STARTER

Burmese Mohinga Fish Soup (S)	23
Foie Gras & Prawn Wonton Soup (S)	29
Chilled or Steamed Oyster 12/24 (S) Garlic, lime & chilli dip	28/46
Maldivian Tuna Larb (S) Lettuce, crunchy rice, fragrant herbs & spices	29
Vietnamese Tofu Spring Roll (V) Nuac cham dipping sauce	24
Asian Style Tuna Tartare (S) Butter fruit, homemade crackers	29
Yam Woonsen (S) Chilled seafood, tomato, spring onion, lime & rice noodle	28
Steamed Fish Cake (S) Pickled apple & cucumber dressing	28
Sesame Coated Prawn & Rice Ball (S) Spicy sour sesame sauce	24
MAIN	
Sri Lankan Lagoon Crab (S) Black pepper, coriander, curry leaf & soy	59
Steamed Reef Fish (S) Ginger, coriander & shallots	36
Sri Lankan Lobster (S) Garlic, spring onion & XO sauce	78
Sweet Soy Eggplant Noodle (V) Mixed peppers, snake beans, baby corn & snow peas	29

FROM THE CHARCOAL GRILL

Gochujang Beef Fillet Pak choy	48
Banana Leaf Wrapped Reef Fish Maldivian spices	34
Satay Lilit (S) Balinese style minced reef fish satay	34
Thai Green Chicken Curry	34
Our mains are served with steamed rice & cucumber salad	
FROM THE SEAFOOD DISPLAY	
King Prawn 50g	7
Fresh Water Scampi 50g	6
Indian Ocean Squid 50g	4
Sea Crab 50g	6
Local Reef Fish 50g	4
Sri Lankan Lagoon Crab 50g	7
Live Maldivian Lobster 50g	9
Select Your Cooking Style	
Charcoal grilled with Chef's selection of fragrant sauces Black pepper Sauce, homemade sambal or lemon grass	
Steamed with ginger, coriander & shallot, soy, butter & lime/fragrant chili paste Stir-fried with chili, baby corn & basil, cashew nut, black fungus & pak choy, bean sprouts, lime leaves & eggplant.	
DESSERT	
Banh Gan, Coconut Crème Caramel (N)	15
Crisp Chocolate and Dried Mango Wonton (D) Vanilla and star anise anglaise	18
Seasonal Fruit Selection	16