













Salads

Garden Salad 	21
Avocado, snow peas, tomato, asparagus, carrot, cucumber, mixed green salad, onion ring & grain honey mustard, lemon olive oil dressing	
Tuna Nicoise  	24
Seared ahi tuna, confit tomato, white anchovy, kipfler potato, green beans, tomato, onion, cucumber, olives, basil olive oil dressing	
Greek Salad  	24
Heirloom tomatoes, cucumber, marinated feta, onion, bell pepper, basil, olives, oregano, basil olive oil dressing	
Tropical 	26
Coconut & almond crusted chicken, mango, onion, avocado & pineapple, red chili, coriander, lemon honey mustard dressing	
Caesar Salad	21
Crisp romaine, beef bacon, aged parmesan, anchovy, garlic croutons, egg, caesar dressing	
With grilled chicken breast	26
With grilled sliced salmon	28
With grilled prawns	30


Sandwiches

Croque Madame 	25
Double smoked ham, gruyere, béchamel, dijon mustard, sourdough bread & fried egg	
Club 	25
Tomatoes, lettuce, cheddar cheese, chicken, pork bacon, cucumber, eggs (pork free option available)	
Vegetarian Club 	21
Avocado, cheese, lettuce, tomato, cucumber, fries	
Steak	34
Oven sourdough bread with beef, caramelized onion, garlic, mushroom, rocket lettuce, dijon mayo & fries	
Ciabatta Tuna Niçoise 	29
Tuna mayo, roasted tomato, green leaves, red & green, capsicum olive, anchovy, potato, egg, onion	
Baked Cuban Medianoche 	29
Cooked ham, gruyere cheese & pickles	
Double Cheese Sandwich 	25
Panini grilled melted cheese sandwich	




Burgers

Beyond Meat 	35
Avocado, branstion pickle, cucumber, lettuce, tomato, BBQ sauce, mayo & fries	
Chicken 	30
Deep fried spicy chicken, lettuce, cucumber, tomato, branstion pickles, mayo & fries	
Fish 	25
Grilled reef fish fillet, semi roasted tomato, tartar sauce, mayo & fries	
Angus Beef	31
With onion, tomato, lettuce, cheddar cheese, fried egg, gherkins, sesame seed bun, mayo & fries	
Add beef or pork bacon	5















Soups

Mushroom Bisque  	16
Truffle, crème fraiche	
Fish Soup 	19
Reef fish, saffron, fennel	



Pasta

Pappardelle all Anatra	38
Pappardelle pasta sauteed with braised duck, thyme	
Penne Bolognese	29
Minced beef & tomato sauce, basil, parmesan	
Mushroom Spaghetti Alfredo 	29
Classic creamy alfredo sauce with mushrooms & basil	
Rigatoni 	29
Cherry tomato, onion, garlic, thyme, sage, light tomato, black olive, melted buffalo mozzarella, prosciutto rose ham & basil	
Vegetarian option available	25
Black Ink Linguini 	37
With prawn, calamari, lemon, lobster bisque, asparagus, shitake mushroom & basil	
Lasagna Alla Bolognese	35
Beef bolognese baked on cheese & tomato sauce, and basil	

Taste of Maldives

Mas Riha (Tuna Fish Curry)	28
With coconut rice	
Garudhiya (Tuna Fish Soup)	18
Shallots, curry leaves, lime, onion & rice	
Kopee Faiy Satani (Tuna Cabbage Salad) 	24
Local cabbage, tuna, green papaya & fish paste, coriander, grated coconut, fried onion, red chilli, rihaakuru lemon dressing	
Vegetable Curry Of The Day 	25
Pickles, raita & pappadam	
Sri Lankan Style Prawn Curry  	38
Vegetables, fresh curry leaves, coconut and basmati rice	
Mozambique Cashewnut Curry   	31
Green peas, coconut, cashewnut, coconut sultana rice	
Chennai Chicken Curry	30
Fresh coriander, ghee, tomato & coconut with basmati rice	
Grilled Catch Of The Day 	38
With green salad, lemon, steamed rice	
Fish “N” Chips  	30
With chunky tartare sauce, lemon, mushy green peas & steak fries	
Green Mussels 	37
Fresh coconut, chili, curry leaves chapatti, maldivian curry & cabbage salad	
Nasi Goreng  	30
Indonesian fried rice with chicken & prawn satay, peanut sauce, fried egg & prawn cracker	
Vegetarian option available	
Mee Goreng 	23
Yellow egg noodles with seasonal vegetables, ginger & soya sauce	
Grilled Herbs Provencale Lamb Chops 200g	55
Butter vegetables, herb mash, Premium veal Jus, mix-beans	










Pizza & Calzone

Gluten free options available	
Margherita 	24
Tomato sauce, fior di latte & fresh basil	
Pepperoni	29
Tomato sauce, mozzarella, beef pepperoni	
Carnivore	29
Tomato sauce, turkey ham, beef bacon, meatball, chicken, mozzarella, oregano, mushrooms, bolognese sauce	
Smoked Salmon	33
Tomato sauce, capsicum, tomato, mozzarella, sour cream, capers, onion & smoked salmon	
Prosciutto 	33
Prosciutto ham, tomato sauce, mozzarella, oregano, rocket leaves, black olive, parmesan cheese	
Cafe	29
Tomato sauce, mushroom, mozzarella, tomato, artichoke, semi dry tomato, basil leaves	
Tandoori	30
Butter chicken, paneer, coriander, mozzarella, minted yoghurt, chili, onion	

Pizza Bianca (without tomato sauce)


Gluten free options available	
Mexican	30
Spicy minced beef, fresh tomato, red onion, jalapeños, fresh coriander, avocado	
Calzone	29
Turkey ham, artichokes, mushroom, mozzarella cheese, bell pepper & oregano	


Desserts


Tiramisù  	17
Biscotti & homemade espresso ice-cream, almond, pistachio	
Chocolate Fondant  	
Served with vanilla beans sauce, strawberry sherbet, almond	
Oven Baked Apple Pie 	
Apple baked in crust & vanilla sauce	
Baked Cheesecake  	
Mango cream, vanilla crumble & rhubarb compote	
Magnum Cassata	
Valrhona caramel chocolate, caramelized apple, almond sponge, cedro, clementine ice cream	
Fresh Fruit Platter  	
Selection of seasonal fruits	




 Pork


 Vegetarian


 Spicy

 Alcohol

 Nuts

 Gluten Free

 Dairy Free

 Spicy

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