

## The Raw Bar

### STURGEON CAVIAR

indulge in it's decadence  
served with traditional condiments

**beluga** market price  
delicate buttery flavour, supreme beyond comparison

**imperial** market price  
befitting occasions

**osetra** market price  
pearl golden hue, elegant sophistication

**OYSTERS** raw on the half shell per piece 7  
served whatever way you like

au natural  
mango and chilli compote  
tomato jelly, sherry vinegar and salmon roe  
ceviche style

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST

## Sushi + Sashimi

visit the raw bar for **today's selection**,  
drawn from maldivian waters and beyond

as a light starter	55
in between	65
a meal by itself	75

or choose your favorite sushi:

california roll	8
crabmeat- avocado - apple - cucumber	
tekka maki	10
tuna roll	
kappa maki	10
cucumber roll	
karatsuke	10
deep fried spicy tuna roll- spring onion	
philadelphia roll	10
salmon- cream cheese- vegetable roll	
volcano roll	12
crab- scallop- chili aioli	
prawn tempura roll	12
deep fried prawn- japanese mayonnaise	

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST

## Airy (Sutata)

ise ebi karage 35

local lobster fritter - karage sauce

maldivian maguro tataki 26

seared tuna - crispy bread - tataki sauce

ohikashi 24

snapper - asian vegetables - dashi stock

hotate batayaki 28

seared scallops – vegetable - soy butter sauce

tori no kimuchi 26

seasonal chicken thigh - kimuchi zuke

japanese salmon and tuna tartar 32

caviar - wasabi - pepper sauce

## Airy

toddo island pumpkin soup crème fraiche - soft goat cheese	18
asian style fish soup fish dumplings – coriander ginger pesto	26
avocado crab starter mixed greens - passion fruit vinaigrette	32
glass noodle salad papaya - celery - cashew nut - pork belly	32
lobster mango cocktail chili dressing	44
stuffed prawns ravioli shitake parmesan flavour - tomato tarragon sauce	26
scottish salmon smoked salmon - mix herbs	25
prosciutto wrapped tuna fillet# # # # # wilted spinach - lemon beurre blanc	26

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST

## Plentiful

grilled tuna steak, bitter gourd salad broccoli - sweet potato slaw - truffle sauce	32
large sri lankan prawns mixed greens - pistachio relish	36
charred grilled maldivian reef fish grilled vegetables - tomato salsa	32
sesame crusted salmon bok choy - garlic mash - red curry topping	36
coconut crusted white snapper red sweet potato mash - shallot emulsion – curry flavoured sauce	34
grilled coconut polenta vegetables - danish feta cheese	28
creamy organic quinoa organic quinoa - mixed mushroom - chevre	26
agave glazed pork loin cous cous - papaya compote	38
charbroiled beef tenderloin crispy lotus root - baby organic spinach - red wine demi	75
land and sea beef ravioli - pecorino romano cheese – scampi spices – beef reduction	55

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST

## SIGNATURE TOUCH

### fusion of maldivian fish and seafood

175

grilled lobster - jumbo prawns - maldivian reef fish  
clams - scallops  
fried soft shell crab - langoustine

#### *side dish choices:*

lemon marinated grilled vegetables  
mixed green salad  
coconut rice

#### *sauce choices*

maldivian condiments  
yuzu beurre blanc  
garlic butter

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST

## What's your Wish? LOBSTER

market price

*please choose one of our cooking methods*

char grilled  
tomato butter

steamed lobster  
lemon soy ginger broth

maldivian style  
curry flavor - lobster

asian style  
spicy fried lobster wasabi pepper sauce

*served with:*  
mixed green salad with olive oil lime

*side dish choices*  
marinated grilled vegetable - steamed vegetable  
wok fried vegetable - stir-fry vegetable  
jasmine rice - coconut milk rice - sweet mashed potato

*sauce choices:*  
yuzu beure blanc - maldivian condiment  
dill lime sauce  
creamy lemon butter - garlic butter  
roasted pepper sauce

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST

## What's your Wish?

### FISH WHOLE OR FILLET

market price

please choose one of our cooking methods:

char grilled  
soy egg sauce

poached riesling  
lemon herb butter

shallow fry  
roasted pepper sauce

butter poached  
dill lime cream sauce

pan seared  
maldivian condiment

*served with :*  
mixed green salad with olive oil lime

*side dish choices:*  
marinated grilled vegetable - steamed vegetable  
wok fried vegetable - stir-fry vegetable  
jasmine rice - coconut milk rice - sweet mashed potato

*sauce choices:*  
yuzu beurre blanc - maldivian condiment  
dill lime sauce  
creamy lemon butter - garlic butter  
roasted pepper sauce

Please inform our service talents should you have any food intolerance or allergies  
All prices are in USD and subject to 10% service charge and 3.5% GST