

Starters

<i>Seared scallops on a cauliflower puree with crisp pancetta topped with salsa verde and tomato salsa.....</i>	<i>30</i>
<i>Tomato soup accompanied by a garlic crouton smoothed with baba ghannouj.....</i>	<i>16</i>
<i>Flaked Salmon and herb crab cake, pan fried and served with small greens and sour cream dressing.....</i>	<i>25</i>
<i>A strudel of braised cabbage and pancetta with shredded quail served on hot port wine butter.....</i>	<i>23</i>
<i>Sesame crusted Ahi tuna served on a salad of wild rocket, artichokes, green beans and citrus segments.....</i>	<i>27</i>
<i>Poached mussels in white wine herb sauce finished with cream with crusty baguette.....</i>	<i>25</i>
<i>Pan fried duck foie gras with toasted brioche on a pineapple, star anise paste.....</i>	<i>34</i>
<i>Black Angus beef carpaccio drizzled with olive oil served with arrugula and parmesan.....</i>	<i>21</i>
<i>“Table side” - white sea prawns pan fried with your choice of garlic cream of creole curry</i>	<i>29</i>

Prices are in US Dollars, subject to 10% service charge and 3.5% GST

Salads

*Shavings of Parma ham tossed in a salad of rocket leaves,
grilled artichokes and sun dried tomatoes with parmesan shavings.....25*

“Table side”- Caesar Salad

*crushed garlic, a squeeze of lemon, egg and fine Italian olive oil are
the start to this classic salad, tossed with romaine leaves,
crisp bacon, croutons, parmesan cheese and fresh cracked pepper.....22*

Greek salad – from the village,

*tomatoes, cucumber green bell pepper, red onions, kalamata olives
and feta cheese, dressed with olive oil and dried oregano24*

Marinated Bocconcini with olive oil, garlic and hand picked

basil leaves with cherry tomatoes23

Shredded duck tossed with selected stone fruits mesclun leaves

in a sherry vinegar dressing.....26

Sandwiches and more

*Club Sandwich – toasted double decker sandwich filled with bacon,
Lettuce, tomato, chicken and fried egg.....24*

*Cheese Burger – juicy grilled beef pattie topped with melted cheese on a bun with lettuce,
tomato, pickled cucumber, ketchup and mustard..... 28*

*Chicken burger – ground minced chicken with herbs and garlic
served on a bun with salad and garlic mayonnaise.....25*

*Steak sandwich – minute steak quickly grilled and served in a toasted baguette
with tomato, lettuce, sauteed mushrooms, grilled onion and seeded mustard.....25*

*Ham, tomato and cheese sandwich toasted or plain
served with a small mix green salad.....22*

*Prawn pita pocket – poached shrimps with lemon squeeze tossed
with cocktail sauce in a pita pocket with shredded ice berg..... 28*

*Crumbed fish sandwich – herb crumbed fish fillet in toasted baguette
with cos lettuce, tomato, cucumber and tartar sauce.....24*

*Chicken and avocado roll – chicken and avocado in a lemon mayonnaise
with torn basil leaves and tomato.....23*

All sandwiches and burgers are served with crunchy fries

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Pasta

*Sweet potato, basil and green olives filled agnelotti
tossed with sautéed baby spinach leaves, garlic and tomatoes.....31*

*Lobster tortellini with scallops and prawns on
pernod sauce with a herb pluche.42*

Spaghetti or penne pasta with your choice of

Marinara – seafood, garlic, olive oil, white wine and a touch of chilli.....38

Bolognese – home made ground beef ragout.....28

Romana – mushrooms, bacon and a parmesan cream sauce27

Napoletana – tomato sauce with garlic and basil topped with parmesan.....25

Main Courses

*Tournedos Rossini – tender medallion of beef tenderloin
topped with sautéed foie gras served on crouton with
sautéed mushrooms and truffle sauce.....64*

*Maldivian pumpkin and coconut curry
served with a tossed salad and steamed rice.....28*

*Succulent lamb rack spiked with garlic and rosemary
with spinach leaves and ratatouille cordoned by pesto scented natural lamb jus.....48*

*Crisp skinned salmon, pave sprinkled with Hawaiian red alae salt
and warm salad of leeks and tomato served with a green peppercorn butter sauce.....36*

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*Slow roasted pork neck with, casserole of white beans, tomatoes,
bacon, thyme and a touch of brandy, served with green beans.....30*

*Baby chicken grilled with garlic butter, served on green pea puree
sautéed potatoes with roasted garlic, green cabbage and seeded mustard jus.....34*

*Steamed tiger prawns on a bed of crushed potatoes asian greens,
slow roasted capsicums, in saffron and orange glaze 41*

Naladhu seafood dinner for two

*A sumptuous platter of local and imported seafood's
served hot and cold with an array of condiments, sauces and garnishes,
Coffin Bay oysters, salt & pepper squid, seared scallops, grilled banana prawns,
coral fish, tuna, spiny lobster, mussels and blue swimmer crab.....270*

The Grill

*Hand picked cuts simply brushed with olive oil
sprinkled with seasoning and flame grilled*

Black Angus Tenderloin.....55
Aged Australian Rib Eye.....46
New Zealand Lamb Cutlets.....48
Local Line Caught fish.....34
Maldivian Spiny Lobster.....95
Indian Ocean Tiger Prawns.....41

*All items come with tossed salad, your choice of chunky chips or mash potato and an
offering of Naladhu's, mustard, chutney and salt selection*

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Sweet Temptations of Naladhu

<i>White chocolate ice-cream served on a chilled espresso with baileys cream.....</i>	<i>19</i>
<i>Crème brulee, vanilla bean, berry and caramel served with butter biscuit.....</i>	<i>19</i>
<i>Rich almond tart, plump raisin and cinnamon compote.....</i>	<i>19</i>
<i>Coconut panna cotta, papaya, lime and mint salad.....</i>	<i>19</i>
<i>Warm apple, cinnamon and berry crumble with thick cream</i>	<i>19</i>
<i>Banana plate -Iced banana parfait, roasted banana tart and banana butterscotch.....</i>	<i>19</i>
<i>Tropical fruit and sorbet selection drizzled with palm syrup.....</i>	<i>19</i>

Cheese Selection

<i>A fine selection of cheese served with water biscuits and fig preserve.....</i>	<i>26</i>
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