



Menu

Soups

\$

Soup of the Day

17

Roasted Pumpkin & Basil **GF V**

18

Roasted pumpkin seeds & cream

Starters

Salt & Pepper Squid **SP S**

19

With kaffir lime, sweet chili & lemongrass aioli

Kimchi & Cheese Arancini **S**

19

Crispy risotto balls stuffed with kimchi & mozzarella, served with gochujang aioli

Coconut Shrimp with Mango Salsa **S**

23

Crispy coconut prawns served with sweet & spicy mango salsa

Hoisin Roasted Duck

26

Five spice marinated roasted duck with cucumber, spring onion, hoisin sauce & pancake

Spicy Tuna Crunch Bowl **S N**

26

Sushi rice or mixed greens, crispy tempura flakes, sliced avocado, cubed ahi tuna (fresh marinated in spicy mayo sriracha sauce), cucumber, cherry tomato, shredded nori, pickled ginger, spicy mayo, soy sauce, peanuts & miso sauce

Mango Salmon Poke Bowl **S N**

28

Fresh salmon cubes marinated in a citrusy mango sauce, diced mango, peanuts, edamame beans, sliced radishes, fried onion, avocado, sesame seeds & yuzu miso

Side Dishes

Sweet Potato Fries **V**

12

Saffron aioli

Fries **V**

15

Loaded Kimchi Cheese Fries **S**

16

Fries topped with Korean kimchi, melted cheddar, spicy mayo & nori flakes

P - Pork **V** - Vegetarian **S** - Seafood **A** - Alcohol **N** - Nuts **D** - Dairy Free **SP** - Spicy **GF** - Gluten Free

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Salads

\$

Kopee Faiy Satani (Maldivian Style Tuna Cabbage Salad) **S**

22

Local cabbage, tuna, green papaya, fish paste, coriander, grated coconut, fried onion, red chilli & rihaakuru lemon dressing

Garden Salad **V**

23

Compressed cucumber, shaved asparagus, pickled carrot, avocado mousse, snow pea, heirloom tomato, fried onion & toasted grains, served with grain mustard-honey vinaigrette

Greek Salad **V**

27

Heirloom tomatoes, compressed cucumber, kalamata dust, pickled red onion, whipped feta, crispy oregano flatbread & olive oil

Caesar Salad

24

Baby romaine lettuce, white anchovy dressing, crispy parmesan tuile, soft-boiled egg, garlic sourdough crumble & pickled shallots

with grilled chicken breast

7

with grilled sliced salmon fillet

12

with grilled prawns

14

Tuna Nicoise **GF S**

25

Seared ahi tuna, confit tomato, boiled egg, white anchovy, kipfler potato, green beans, tomato, onion, cucumber, olives & basil olive oil dressing

Tropical Salad **N**

29

Coconut & almond crusted chicken, mango, onion, avocado, pineapple, red chili, coriander & lemon honey mustard dressing

Pasta

Penne Bolognese

29

Minced beef, tomato sauce, basil & parmesan

Gnocchi alla Sorrentina **V**

34

Soft potato gnocchi baked in a rich tomato sauce with melted mozzarella & fresh basil. A classic from the Amalfi Coast

Penne alla Kurumba **S**

34

Penne pasta in a silky coconut milk sauce with flaked local reef fish, sauteed shallots, garlic, curry leaves, a hint of red chili - an island-inspired fusion of Italian tradition & Maldivian flavor

Lasagna Alla Bolognese

35

Beef bolognese baked on cheese, tomato sauce & basil

Shrimp & Chili Linguine **A S**

38

Linguine tossed with sautéed prawns, garlic, chili flakes, blistered cherry tomatoes, finished with lemon zest & a vibrant gremolata for a fresh zesty kick

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Sandwiches

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Vegetarian Club **V**

23

Avocado, cheese, lettuce, tomato, cucumber & fries

Club **P**

25

Tomatoes, lettuce, cheddar cheese, chicken, pork bacon, cucumber & eggs, served with fries

(Pork free option available)

Maldivian Tuna Melt **S**

29

Local kopee Faiy mashuni, melted cheddar, spiced mayo & crispy shallots on sourdough with fries

Vietnamese Banh Mi **A P**

32

Roasted pork belly or grilled chicken, chicken liver pate, pickled carrots, cilantro, cucumber, spring onion & mayo on a crispy baguette, served with fries

Steak

38

Oven sourdough bread with beef, caramelized onion, garlic, mushroom, rocket lettuce, dijon mayo & fries

Burgers

Fish **S**

30

A delicate square of tempura-style fish, paired with a lemon-kosho emulsion, served with warm brioche toast, compressed pickles & fries

Chicken **SP**

31

Deep fried spicy chicken, lettuce, cucumber, tomato, branston pickles, mayo & fries

Angus Beef

32

With onion, tomato, lettuce, cheddar cheese, fried egg, gherkins, sesame seed bun, mayo & fries

(Add beef or pork bacon)

5

Halloumi & Avocado **V**

34

Grilled halloumi, smashed avocado, harissa yogurt, pomegranate reduction, fried onion & arugula on a sesame bun with fries

Black Garlic Umami **P**

35

Angus beef double patty, aged cheddar, black garlic aioli, crispy shallots, pork or beef bacon, tomato, onion, gherkins, lettuce & sesame bun, served with fries

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Pizza & Calzone

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Gluten Free Options Available

Margherita **V**

25

Tomato sauce, fior di latte, fresh basil, mozzarella, oregano

Pepperoni **SP**

30

Tomato sauce, mozzarella & beef pepperoni

Tandoori

31

Butter chicken, paneer, coriander, mozzarella, minted yoghurt, chili & onion

Cafe

32

Tomato sauce, mushroom, mozzarella, tomato, artichoke, semi dry tomato & basil leaves

Carnivore

34

Tomato sauce, turkey ham, beef bacon, meatball, chicken, mozzarella, oregano, mushrooms & bolognese sauce

Smoked Salmon **S**

37

Tomato sauce, capsicum, tomato, mozzarella, sour cream, capers, onion & smoked salmon

Prosciutto **P**

38

Prosciutto ham, tomato sauce, mozzarella, oregano, rocket leaves, black olive & parmesan cheese

Pizza Bianca

without tomato sauce

Gluten Free Options Available

Calzone

31

Turkey ham, artichokes, mushroom, mozzarella cheese, bell pepper & oregano

Mexican **SP**

32

Spicy minced beef, fresh tomato, red onion, jalapeños, fresh coriander & avocado

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Mains

\$

Garudhiya (Maldivian Style Tuna Fish Soup) S GF

21

Shallots, curry leaves, lime, onion & rice

Mas Riha (Maldivian Style Tuna Fish Curry) S GF

23

With coconut rice

Nasi Goreng S N

32

Indonesian fried rice with chicken, prawn satay, peanut sauce, fried egg & prawn cracker

(Vegetarian option available)

24

Mozambique Cashewnut Curry VGF N

32

Green peas, coconut, cashewnut & coconut sultana rice

Chennai Chicken Curry

33

Fresh coriander, ghee, tomato & coconut with basmati rice

Risotto al Limone A

Creamy lemon risotto, finished with fresh herbs and a touch of citrus zest. Light, vibrant & full of coastal Italian flavor

*Vegetarian

35

*Chicken

37

*Prawns

43

Sri Lankan Style Curry SP

Vegetables, fresh curry leaves, coconut & basmati rice

*Vegetarian

35

*Chicken

37

*Prawns

43

Fish "N" Chip A S

36

With chunky tartare sauce, lemon, mushy green peas & fries

Slow-braised chicken thigh A

37

Tomato sauce, Kalamata olives, onion & fresh herbs, served with creamy parmesan polenta

Grilled Catch of the Day GF S

38

With green salad, lemon & steamed rice

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	\$
Brazilian Fish and Calamari Moqueca S	39
Reef fish & tender calamari gently stewed in a rich coconut, tomato, dende oil broth with bell peppers, coriander & lime. Served with jasmine rice, cassava farofa, chili oil & grilled banana	
Grilled Striploin Steak 250g	48
Seasonal vegetables, herb mash, premium beef jus, haricot beans	
Grilled Salmon 200g A S	58
200g salmon fillet, grilled & served over buttered crushed potatoes with sour cream & dill, accompanied by stir-fry seasonal vegetables & a light Dijon-mustard cream sauce	
Desserts	
Tiramisù V N	18
Biscotti, homemade espresso ice-cream, almond & pistachio	
Chocolate Fondant V	18
Served with vanilla bean sauce & strawberry sherbet	
Oven Baked Apple Pie V	18
Apple baked in crust & vanilla sauce	
Baked Cheesecake N V	18
Mango cream, vanilla crumble & rhubarb compote	
Magnum Cassata V N	18
Valrhona caramel chocolate, caramalized apple, almond sponge, cedro & Clementine ice cream	
Fresh Fruit Platter	18
Selection of seasonal fruits	

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