

Short Plates

Maldivian style chicken salad with banana flower, snake beans,
water spinach and a sweet sesame dressing ♦

usd 18

A selection of nori, maki, sashimi and japanese pickles
served with light soy ♦

usd 26

Tataki of maldivian yellow fin tuna, sesame wakame,
cucumber and a rice wine vinaigrette ♦

usd 19

Cucumber and yoghurt vichyssoise with fried onions and garlic chips ♦

usd 15

Curried pumpkin and coconut mulligatawny,
celestine of split peas and coriander

usd 15

Spiced gazpacho with parmesan cracknel and an avocado salsa ♦

usd 15

Char grilled baby octopus and palm hearts
with thai style green papaya and mango salad

usd 18

Confit of herb crusted tuna served niçoise style ♦

usd 19

♦ Indicates balanced cuisine™ options.

Please do let us know if you have any special dietary requirements
in order to facilitate your meal.

A 10% service charge will be added to your check.

Short Plates

Anjeer makai ki tiki
fresh corn, cottage cheese and fig kebabs with balsamic relish,
mint and tamarind chutneys

usd 18

Teriyaki grilled sweet potato with yasai yakitori ♦

usd 17

Finolhu caesar salad with shaved reggiano and garlic croutons
served with parma ham and anchovies or grilled chicken tikka

usd 22

Greek style salad of cucumber, tomatoes and red onions with persian feta,
mizuna greens and a lemon garlic dressing ♦

usd 19

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Pastas, Pizzas, Flat Breads

Penne with tuna, plum tomatoes, kalamata olives and argula,
fresh basil and parmesan ♦

usd 23

Filini with wild mushrooms, parmesan and basil oil

usd 23

Spaghetti with house reef seafood, tomato and fresh dill ♦

usd 27

Pizza of the day

please ask the server for the speciality pizza of the day

usd 27

Flat bread with sliced garlic, olive oil, aged parmesan cheese,
fresh herbs and rock salt ♦

usd 23

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Bowl Food... Soul Food

Chicken or vegetable toban yaki ♦

spring chicken morsels and shellfish or farm fresh vegetables with shiitake and greens in a soy broth infused with yuzu juice

usd 30

Thai style pad thai rice sheet noodles with bell peppers, chicken, prawns and egg, crushed peanuts and tofu ♦

usd 27

Malabar prawn curry ♦

arabian sea prawn, poached in a spicy curry of coconut, chillies and tamarind served with lentils and fragrant basmati rice

usd 39

Aloo gobi masala ♦

new potatoes stir-fried with florets of cauliflower in a tangy melange of cumin, black salt and fresh tomatoes

usd 22

Chicken parat pilav

marinated chicken and peas pilav, cooked in a brass skillet served with burnt garlic raitha and yakhni gravy

usd 30

Vietnamese turmeric chicken curry with coconut milk and boiled egg served with sticky rice or basmati rice ♦

usd 25

Sukiyaki ♦

served in traditional way with sliced beef, beaten egg and soy for dipping and japanese rice

thinly sliced beef served with a heated pot of green onions, mizuna, mushrooms and tofu in light soy stock

usd 39

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Long Plates

Fillet of reef fish
day's fresh catch by the house fisherman
grilled with fresh herbs and garlic, warm salad of cucumber and green beans,
red pepper coulis and lemon butter emulsion ♦
usd 29

Sandwich of grilled yellow fin tuna, argula, tomatoes, red onions
and a fried egg in an olive foccacia, fat chips and ketchup ♦
usd 26

Deep fried beer battered rainbow runner fillets with fat chips,
side salad and a house made tartare
usd 31

Choice of grilled, toasted or plain sandwich on rye, multigrain or white bread
with your selection of filling: honey-glazed ham, roasted chicken, smoked salmon,
italian salami or gouda cheese, tomato and cucumber
usd 27

The taj burger
australian pure beef burger with ripened dutch cheese, onions and a fried egg
on sesame seed crusted whole wheat bun
usd 32

Open burger of creole spiced potato and ricotta cheese cutlet
on an olive bap served plain or with cheese
usd 27

Rosemary and caramelized garlic scented chicken burger,
plain or with swiss cheese in a sour dough bread ♦
usd 27

Pav bhaji
recipe from the street vendors of Mumbai perfected by our chefs
soft buttered buns, toasted on an iron griddle,
served with a spicy vegetable curry and onion salad
usd 23

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Sides

Stir fried broccoli and baby corns with chili paste ♦
usd 9

Wok fried greens with garlic and soy ♦
usd 9

Lemon olive oil and potato mash
usd 7

Tak-a-tin vegetables grilled on an iron skillet with royal cumin,
green chilies and fresh coriander ♦
usd 9

Mixed leaves with balsamic dressing ♦
usd 8

Indian style green salad of onions,
tomatoes and cucumber with chilies on vine ♦
usd 7

Side serving of skinny chips or masala fat chips
usd 6

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