Salads</b>	
<hr/>	
<b>Lobster and Asparagus salad</b> <i>(not included in meal plan)</i> tarragon/soft-boiled egg vinaigrette	28
 <b>Mediterranean Seafood salad</b> melange of seafood/baby capers/radicchio/pesto	26
<b>Salad of Cherry smoked duck breast</b> <sup>n</sup> grilled fennel salad/caramelized oranges/toasted hazelnuts	24
<b>Penne and Grilled Chicken salad</b> rocket leaves/porcini mushroom/corn/roasted pepper/sundried vinaigrette	26


## Pasta & Riso

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<b>Linguini with raw Tuna</b> <sup>a</sup> baby capers/basil/rocket leaves/extra virgin olive oil	24
<b>Home made Lobster fettuccine</b> <i>(not included in meal plan)</i> asparagus/slow roasted eggplant/vine ripened tomato	34
<b>Spaghetti, Linguini or Penne bolognese</b> roasted baby tomatoes	25
<b>Homemade Squid ink fettuccine</b> <sup>v</sup> grilled prawns/roasted peppers/grilled eggplant	26
<b>Wild mushroom Risotto</b> saffron/parmesan/essence of lemon	29
<b>Linguini Primavera</b> <sup>v</sup> spring vegetables/extra virgin olive oil	20
<b>Gnocchi al Pesto</b> <sup>n v</sup> Pistachio pesto/mizuna/shaved parmesan	22
<b>Orecchiette ai Gamberi e Porcini</b> <sup>p</sup> prawns/porcini/smoked bacon	28
<b>Risotto ai Frutti di Mare</b> Lemon essence/saffron	28
<b>"Caramella" filled with buffalo mozzarella Putanesca style</b> <sup>n p</sup> Tomatoes/olives/caperberries/prosciutto/toasted pine nuts	30
<b>Goat cheese and Spinach tortellini</b> bean ragout/rocket leaves/pecorino mushroom	26



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 *Vegetarian option available*

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(Tourism Goods and Services Tax – T-GST – applicable from 01/01/2011 as per Maldives Inland Revenue Authority)

\$

	\$
<b>Olive Tree Specialities</b>	
<b>Blue water Prawns Spanish style <sup>a</sup></b>	36
king prawns/Spanish tortilla/red velvet sauce	
<b>Slow braised Beef short Ribs</b>	36
soft gorgonzola polenta/grilled pencil asparagus/candied peaches	
<b>Free range roasted baby Chicken Fornaretto <sup>a P</sup></b>	39
roasted fingerlings with pancetta/caramelized onions/red wine jus	
<b>Salmon Fillet "Saltimbocca" <sup>a P</sup></b>	35
shrimp risotto/black truffle/red wine glaze	
<b>Grilled Lobster (not included in meal plan)</b>	15
sautéed asparagus/haricot verts/preserved lemon/garlic butter	<i>per 100g</i>
<b>Beef tenderloin <sup>a</sup></b>	
white truffle potatoes fondue/red wine jus	
Angus	51
Wagyu (not included in meal plan)	81
<b>Beef strip Loin a la "Tagliata" style</b>	
fava beans/Tuscany pecorino/poached egg	
Angus	41
Wagyu (not included in meal plan)	71
<b>Moroccan spiced Lamb Tajine <sup>a</sup></b>	40
baked eggplant/dates/goat cheese	

## Desserts

<b>Classic Tiramisu <sup>a</sup></b>	18
Mascarpone amaretto cream	
<b>Chocolate Semifreddo</b>	15
chocolate parfait/passion fruit cream/raspberry sorbet	
<b>Pannacotta Caffè latte</b>	19
Mocha cream/nutella ice cream	
<b>Zuccotto <sup>n</sup></b>	15
ricotta mousse/almond sponge/marinated mango/mixed berry compote	
<b>Cannoli con Crema di Limoncello</b>	16
Fried vanilla cream/balsamic ice cream/macerated strawberries	
<b>Chocolate Mascarpone <sup>n</sup></b>	18
pistachios/Persian fairy floss	
<b>Cheese Selection <sup>n</sup></b>	21
walnut bread/ sourdough/crackers/quince paste	
<b>Trio of assorted Ice cream and Sorbets</b>	15
<b>Ice cream selection:</b> Strawberry/Vanilla/Chocolate/Mocha/Pistachio	
<b>Sorbet selection:</b> Raspberry/Strawberry/Passion fruit/Coconut/ Lemon/Mango	

Glass \$    Bottle \$

## Dessert Wine

<b>Muscat de Beumes-de-Venise</b>	13	89
France 2005		
<b>Chateau Les Justice, Sauternes</b>		240
Bordeaux, France 1999		
<b>Tokaji Aszu, 6 Puttonyos, Szt. Tamas</b>		260
Royal Tokaji, Hungary 1993		

## Port & Sherry

<b>Tio Pepe</b>	10
<b>Dow's Porto 1982</b>	35
<b>Fonseca 1994</b>	65

## Cognac & Brandy

<b>Torres Imperial brandy</b>	8
<b>Courvoisier X.O.</b>	26

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