

Entrées

Burrata 🌱 33
Heirloom tomato, basil dressing,
15 years old balsamic

Thila Salad 🥜 🌱 🥛 20
Avocado hummus, pineapple carpaccio,
mandarin, heirloom vegetable, olives,
lemon evoo dressing

Cured Sous Vide Salmon Fillet 🥘 35
Snow peas, horse radish cream,
oscietra giavaeri caviar

Gabulhi Ceviche 🥘 🌱 🥜 🥛 30
Young coconut, pineapple, coriander,
cucumber, lime, chili

Foie Gras* 40
Fig, brioche, rhubarb compote,
balsamic reduction
*Dine around supplement USD 14

Raw Bar

Maldivian Yellowfin Tuna Tartare 🥜 🥛 28
Maldivian handline caught yellowfin tuna,
avocado, coconut

Seasonal Oysters* 🥜 🥛 45*
½ dozen oysters, shallot mignonette
*Dine around supplement USD 19

Maldivian Yellowfin Tuna Carpaccio 🥜 🥛 28
Maldivian handline caught yellowfin tuna,
spiced screwpine fruit puree

Wagyu Beef Tartare* 40*
Australian sher wagyu striploin,
black truffle, egg yolk, caper crisps,
parmesan, rye cumin cracker
*Dine around supplement USD 15

Wahoo Ceviche 🥜 🥛 🥛 30
Kanamadhu nuts, coconut, pomegranate,
limes, rice wafers

Hot Entrées

Chili Lemongrass Octopus 🥘 🥜 28
Coconut ginger tomato puree

Calamari 30
Curry leaves batter fried calamari,
soy garlic dip

Hokkaido Scallops 35
Purple cauliflower, lobster,
squid ink bread crisp, gherkin jus

Soups

Lobster Bisque 28
Lobster, braised saffron fennel

**Chilled Rock Melon Gazpacho
with Mint** 🌱 22
Watermelon pearls, greek feta,
aceto balsamic

Main Courses

Mascarpone Porcini Ravioli 🌱 40
Homemade pasta with butternut, kale,
sage butter

Miso Quinoa 🌱 🥜 🥛 38
Quinoa, bok choy, tofu, miso, vegan
cheese

Duck Confit 48
Çannellini beans gravy with
minestrone vegetables, pesto crumbs

Veal Cheek 52
Slow cooked veal beef cheek,
heirloom carrot, garlic mash

Maldivian Lobster Curry* 🥜 🥛 71*
Local spiced curry, roasted coconut
garlic rice
*Dine around supplement USD 25

🌱 Vegetarian 🌱 Vegan 🥘 Signature Dish 🥜 Nuts 🥜 Gluten Free 🥛 Dairy Free

Prices are in USD and inclusive of 10% Service Charge and 16% Government Service Tax.

Selection and prices may be subject to change without prior notice.

Kindly notify one of our team members if you have any allergic intolerance.

*ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST

Fihunu Seafood

Maldivian translation meaning "Grilled"

Seafood Platter (for sharing) 150*

Maldivian lobster and yellow fin tuna, tasmanian salmon, jumbo prawns, green and black mussels, calamari, diamond bay clams, ocean water potatoes, selection of sauces

*Dine around supplement USD 40

Whole Reef Fish (for sharing) 80

800grm – 1000grm
Maldivian handline caught, served with three sauces, kopee fai salad, ocean water potatoes

Individual Grilled Seafood

King Prawns – 400g  55

Calamari – 250g  33

Maldivian Reef Fish – 200g  43

Maldivian Mahi Mahi Fish – 200g  43

Maldivian Yellowfin Tuna – 200g  55

Tasmanian Salmon – 200g  65

Maldivian Lobster 20*



Price per 100g
Caught directly from the largest lobster pond in the maldives, this variant is renowned for offering a smooth, delicate flavor. Best grilled or if you wish we can serve it thermidor style

*Dine around supplement USD 10 per 100g



Grilled seafood items come with sauce and one side dish



Side Dishes 15

Young coconut salad, a true maldivian dish     

Sauteed mixed garden vegetable  

Buttered green asparagus spears  



Ocean water cooked potatoes with sour cream  

Yoghurt mash potato  

Sauces

Soft butter with garlic & ginger  

Maldivian chili and coconut sauce    

Curry leaves hollandaise  

Lemon butter sauce 

Fihunu Meat

Great selection from US and Australian beef

Australian Angus Tomahawk Steak 191*

Grilled to perfection, with three sides of your choice, selection of sauces

*Dine around supplement USD 100

Surf and Turf 120*

Grilled Australian black angus beef tenderloin 180g, with half Maldivian lobster 300g, ocean water potatoes, braised green beans, selection of sauces

*Dine around supplement USD 45

Individual Grilled Meat & Poultry

Australian Black Angus Beef Tenderloin 200g  70*

*Dine around supplement USD 25

Australian Angus Striploin Steak - 200g  62

Australian Roaring Forties Lamb Rack - 250g  88*

*Dine around supplement USD 31

Australian Pork Chop – 300g   74*

*Dine around supplement USD 29

Grilled Cornfed Chicken – 250g  63

Australian Veal Loin – 200g  70

Australian Sher Wagyu Striploin MB8 - 250g  115*

Imported chilled from australia and grilled to perfection



*Dine around supplement USD 35


Grilled meat items come with sauce and one side dish

Side Dishes 15

Garden salad, heirloom vegetables, lemon dressing  

Broccoli & cauliflower gratin 

Braised haricot vert, shallots  

Truffle & parmesan fries 

Crispy confit potato 

Sauces

Soft smokey BBQ butter

Maldivian curry sauce  

Green peppercorn sauce

Forest mushroom cream sauce

 Vegetarian

 Vegan

 Signature Dish

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 Pork

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