

## Menu

Entrées	\$	DA
Burrata V D N Smoked tomato, tomato gel, almond dressing, basil and balsamic reduction	37	-
Thila Salad V D  Avocado hummus, pineapple carpaccio, mandarin, heirloom vegetable, olives, lemon EVOO dressing	26	-
Cured Sous Vide Salmon Fillet GF Snow peas, horse radish cream, oscietra giavaeri caviar	36	16
Gabulhi Ceviche V GF D Young coconut, pineapple, coriander, cucumber, lime, chili	31	-
Foie Gras A Pain d'épices, glazed rhubarb , port wine reduction and orange segment	46	26
White Asparagus Panna Cotta S Dashi jelly and shio kombu & truffle pesto	36	-
Hot Entrées		
Grilled Octopus S Potato confit in duck fat, charred bok choy, pickled radish, miso and tomato sauce	31	-
Calamari S Curry leaves batter fried calamari, soy garlic dip	33	-
Hokkaido Scallops S D Cauliflower purée, nori tempura, massago wasabi, wakame salad and yuzu kosho	36	26
Duck Croquette A Orange gel and red cabbage salad with port wine mayo	36	16
Soups		
Lobster Bisque S Lobster, braised saffron fennel	33	-
Wild Mushroom Soup Creamy mushroom soup with truffle foam	33	-



Raw Bar	\$	DA
Maldivian Yellowfin Tuna Tartare GF D S  Maldivian handline caught yellowfin tuna, avocado, coconut	29	-
Seasonal Oysters GF D S ½ dozen oysters, shallot mignonette	48	26
Tuna "Ravioli" GF D S Stuffed with akami, radish, yuzu kosho, drizzled with yuzu vinaigrette, edamame and ponzu pearls	29	-
Wagyu Beef Tartare Australian wagyu sher striploin, black truffle, egg yolk, caper crisps, parmesan, rye cumin cracker	43	21
Wahoo Ceviche D Sweet potato oil, dried corn, leche de tigre and coriander	33	-
Main Courses		
Mascarpone Porcini Ravioli V Homemade pasta with butternut, kale, sage butter	41	-
Miso Quinoa V Quinoa, bok choy, tofu, miso, vegan cheese	39	-
Duck Breast GF Glazed with hoisin and 5 spices, charred bok choy, glazed mini veggies and shiso foam	52	-
Veal Cheek GF Slow cooked veal beef cheek, heirloom carrot, garlic mash	56	-
Maldivian Lobster Curry GF S Local spiced curry, roasted coconut garlic rice	72	36
Mahi Mahi GFS Wrapped in Chinese cabbage, Korean salad, aji amarillo sauce and basil oil	46	-
Slow Braised Beef Ribs A  12 hours braised smoked beef rib with garlic mash, heirloom carrot, dark chocolate jus	66	-



Seafood Grill	\$	DA
King Prawns - 400g GF S	65	_
Calamari - 250g GF S	39	_
Maldivian Reef Fish - 200g GF S	46	_
Maldivian Mahi Mahi Fish - 200g GF S	49	_
Maldivian Yellowfin Tuna - 200g GF S	56	_
Tasmanian Salmon - 200g GF S	66	-
Maldivian Lobster - Price per 100g GF S 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 thermidor style	29	16
Meat & Poultry Grill		
Grilled Cornfed Chicken - 250g	67	_
Australian Pork Chop - 300g GF P	82	36
Australian Roaring Forties - Lamb Rack - 300g GF	96	41
Australian Angus - Striploin Steak - 200g GF	85	-
Australian Black Angus - Beef Tenderloin - 180g GF	99	41
Australian Sher Wagyu - Striploin MB8 - 250g GF	128	56
*All grilled dishes comes with a choice of one side and one sauce at no extra charge		
Specials (Sharing Portions)		
Seafood Platter S Maldivian lobster and yellow fin tuna, Tasmanian salmon, jumbo prawns, green mussels, calamari, diamond bay clams, ocean water potatoes, selection of sauces	170	66
Butterfly Whole Reef Fish - 800g - 1000g GF S  Maldivian handline caught, served with three sauces, kopee fai salad, ocean water potatoes	80	-
Australian Angus Tomahawk Steak GF Grilled to perfection, three sides of your choice, selcetion of sauces	220	121
Surf and Turf GFS Grilled Australian black angus beef, with full Maldivian lobster, ocean water potatoes, braised green beans, selection selection of sauces	172	71

DA - Dine Around All Inclusive

 $P-Pork \quad V-Vegetarian \quad S-Seafood \quad A-Alcohol \quad N-Nuts \quad D-Diary Free \quad SP-Spicy \quad GF-Gluten Free \quad GF-Glut$ 



## **Sides**

All Sides for \$15 Broccoli & cauliflower gratinV Braised haricot vert, shallots GF V Truffle & parmesan fries V Crispy confit potato V Young coconut salad V Buttered green asparagus spears GF V Garden salad, heirloom vegetables, Lemon dressing GF V Ocean Water Potatoes GF V

## Sides

Soft butter with garlic & ginger GF V Maldivian chili and coconut sauceGF V D Curry leaves hollandaise GF V Lemon butter sauce V Soft smokey BBQ butter Maldivian curry sauce GF V Green peppercorn sauce Forest mushroom cream sauce