

# Reethi Restaurant

## ❖ Breads

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<b>Mini Baguette</b> Confit Garlic	V	8
<b>Bruschetta</b> Vine Ripened Tomato, Olive Oil and Balsamic	V	8
<b>Naan Bread</b> Garlic and Butter	V	10

## ❖ Sharing Platter (For 2)

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<b>“East”</b> Thai Crab Cakes, Vegetable Spring Rolls, Vietnamese Spring Rolls, Chicken Satay	44
<b>“West”</b> Salami, Parma Ham, Air Dried Beef, Smoked Salmon, Artichokes, Olives, Sundried Tomato, Mushrooms, Mozzarella Bocconcini, Parmesan Cheese, Crispy Calamari, Arancini di Riso	48

## ❖ Appetizers

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<b>Foie Gras</b> Fig Compote with Brioche	34
<b>Angus Beef Carpaccio</b> Rucola, Parmesan Shavings, Lemon and Extra Virgin Olive Oil	30
<b>Crispy Fried Calamari</b> Lemon Aioli	22
<b>Slow Cooked Veal Loin</b> Tuna Cream Sauce, Wild Caper Berries	30
<b>Pan fried Taraba Crab Cakes</b> "Green Goddess" Mayonnaise	28
<b>“Blue Fin” Tuna Tartar</b> Bottarga and Citrus Dressing	32
<b>Vegetable Spring Rolls</b> Asian Salad with Sweet Chili Dipping Sauce	V 22
<b>Vietnamese Rice Paper Roll</b> Prawn, Duck, Herbs, Vegetable and Sweet and Spicy Dipping Sauce	22

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## ❖ Salads

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<b>Reethi Caesar Salad</b>		24
Baby Gem Lettuce, Bacon, Garlic Croutons and Anchovy Dressing		
With Chicken / With Tiger Prawns		26/28
<b>Rah Salad</b>	<b>V</b>	24
Garden Greens, Vegetables, Tomatoes, Quail Eggs, Avocado and Balsamic Dressing		
<b>Caprese Salad</b>		22
Buffalo Mozzarella, Vine Ripen Tomato, Olives, Basil and Olive Oil Dressing		
<b>Rucola Salad</b>	<b>V</b>	20
Parmesan Shavings and Aged Balsamic Dressing		
<b>Niçoise Salad</b>		24
Seared Rare Tuna, Beans, Olives, Tomato, Kipfler Potato and Poached Egg		
<b>Traditional "Cobb" Salad</b>		24
Boiled Egg, Avocado, Cherry Tomato, Crispy Bacon, Chicken, Cos Lettuce, Blue Cheese		
<b>Thai Chicken Salad</b>		24
Marinated Chicken, Lemongrass, Kaffir Lime, Chili, Mint, Coriander and Cashew Nuts		
<b>Yam Neua Yang Salad</b>		24
Grilled Spicy Beef, Lemongrass Chili, Lime and Mint		
<b>Poached Lobster Salad</b>		34
Mixed Leaves, Avocado, Cherry Tomatoes, Green Beans, Saffron Potato and Citrus Dressing		

## ❖ Soups

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<b>Vegetable Minestrone</b>	<b>V</b>	20
With homemade Cheese Ravioli		
<b>Chilled Tomato Soup</b>		22
With Basil Marinated Lobster		
<b>Thom Kha Gai</b>		24
Chicken in a Spicy Green Curry, Kaffir Lime, Chilies and Coconut Milk		
<b>Cantonese Style Chicken Wonton Soup</b>		22
BBQ Duck, Spinach, Bean Sprouts, Chicken Dumpling and Crispy Garlic		
<b>Thom Yam Goong</b>		22
Spicy Prawn Soup with Lemongrass		
<b>Roast Butternut Pumpkin Soup</b>		24
Smoked Duck Breast, Ginger, Spring Onion		
<b>Crab and Sweet Corn Soup</b>		26
Blue Crab with Sweet Corn		
<b>Bouillabaisse Soup</b>		26
Cooked fish, Shellfish, Vegetables, Flavored with a Variety of Herbs and Spices		

*V Vegetarian Option*

*All prices are in US dollars and subject to 10% service charge plus 3.5% GST*

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## ❖ Pasta

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<b>Potato Gnocchi</b>	28
Braised Lamb Shank Ragout with Pecorino Cheese	
<b>Spaghetti</b>	36
Clams and White Wine Sauce, Bottarga Flakes and Parsley	
<b>Seasonal Seafood Risotto</b>	38
Prawns, Reef Fish, Calamari, Lobster and Clams	
<b>Black Truffle and Wild Mushroom Risotto</b>	38
With "Reggiano" Parmesan	
<b>Homemade Spinach and Ricotta Cheese Ravioli</b>	V 28
Sun Dried Tomato, Artichokes, Olives and Tomato Sauce	
<b>Chef Walter - Homemade Beef Lasagna</b>	32
Parmesan Cream Cheese Sauce	
<b>Penne all'Arrabbiata</b>	V 26
Garlic, Tomatoes and Red Chilies Cooked in Olive Oil	

## ❖ Pizza

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<b>Margherita Pizza</b>	V 24
Tomato, Mozzarella and Oregano	
<b>Tonno Pizza</b>	28
Tomato, Mozzarella, Indian Ocean Tuna, Black Olives and Sicilian Capers	
<b>Quattro Formaggi Pizza</b>	32
Mozzarella, Taleggio, Gorgonzola and Parmesan	
<b>Prosciutto e Ricotta Pizza</b>	32
Tomato, Ricotta, Mozzarella, and Parma Ham	
<b>Pepperoni Pizza</b>	32
Tomato, Mozzarella, Spicy Salami, Bell Peppers and Onions	
<b>Caprese Pizza</b>	30
Buffalo Mozzarella, Sliced Tomatoes, Fresh Basil, Toasted Pine Nuts and Pesto	
<b>Rustichella Pizza</b>	32
Mozzarella, Parma Ham, Rucola, Cherry Tomatoes, Aged Parmesan Flakes	
<b>Ortolana Pizza</b>	28
Tomato, Mozzarella, Zucchini, Bell Pepper, Eggplant, Asparagus, Mushrooms	
<b>Chicken Tandoori Pizza</b>	32
Tandoori Chicken, Spanish Onion, Cherry Tomato, Mango Chutney	

# Reethi Restaurant

## ❖ Main Course

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<b>Lobster Thermidor</b> (HB Supplement 25) Potato Purée and Baby Vegetables	98
<b>Star Anise Spiced Confit Duck Leg</b> Chinese Cabbage, Shitake Mushrooms and Asian Broth	42
<b>Veal "Milanese"</b> Rucola and Tomato Salad	48
<b>Tandoor Selection:</b> Chicken, Lamb and Fish Kebab Cooked in the Tandoor, Mint Chutney Garlic Naan and Dal Makhani	38
<b>Tenderloin "Rossini"</b> Seared Foie Gras, Truffle Mash Potato and Crispy Italian Pancetta	46

## ❖ Main Course Sharing (For 2) *Please allow 35mins for preparation (HB Supplement 50)*

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<b>Whole Baked Line Caught Sea Bass</b> Sautéed Kipfler Potatoes, Baby Vegetables with Lemon "Beurre Blanc"	110
<b>Angus Beef "Chateaubriand"</b> Truffle Mash Potato, Baby Vegetables with Jus and Béarnaise Sauce	130
<b>Traditional "Peking Duck"</b> BBQ Duck with Julienne of Leeks, Cucumber, Pancakes and Hoi Sin Dipping Sauce	90

## ❖ Curries & Stir Fry

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<b>Divehi Ihi Riha</b> Maldivian Lobster Curry Cooked with Coconut Milk and Local Spices	44
<b>Tharukaaree Riha</b> Light Maldivian Vegetables Curry with Chapatti Bread and Brown Rice	V 28
<b>RoasKuri Kukulhu</b> Roasted Spring Chicken with Local Spices	34
<b>Sambel Goreng Udang</b> Sautéed Prawn with Chili, Onion and Steamed Rice	32
<b>Kai Pad Med Ma-Maung</b> Stir Fried Chicken with Cashew Nuts	28
<b>Indian Tasting Curry</b> Dal Makhani, Madras Potatoes, Steamed Rice with Butter Naan and Mint Chutney	V 32
<b>Murgh Makhani</b> Butter Chicken Cooked in Tomato Onion Gravy	34
<b>Traditional Balinese Nasi Goreng</b> Fried Rice with Chicken, Crab Meat, Crispy Shallots, Prawn Crackers, Spicy Tomato Sambal	26
<b>Wok Fried Black Pepper Beef</b> Wok Fried Angus beef in Black Pepper Served with Fried Rice	36

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## ❖ From the Grill

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Reef Fish (Catch of the day)			38
Maldivian Lobster (HB Supplement 25)			80
Atlantic Salmon			36
Tuna			36
Prawns			42
Barramundi			40
Chicken Breast			36
Lamb Rack			38
Australian Angus Beef:			
	Tenderloin	200 grams	44
		250 grams	60
	Strip Loin	200 grams	40
		250 grams	56
	Rib eye	200 grams	38
		250 grams	54
Australian "Tajima Wagyu" Beef: (HB Supplement 25)			
	Tenderloin	200 grams	92
		250 grams	110
	Strip Loin	200 grams	84
		250 grams	95

## ❖ Sauces

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Hollandaise, Béarnaise, Bordelaise, Lemon Beurre Blanc  
Gorgonzola Fondue, Forest Mushroom,  
Herbs de Provence Dijon Sauce, Green Peppercorn, Jus Roti

## ❖ Side Dishes *(All side dishes are \$8 per portion)*

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Beef-Steak Tomatoes and Arugula Salad	V
Steamed Rice	V
Baked Potato with Sour Cream and Chives	V
Flash Fried Crispy Onion Rings	V
Creamed Spinach	V
Truffle Mash Potato	V
Sautéed Snap Peas	V
French Fries	V
Boiled Green Asparagus	V
Thyme Sautéed Mushrooms	V
Steamed Broccoli, Brown Butter	V
Roasted Baby Carrots	V
Sautéed Kipfler Potato with Garlic and Rosemary	V

# Reethi Restaurant

## ❖ Cheese

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**International Chef's selection** 32

## ❖ Desserts

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**Traditional Pavlova** 19

Mango Whipped Cream, Fresh Fruits and Tropical Sorbet

**Rocky Road Chocolate Fondant** 19

Chocolate Fondant Filled with Marshmallow and Almond Chocolate, Served with Pistachio Ice Cream

**Mango and Star Anise Panna Cotta** 18

Mango Panacotta Lightly Flavored with Star Anise Spice served with Vanilla Ice Cream

**Lemon Tart "Modern Style"** 18

Lemon Sorbet

**Coconut and Lemongrass Sago** 18

Coconut Biscuit

**Sticky Date and Banana Pudding** 19

Old time Favorite Served with Rich Oreo Cookies Ice Cream and Caramel Sauce

**Citrus Fruits** 18

Orange Tuile with Pink Grape Fruit Sorbet

**Warm Apple Fine Tart** 19

Freshly Baked Warm Crisp Apple Tart Served with Cinnamon Flavored Ice Cream

**Passion Fruit Cheese Cake** 19

Caramelized Pineapple and Vanilla

**Rhubarb Tart** 19

Rose Water and Vanilla Clotted Cream

**Seasonal Fruits** 22

Freshly Cut Tropical Fruits

## ❖ Ice Creams

Madagascar Bourbon Vanilla  
Strawberry  
'Caraïbe' Valrhona Chocolate  
'San Pallegirino' Pistachio Ice Cream  
Maldivian Baby Banana  
"Oreo Cookie" Ice Cream  
Rum & Raisin Ice Cream

## ❖ Sorbets

Mango and Ginger Sorbet  
Coconut and Lemongrass  
Calamansi Lime and Orange  
Limoncello and Mint  
Pink Grape Fruit  
Tropical Fruit

\$8 per scoop