

TO START

tropical vegetable salad   

leaves | coconut | papaya | cucumber | peanut dressing

lobster salad  

lobster | mango | tomato | spring onion | sweet mango basil coulis

crab timbale 

crab | lime avocado mousse | papaya | passion fruit dressing

grilled scampi 

scampi | coriander | ginger | leaves | watermelon salsa | grapefruit reduction

yellow fin tuna tartar 

tuna | apple | fennel | orange raisin vinaigrette

seared sliced yellow fin tuna

tuna | orange | grapefruit | pomelo | ginger soy sauce

clear fish consommé 

seafood parcel | butternut squash

3 COURSE - USD 90 | 4 COURSE - USD 110

SUBJECT TO 3.5% GST AND 10% SERVICE CHARGE



MAIN

grilled market fish

daily catch | purple eggplant | sweet chili chutney | olive purée

saffron stewed reef fish

daily catch | roasted potato | lemon confit

char-grill yellow fin tuna

vegetable fries | tomato | onion | basil oil

maldivian seafood grill

daily catch | squid | slipper lobster | vegetable ragout | curry velouté

angus beef tenderloin

beef | roasted garlic | sweet potato | slipper lobster | lemongrass jus

linguini

lobster | tomato | basil | garlic

sautéed local vegetables

vegetables | chickpea beignet | semidried tomato | romesco sauce

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SWEET TEMPTATION

baked chocolate mousse, mandarin jelly 🍷
spiced seed croustillant | citrus sorbet

passion fruit crème brûlée
fresh mango sorbet | papaya | garden basil

lemongrass cloud 🍷
white chocolate crisp | cornmeal crumble
pineapple | maldivian bananas | coconut salad

single malt corretto affogato 🍷 🍷
coffee | whiskey | vanilla

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