



OCEAN GRILL

STARTERS

Seafood Skewer	22
w. palm heart salad & grilled dates	
Beef Tenderloin Carpaccio	22
w. parmesan crème, smoked salt flakes, balsamic figs, roquette, & coriander olive oil	
Braised Beet Salad (V)	19
Roquette lettuce, whipped goat cheese, radish & roasted lemon vinaigrette	
Homemade Gravelax Salmon (A)	26
w. pernod, vodka, fine sea salt, anise seeds & a lemongrass, ginger & coconut infusion	
Maldivian Coconut Chapatti	19
w. minced lamb & fresh coconut sambal	
Crispy Asian Crab Cakes	26
w. lemon ginger salt, asparagus & lemon cream	
Green Salad (V)	17
w. dress greens, fresh vegetables, candied walnuts & honey mustard dressing	
Maldivian Tuna Tartar	22
w. local spices, condiments rounds & curry mayonnaise	
Sushi, Sashimi & Maki Rolls	23
w. pickled ginger, wasabi & soy sauce	
Six Fresh Oysters	35*
w. condiments served over ice	
Tomato & Coriander Soup (V)	18
Mediterranean grilled tomato, cracked pepper & buffalo mozzarella	
Seafood Bisque w. Grilled Seafood	22
w. sweet & sour leeks	



MAINS

Grilled Lobster Tail w. truffle mash, green beans & herb butter	63*
Magic Fish Pan fried seabass marinated in magic powder, w. polenta cake, asparagus & capsicum sauce (The magic spice is a little too spicy, too salty, too sweet but it works)	42
Grilled Jumbo Prawns (P) w. 3 color potato salad & crispy caramelized salami milano	55
Grilled Tuna w. confit potato, eggplant caviar w. warm tomato vinaigrette	39
Whole Maldivian Grilled Reef Fish for 2 Stuffed w. garlic, red chili & ginger w. saffron rice	95
Fresh Fish of the day Please choose from below preparations -Thai spicy marinated w. green curried noodles and sweet basil -Tapenade marinated w. celeriac leek mousseline, tomato olive compote & rocket leaves -Grilled w. grilled vegetables, choice of starch & lemon butter sauce	45
Grilled Lamb Rack w. ratatouille vegetables, balsamic tomatoes, confit potato & rosemary jus	48
Grass Fed Sirloin w. parmesan fries, black truffle oil, mustard & maple sauce	45
Grain Fed Tenderloin w. fresh vegetables, confit potato, sweet & sour onions, veal glaze	58*
Rib Eye Beef w. spiced rendang potato, Indonesian coconut green beans, lotus root chips & beef glaze	49
Port Wine Braised Beef Short Rib (A,P) w. grilled asparagus, baked potato, parma ham & sour cream	44
Crispy Skin Chicken Pan roasted half chicken w. mash, spinach, pearl onions & balsamic veal jus	38
Maldivian Tasting Platter for 2 (P) Grilled lobster, jumbo prawn, seafood skewer, grilled rib-eye, tuna, fragrant rice & palm heart salad	115**
Cave Mushroom Lasagna (V) w. truffle's, sautéed spinach & mushroom foam	34
Eggplant Caviar (V) w. black olives, crispy zucchini frittatas w. antiboise sauce	24



SIDES

Fries, Steamed Rice	6
Mashed Potato, Grilled Vegetables, Baked Potato, Side Salad, Fragrant Rice	7

DESSERTS

Banana Palate (N) Almond dacquoise w. caramelized banana & cinnamon, white chocolate mousse & banana caramel sauce	12
Grilled Pineapple w. homemade coriander ice cream	12
Vanilla Pannacotta w. crispy brandy snap & tropical fruits	12
BBQ Poached Apple (A,N) Asian spiced lightly grilled apple w. caramel sauce, cinnamon & creamy homemade vanilla ice cream	12
Chocolate Desire (N) Dark chocolate mousse w. nuts meringue & crème brûlée coated w. a cocoa glaze	12
Cheese platter Selected of raw milk European cheeses, w. fig sauce & nut bread	32*

(A) contains alcohol, (S) shell fish, (N) contain nuts, (V) vegetarian (P) pork

starred items (*) denotes a surcharge of 9.50 for dine around guests
prices are in USD, subject to 10% service charge & applicable government taxes