



starter

- feta cheese** greek style feta cheese, watermelon, cherry tomato, extra virgin olive oil 🌿 16
- yellow fin tuna carpaccio** thinly sliced tuna, maldivian mango salsa, miso mayonnaise 🍷 22
- buffalo mozzarella** mozzarella cheese, tomato, rocket salad, black balsamic dressing 🌿 16
- prawn mango salad** grilled coriander prawn, fried peanut and sweet chili dressing 🌿 24
- chicken caesar salad** lettuce heart, grilled chicken breast, anchovies, bacon, parmesan 🍷 22
- our chef's mixed leaf salad** mixed leaves, local papaya, toasted coconut, ginger dressing 🌿 🍷 18
- crispy calamari salad** mixed leaf lettuce, fresh pineapple, capers, cucumber, oriental dressing 🌿 18

soup

- gazpacho and mozzarella** cold watermelon gazpacho, mozzarella cheese, green pistachio pesto 🌿 16
- mixed seafood broth** indian ocean seafood, lemongrass flavored broth, spring onion 16
- butternut pumpkin soup** sour cream, toasted walnut, brown butter 🌿 🍷 16

asian

- maldivian fish curry** made from daily caught reef fish served with chapatti bread and condiments 24
- ikan bakar sambal matah** balinese style grilled reef fish with mild spicy onion, tomato salsa 🌿 26
- chili prawn noodles** wok fried prawns with rice noodles and spicy ginger sauce 🍷 24
- char koay teow** fried flat rice noodles with vegetables, prawns, bean sprouts 24
- spicy beef noodles** stir fried yellow noodles, sliced beef, bamboo shoot, mushrooms, chili bean sauce 🍷 26
- beef katsu** breaded angus beef, japanese steamed rice, mixed salad, tonkatsu sauce 38
- nasi goreng kampung** south east asian fried rice, fried egg, beef satay, fried chicken, shrimp crackers 🌿 22
- chicken teriyaki** seared chicken thigh, japanese steamed rice, mixed salad & miso soup 36
- ayam panggang bumbu rujak** indonesian style roasted chicken with vegetable crudités and sambal 🌿 28

sandwich and burger

- angus beef burger** topped with melted cheese, tomato, lettuce, pickled onion 22
- roasted chicken ciabatta** crispy bacon, sliced tomato, lettuce, caramelized onion, dijon mustard 🍷 18
- vegetarian foccacia** roasted capsicum & zucchini, sun dried tomato, rocket leaves, sour cream 🌿 16
- tuna wrap** lettuce, avocado guacamole, sour cream, tomato & coriander salsa 18
- all sandwiches come with french fries and mixed green leaf salad*

pizza

- margherita** tomato, mozzarella, extra virgin olive oil 🌿 18
- white pizza** parma ham, champignon mushrooms, rocket salad, pine nuts, garlic oil 🍷 🌿 24
- marinara** tomato sauce, shrimps, calamari, mussels, capers and black olives 26

pasta

- seafood linguini** prawns, squid, lobster, fresh tomato, garlic and basil 28
- ravioli** cream cheese ravioli, toasted macadamia nuts, garden pea velouté, garlic oil 🌿 🍷 22
- bolognese** fettuccini, fine chopped angus beef ragout, tomato sauce 24

main course

- grilled white snapper fillet** scallop velouté, confit fennel, radish and beetroot salad 🍷 28
- yellow fin tuna steak** confit potatoes, tomato and coriander concassé, artichoke, citrus sauce vierge 26
- villingili fish & chips** maldivian grouper in crispy batter, french fries, crushed peas, tartar sauce 28
- grilled jumbo prawns** mango and papaya, light ginger and spring onion sauce 36
- corn fed chicken** creamy mashed potato, green vegetables, truffle jus 36
- rack of lamb** herb gnocchi, caponata vegetables, feta cheese, orange jus 🍷 46

grill

- grilled fillet of daily caught reef fish** 28
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|------------------------------|-------------------|-------|----|
| australian angus beef | rib-eye | 200gm | 36 |
| | sirloin | 200gm | 42 |
| | tenderloin | 200gm | 52 |

the grilled items are served with french fries, mixed salad choice of lemon butter sauce or hollandaise sauce

side dishes

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|--------------------|--------------|---------------|---|
| sautéed vegetables | steamed rice | mashed potato | 6 |
| green leaf salad | french fries | | |

🌿 vegetarian, 🌿 contains nuts 🍷 contains pork, 🍷 contains alcohol, 🍷 signature dish
All prices are in US dollars and subject to 3.5% GST and 10% service charge



desserts

tiramisù	12
mascarpone cream, coffee soaked italian biscuits 🍴	
crème brûlée	12
coconut and lemongrass crème brûlée	
chocolate mud cake	12
chocolate mud cake, tahitian vanilla ice cream 🍴	
cheesecake	12
mango and passion fruit cheesecake	
watermelon soup	12
chilled soup with yoghurt–lime sorbet, meringue crisp	
selection of fine french cheeses	18
truffle honey, lavosh, grapes and dried fruits	

🍴 *may contain traces of nuts* 🍴 *signature dish*

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