



RESTAURANT MENU

Make your own green salad (v)



"We grow a host of organic salads, herbs, vegetables on the island. These wholesome products are seasonal and the selection may vary, create your own salad by adding any of the following to our garden leaves"

Lava stone grilled organic vegetables, marinated olives, boiled egg, organic tomato, cucumber, pine nuts, marinated artichoke, buffalo mozzarella, tuna and dress them with organic pesto, tomato pesto, olive oil or balsamic vinaigrette

Twenty eight

Cold starters

Wagu beef pastrami with cinnamon and cloves, pommery mustard arugula salad

Fifty eight

❖ (v) Meli Melo of organic herb salad and Mediterranean delicacies with sweet ginger dressing and kalamata olive caviar

Twenty three

Six Tastes - Indian Ocean

Prawn sushi, crayfish tempura, tuna sashimi, seared reef fish, pan fried scallop and Maldivian seafood soup

Thirty five

❖ Steamed Maldivian rock lobster slices, wild papaya and cilantro salsa, crustacean cognac drizzle

Fifty nine

Corn-fed free range duck confit with organic leaves and egg salad, walnut vinaigrette, grandmarnier granita

Thirty two

☀ SLOW LIFE Reef fish carpaccio with wild beach lettuce sambols, homemade virgin coconut oil, and curry leaf pesto

Twenty nine

If you cannot find your favorite dish please contact our chef who will be delighted to propose an alternative



❖ Healthy and low calorie cuisine

Please note that all prices are in US Dollars & are subject to a ten percent service charge



Orange poached dill prawns with organic mint and sesame salad,
lemon green tea dressing

Thirty five

(v) Tandoor goat's cheese with fig mustard chutney,
rocket leaves and pear pickle

Twenty eight



SLOW LIFE Tuna tartar infused with Asian spices,
fresh cucumber and Thai mango

Thirty

Soups

Chilled soup of organic garden pumpkin puree with pancetta scallops sandwich

Thirty two

Fresh tomato gazpacho with crayfish and vegetable ratatouille

Forty five



SLOW LIFE Maldivian style Jumbo prawn soup served in a coconut shell

Thirty Four

Hot Starters

.. (v) Champagne and turnips risotto with asparagus and Maldivian pine nuts

Thirty five

Fresh crab spring roll with crispy soft shell crab, courgette,
carrot and wasabi mayonnaise

Forty Five

Seafood rice "Teli" with crab claws, scallop, calamari, saffron and parsley

Forty Eight

.. (v) Tortellini of morel mushroom with truffle olive salsa and beet root reduction

Thirty Four

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Spicy

.. Healthy and low calorie cuisine

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Main Course

Fish

Pan-fried reef fish with cumin carrot puree, brie cheese risotto and lobster drizzle
Forty Five

Arrack flambé King prawns and rainbow runner fillet with pot sticky
coconut rice, vanilla curry sauce
Fifty Two

❖❖❖ Seared Tuna with balsamic poached radish, bell pepper and bonito skordalia
Forty nine

Char grilled Maldivian rock lobster with organic garden greens
and ginger rice congee, garlic aioli
Sixty eight

Whole Maldivian style fish , served with tuna fried rice, cucumber
& tomato salad and three dips(for 2 people)
Sixty nine

Meat

Sizzling Club steak cooked on a hot lava stone with vegetables,
Rice and potatoes (for 2 people)
Eighty Five

"Three style lamb"
Seared tenderloin, Grilled cutlet, slow roasted shank served with
potato olive puree, port wine fennel compote and thyme scented lamb jus
Fifty nine

Grilled Angus beef tenderloin with organic vegetable ragout, basil crushed
potatoes, rosemary roasted tomatoes and star anise jus
Fifty Five

Roasted organic corn-fed chicken breast with sautéed leeks
and sweet corn truffle veloute, sundried tomato jus
Forty eight

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Home made pasta

Gnocchi with fresh garden herbs, lobster sauce and gorgonzola form
Forty eight

(v)Cinnamon papperdelle tossed with artichoke, Kalamata olives,
capers, chili, garlic and homemade virgin coconut oil
Forty five

Rustic beef lasagna in organic tomato compote
Thirty nine

❖❖❖ (v)Tortellini of morel mushroom with truffle olive salsa
and beet root reduction
Forty five

❖❖❖ (v)Champagne and turnips risotto with asparagus
and Maldivian pine nuts
Forty five

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The Wood Oven Treasure Menu

There is no big secret to this, at least not a world's best-kept secret. A wood-fired oven heats up and cooks our meals a lot better because of the heat stored in the dense walls. This heat radiates across the dome very evenly while the floor of the oven is slightly cooler than the top under which we place our meals.

It is in this environment that we propose a selection of dishes which will excite your taste buds!

We request a previous days reservation to arrange this experience

Traditional North Indian chicken makhini with papadum,
chutneys and steamed rice

Forty two

☼ Whole corn fed chicken (0.9 kg) and aromatic herbs baked in a bitter
chocolate crust with steamed rice and skewered vegetables

Eighty five (2 persons)

☼ Addu atoll style baked crayfish tail curry aromatized with Soneva
blended spices, steamed rice and skewered vegetables

Seventy five

Traditional lamb biryani with papadum, chutneys and sambals,
chapatti bread

Fifty five

☼ Rock sea salt and peppercorn crusted baked snapper with steamed rice
and skewered vegetables

Sixty

Chateaubriand stuffed with mushrooms crusted with thyme
and peppercorns, served with steamed rice and skewered vegetables, porcini jus

One hundred and fifteen (2 persons)

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