CHILLED TOMATO GAZPACCHO
Fresh tomato, bell pepper, croutons, olive oil, parsley, white onion, white wine, Xérès vinegar

CHICKEN CONSOMMÉ
Chicken breast, quail egg, vegetables, vermicelli pasta, young potato

PRAWNS OR LOBSTER COCKTAIL
Avocado, poached prawns or lobster, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

CHICKEN OR PRAWN CAESAR SALAD
Grilled chicken breast or prawns, lardon, croutons, Parmesan, romaine lettuce, tomato, Caesar dressing

GREEK FETA SALAD
Bell pepper, black olive, cucumber, feta, mint, oregano, red onion, tomato, balsamic dressing

MOZZARELLA & CO
Buffalo mozzarella, basil cream cheese, cucumber, Parma ham chips, pine nut, saffron jelly, tomato, basil, olive oil dressing

NICIOISE
Roasted fresh Maldivian tuna, anchovy, bell pepper, boiled potato, cucumber, French beans, quail egg, mixed lettuce leaves, radish, tomato, balsamic dressing

CEVICHE PLATE:
REEF FISH
Citrus, coriander, corn, mashed sweet potato, pineapple juice, red onion

MALDIVIAN TUNA
Spicy orange and lime juice, pomegranate seeds, toasted buckwheat

MUSSELS COCOTTE
New Zealand mussels, butter, celery, chili, coriander, lemon, parsley, white wine, extra virgin olive oil

TIGER PRAWN COCOTTE
Tiger prawn, butter, celery, chili, lemon, paprika, parsley, white wine, extra virgin olive oil

CRISPY CALAMARI
Served with lemon wrap, seasonal salad, tartar sauce

FISH & CHIPS
Fish fillet in golden batter, lemon wrap, French fries, tartar sauce

CHOOSE YOUR SAUCE – FISH & SEAFOOD
Citrus-vanilla butter, lemon butter or white wine

CHOOSE YOUR SAUCE – MEAT
Barbecue, bearnaise or shallot

CHOOSE YOUR SIDE DISH
Boiled or grilled asparagus, buttered snow peas, sautéed spinach, grilled vegetables, truffle mashed potato, mashed potato, steamed rice, roasted potato, French fries, seasonal mixed salad

FISH & SEAFOOD
CATCH OF THE DAY 40
Dorado 350-550g

CALAMARI 35
Dover sole 350-550g

MALDIVIAN LOBSTER 99
White, 600-800g

MALDIVIAN TUNA 42
160g

JUMBO PRAWNS 59

CHOOSE YOUR SAUCE – FISH & SEAFOOD
Citrus-vanilla butter, lemon butter or white wine

CHOOSE YOUR SAUCE – MEAT
Barbecue, bearnaise or shallot

MEAT
CHICKEN BREAST 48
from France, 220g

PORK RIBS 49
from Belgium

VEAL CARRÉ 52
from Holland, 300g

CORN FED, PRIME BEEF 36
from Nebraska, U.S.

RIB-EYE 73
360g

TENDERLOIN 67
220g

CHOSE YOUR SIDE DISH
Boiled or grilled asparagus, buttered snow peas, sautéed spinach, grilled vegetables, truffle mashed potato, mashed potato, steamed rice, roasted potato, French fries, seasonal mixed salad

ICE CREAM & CO
BANANA SPLIT 18
Chocolate, strawberry, vanilla ice cream, almond flakes, banana, chantilly, cookies, chocolate sauce

YOUGURT BERRIES 18
Yoghurt ice cream, blackberry, blueberry, raspberry, strawberry

NOT GUILTY 18
Coconut panna cotta, papaya, pineapple, ginger lime foam

STRAWBERRY GAZPACHO 18
Strawberries, almond milk tapioca

FRUITS 18
Seasonal tropical fruit platter

@ THE SALAD BAR
Be inspired and make it your own way…

LE BURGÉ™
BEEF 36
White bun, Nebraska beef, chives, crispy bacon, cucumber, lettuce, onion jam, tomato, Tomme de Savoie cheese, Burgé sauce

CRAB 37
Black bun, king crab meat, chicory, coconut flakes, cucumber, dill, lemon zest, tomato, king crab sauce

CHICKEN 34
White bun, grilled chicken breast, lardon, cucumber, croutons, Parmesan, romaine salad, tomato, Caesar sauce

LOBSTER 48
Red bun, lobster medallion, beetroot leaves, cucumber, sun-dried tomato, cocktail sauce

VEGGIE 29
Green bun, black olive, cucumber, spinach leaves, tomato, vegetable terrine, guacamole sauce

All our Burgés™ can be served as wrap and are accompanied with French fries, seasonal salad and condiments.

Appetiser & Salad

Appetiser & Salad

Chilled Tomato Gazpacho
Fresh tomato, bell pepper, croutons, olive oil, parsley, white onion, white wine, Xérès vinegar

Chicken Consommé
Chicken breast, quail egg, vegetables, vermicelli pasta, young potato

Prawns or Lobster Cocktail
Avocado, poached prawns or lobster, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

Chicken or Prawn Caesar Salad
Grilled chicken breast or prawns, lardon, croutons, Parmesan, romaine lettuce, tomato, Caesar dressing

Greek Feta Salad
Bell pepper, black olive, cucumber, feta, mint, oregano, red onion, tomato, balsamic dressing

Mozzarella & Co
Buffalo mozzarella, basil cream cheese, cucumber, Parma ham chips, pine nut, saffron jelly, tomato, basil, olive oil dressing

Nicioise
Roasted fresh Maldivian tuna, anchovy, bell pepper, boiled potato, cucumber, French beans, quail egg, mixed lettuce leaves, radish, tomato, balsamic dressing

Ceviche Plate:
Reef Fish
Citrus, coriander, corn, mashed sweet potato, pineapple juice, red onion

Maldivian Tuna
Spicy orange and lime juice, pomegranate seeds, toasted buckwheat

Mussels Cocotte
New Zealand mussels, butter, celery, chili, coriander, lemon, parsley, white wine, extra virgin olive oil

Tiger Prawn Cocotte
Tiger prawn, butter, celery, chili, lemon, paprika, parsley, white wine, extra virgin olive oil

Crisy Calamari
Served with lemon wrap, seasonal salad, tartar sauce

Fish & Chips
Fish fillet in golden batter, lemon wrap, French fries, tartar sauce

All prices are in US Dollars and are subject to 10% service charge and applicable GST