Pool & Beach

FRUIT REFRESHERS
GOLDEN REFRESHER
Freshly pressed orange, passion fruit, splash of Perrier

MANGO REFRESHER
Fresh orange, pineapple, mango, ginger ale

BABY MOJITO
All the pleasures of a mojito, virgin style

BOOSTERS
PINEAPPLE DETOX
Pineapple blended with spirulina

HIGH-C ENERGY
Orange, guava, strawberry

HEALTHY SKIN
Watermelon, raspberry

BEER
Served in a frosted beer mug
HEINEKEN 10
TIGER 10
CORONA 10
LION 10
KIRIN 17
ASAH 17
HOLSTEN Non-alcoholic 8

MILKSHAKES
Chocolate, strawberry, vanilla, mango, banana

FRESH JUICES
Orange, pineapple, watermelon, apple, grapefruit, mango, carrot

YOUNG COCONUT 12

SOFT DRINKS
Coca-Cola, Fanta, Sprite, Soda Water
Diet Coca-Cola, Diet Sprite

ENERGY DRINKS
Red Bull

STILL WATER
EVIAN France (330ml) 6 (750ml) 13
VOSS Norway (800ml) 15

SPARKLING WATER
PERRIER France (330ml) 7 (750ml) 11
VOSS Norway (800ml) 15

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Pool & Beach

CLASSIC COCKTAILS

CLASSIC PIMMS
An all-day pool refresher with Pimm’s No. 1 topped with chilled ginger ale

POOL SPRITZ
The perfect spritz made with sparkling wine topped with Aperol

ROYAL SAPPHIRE
Bombay Sapphire with cranberry, finished with sparkling lemon-lime water

BAY BREEZE
Vodka, Chambord, fresh lime, pineapple juice shaken together

BEACH CLASSICS

RAH COLADA
Coconut rum, fresh pineapple, served with chilled young Maldivian coconut

SEX ON THE BEACH
A popular beach classic is a mix of vodka, peach schnapps, cranberry

MOJITO
Aged Cuban rum, brown sugar, fresh lime, mint with Perrier

TROPICAL CAIPIROSKA
Vodka with fresh lime, pineapple chunks, topped with fresh watermelon juice

ICE CREAM AND SORBET

ICE CREAM Homemade
Caramel, chocolate, mascarpone, pistachio, strawberry or vanilla
* Served per scoop

SORBET Homemade
Apricot, blackberry, coconut, granny smith apple, mango or passion fruit
* Served per scoop

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STARTERS AND SALAD

CHICKEN OR PRAWN CAESAR SALAD  P 33/36
Grilled chicken breast or prawn, boiled egg, crispy bacon, croutons, Parmesan, romaine lettuce, tomato, Caesar dressing

RAH SALAD WITH/WITHOUT SALMON  46/29
Garden greens, vegetables, tomato, eggs, avocado, basil, lemon oil

CRISPY CALAMARI  26
Served with tartar sauce, lemon wrap

CAPRESE  30
Buffalo mozzarella, basil leaves, lettuce, colourful tomatoes, extra virgin olive oil

SOUP AND PASTA

YELLOW GAZPACHO  N 22
Almond, bell pepper, cress salad, cucumber, poached egg, yellow tomato, olive oil

PENNE POMODORO & BASILICO  V 26
Penne de Cecco with tomato confit and fresh basil leaves

LINGUINE AL PESTO  N V 26
Linguine de Cecco with traditional basil pesto genovese

TAGLIATELLE AL RAGU’  A 28
Homemade tagliatelle, beef ragu’
## Pool & Beach

### SANDWICH AND BURGERS

**CLUB SANDWICH**
Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise

**RABARBARO BEEF BURGER**
Fontina cheese, pancetta, porcini mushrooms, rucola, tomato, mustard mayonnaise

### GRILL

*All grilled items are served with seasonal salad and grilled vegetables of the day.*

<table>
<thead>
<tr>
<th>CATCH OF THE DAY</th>
<th>Price</th>
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<tbody>
<tr>
<td>MALDIVIAN LOBSTER Whole, 600-800g</td>
<td>99</td>
</tr>
<tr>
<td>MALDIVIAN TUNA 160g</td>
<td>42</td>
</tr>
<tr>
<td>NORWEGIAN SALMON FILLET 180g</td>
<td>45</td>
</tr>
<tr>
<td>BELGIAN BEEF TENDERLOIN 200g</td>
<td>58</td>
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### PIZZA

<table>
<thead>
<tr>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARGHERITA Tomato sauce, mozzarella, basil leaves</td>
<td>V 26</td>
</tr>
<tr>
<td>BUFFALA Tomato sauce, buffalo mozzarella, basil leaves</td>
<td>V 30</td>
</tr>
<tr>
<td>FRUTTI DI MARE Tomato sauce, mozzarella, selection of seafood</td>
<td>42</td>
</tr>
<tr>
<td>NORCINA Caciotta, black truffle, parmiggiano</td>
<td>V 44</td>
</tr>
<tr>
<td>PROSCIUTTO DI PARMA Tomato sauce, mozzarella, rucola, sun-dried tomato, Parma ham</td>
<td>P 33</td>
</tr>
<tr>
<td>SICILIANA Tomato sauce, mozzarella, black olive, caper, onion, tuna</td>
<td>29</td>
</tr>
<tr>
<td>TALEGGIO Taleggio, green asparagus, speck</td>
<td>P 32</td>
</tr>
</tbody>
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**V** - VEGETARIAN  **N** - NUTS  **P** - PORK  **S** - SPICY  **A** - ALCOHOL

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**SAV】**

**SALAD**

**CHICKEN OR PRAWN CAESAR SALAD**
Grilled chicken breast or prawn, boiled egg, crispy bacon, croutons, Parmesan, romaine lettuce, tomato, Caesar dressing

**RAH SALAD WITH/WITHOUT GRILLED SALMON 120g**
Avocado, boiled egg, green leaves, tomato, vegetables, basil lemon oil

**CAPRESE**
Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

**TUNA NOCIOSE**
Raw Maldivian tuna, anchovy, boiled quail egg, boiled potato, French beans, Kalamata black olive, romaine leaves, French dressing

**ASIAN CHICKEN WINGS**
Crispy fried fragrant chicken wings, char siu sauce

**GAZPACHO & SOUP**

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

**TOM YAM GOONG**
Thai spicy prawn soup, coriander, galangal, lemongrass, lemon juice, mushroom, tomato

**CHINESE HOT & SOUR**
Homestyle spicy soup, chili oil, shrimps, bamboo shoots, egg, mushroom, tofu

**BURGER, SANDWICH & WRAP**

**THE BURGER**
Belgian beef tenderloin (Blanc Blue Belge – B.B.B.), beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, The Burger sauce, French fries, seasonal salad

**CHICKEN WRAP MELT**
Cucumber raita, coriander, mozzarella cheese, tamarind mango chutney, tomato, potato wedges

**CLUB SANDWICH**
Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise, French fries, seasonal salad

**GRILL**

**CATCH OF THE DAY**

**NORWEGIAN SALMON FILLET 180g**
**MALDIVIAN TUNA 160g**
**JUMBO PRAWNS**
**MALDIVIAN LOBSTER Whole, 600-800g**
**AUSTRALIAN ANGUS Tenderloin 200g**
**CHICKEN BREAST Label r Joe, France, 220g**

**CHOOSE YOUR SAUCE**
FISH: Citrus-vanilla butter, lemon butter, white wine
MEAT: Barbecue, béarnaise, Madère, mushroom, roquefort or shallot

**PASTA & RISOTTO**

**LINGUINE AL PESTO**
Basil pesto

**PENNE POMODORO & BASILICCO**
Fresh basil leaves, tomato sauce

**SPAGHETTI ALL’ARAGOSTA**
Cherry tomato, chili, fresh lobster, parsley

**RISOTTO ZAFFERANO & BURRATA**
Famos Carnaroli rice with saffron, fresh burrata, black truffle

**CURRY, RICE & NOODLES**

**DHIVEHI IHI RIHA**
Maldivian lobster curry cooked with local spices, chapatti, spicy tuna sambal, roasted coconut, sticky yellow rice

**PRAWN & EGG FRIED RICE**
Prawns, egg, spring onion, sambal sauce

**NASI GORENG**
Chicken and shrimp fried rice tossed with spicy sauce, prawn crackers, fried egg, chicken and beef satay, pickle cucumber, peanut sauce on the side, soya chili

**PAD THAI**
Rice noodles, prawns, dried shrimps, chives, lime wedge, peanuts, sprouts, tamarind

**BLACK PEPPER BEEF**
Jiangnan beef, bell pepper, fresh ground black pepper sauce

**PORK & EGG FRIED RICE**
Prawns, egg, spring onion, sambal sauce

**DESSERT**

**APPLE TART TATIN**
Traditional French tatin, vanilla ice cream

**CHEESE CAKE**
Vanilla-baked cheese cake, berry compote, meringue, strawberry biscuit, vanilla ice cream

**CHOCOLATE FONDANT**
Dark chocolate fondant, pistachio nut ice cream

**TIRAMISÙ**
Cream mascarpone, biscuit, cacao, espresso

**ICE CREAM & SORBET**

**HOMEMADE ICE CREAM**
Caramel
Chocolate
Mascarpone
Pistachio nut
Strawberry
Vanilla
* Served per scoop

**HOMEMADE SORBET**
Apricot
Blackberry
Coconut
Granny smith apple
Mango
Passion fruit
* Served per scoop

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**A** - ALCOHOL  **N** - NUTS  **P** - PORK  **S** - SPICY  **V** - VEGETARIAN