



Join us for a gastronomic evening in an overwater venue where baby reef sharks and stingrays swim beneath. Dine over or by the sea as the enticing aromas whet your appetite.

Relish the opportunity to sample dry-aged beef this evening. The rich, tender flavours make this a tantalizing treat for meat lovers. Try a succulent striploin, Rib-eye or Tenderloin for a most satisfying steak experience.

Choose from Maldivian catch of the day to prime cuts prepared on Himalayan pink salt bricks. Healthy dishes and authentic local delicacies can be chosen to start, whilst sweet temptations round off your gourmet experience.

Allow our resident Wine Guru to suggest the perfect wine pairing to accompany your dish.

Kindly inform us if you have any allergies or special dietary requirements.



Chef Med  
Senior Sous Chef

Ali Thaliu  
Restaurant Manager



## STARTERS

CLASSIC CAESAR SALAD	24
Mini romaine lettuce with Caesar dressing, herbed croutons, beef bacon, and anchovies	
CHICKEN TERRINE	29
Mini root vegetables, honey mustard vinaigrette, and quinoa brioche crisp	
SPINACH SALAD 	27
Spinach, pine nuts, sundried tomatoes, and balsamic reduction	
WILD ROCKET SALAD WITH PECAN NUTS 	27
Arugula lettuce, pecan nuts, balsamic reduction, and crispy quinoa crisps	
PRAWN COCKTAIL	29
Poached prawns served with spicy cocktail sauce	
LOBSTER AND CITRUS 	46
Lobster meat, citrus segments, fresh garden leaves	
* Half board /Full board supplement USD 17	
SEAFOOD ON ICED SALT BRICK TO SHARE 	83
Lemon poached prawns, blue swimmer crab, sea scallops, tuna tartar, marinated green mussels, and Fin de Clair oysters, coriander lime sauce, chili mayonnaise, wasabi soy sauce	
* Half board /Full board supplement USD 24	

Vegetarian Option  Vegan Dish  Signature Dish  Nuts  Gluten Free   
All prices are quoted in US Dollar and are inclusive of 10% service charge and all applicable government taxes

**\*ITEMS WILL CARRY A SUPPLEMENT FOR HB & FB MEAL PLAN**



## SOUPS

LOBSTER BISQUE	27
Aromatic crispy baguette with lobster medallion	
TOMATO AND WATERMELON GAZPACHO 🌿	19
A blend of Roma tomatoes, watermelon, cucumber, shallots, croutons, and tabasco	
ASPARAGUS COCONUT SOUP 🌿	25
White asparagus with croutons	

## HOT APPETIZERS

SPICED CRAB CAKES	34
Crab cakes served with caramelized pineapple and sweet capsicum sauce	
SEARED SCALLOP	36
Seared scallops served with spinach pesto, saffron oil	
EGGPLANT AND TOMATO GRATIN 🌿	29
Eggplant and tomato, vegan mozzarella cheese, basil leaves	
FOIE GRAS	39
Lamb lettuce with raspberry dressing	

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## DELICACIES FROM THE SURF

MALDIVIAN WHITE SNAPPER FILLET	44
From the crystal blue water of the surrounding islands	
MALDIVIAN TUNA FILLET 🍳	49
Yellowfin tuna best eaten medium rare	
MALDIVIAN GROUPER FILLET	51
Grilled or baked	
MALDIVIAN WAHOO FISH FILLET	54
Banana leaf wrapped wahoo, oven-baked, marinated with a Maldivian spice mix	
PRAWNS ON FIRE	59
Spicy stir-fried tiger prawns	

Please choose a sauce to accompany your seafood dish.  
We recommend: Lemon butter, garlic thyme sauce, hollandaise, Maldivian chili sauce, or garden pesto.

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## DELICACIES FROM THE TURF

CORN FED CHICKEN BREAST (200 g) Tender chicken breast grilled to perfection	39
AUSTRALIAN BLACK ANGUS STRIPLOIN (220 g)	51
AUSTRALIAN BLACK ANGUS BEEF RIBEYE (300 g)	68
AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (200 g) * Half board /Full board supplement USD 19	76
AUSTRALIAN LAMB RACK (200 g) * Half board /Full board supplement USD 20	78

18 DAY DRY AGED AUSTRALIAN RIB TO SHARE 🍷 From our own dry ager * Half board /Full board supplement FULL PRICE	166
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Please choose a sauce to accompany your meat dish.  
We recommend mushroom sauce, peppercorn sauce, béarnaise sauce, or a selection of mustards.

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## CHEF'S RECOMMENDATION

From high up in the pristine Himalayas, large pieces of pure pink salt are selected and transformed into salt bricks. They make a perfect plate, mildly imparting some of the salt's best qualities and giving your meal added depth.

MIXED SEAFOOD 88  
Grilled reef fish, king prawn, scallops and lobster  
\* Half board / Full board supplement USD 21

MIXED GRILL MEAT 93  
Lambchop, Australian Black Angus tenderloin, and corn-fed chicken breast  
\* Half board / Full board supplement USD 23

MALDIVIAN LIVE LOBSTER  per 100 gram 23  
\* Half board / Full board supplement FULL PRICE

SURF AND TURF  108  
Australian Black Angus beef tenderloin served with half lobster tail, green beans, and baked potato  
\* FB SUPPLEMENT USD 33

Consuming raw or undercooked meat or fish may increase the risk of foodborne illness. Please let your server know your preferred doneness.

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## GREAT SIDE DISHES

Select two side dishes for every main course

Roasted cocktail potato  
Truffle French fries  
Coconut rice  
Mashed potatoes

Cream spinach  
Grilled vegetable  
Tossed side salad

Additional side dish

9

## VEGETARIAN & VEGAN OPTIONS

WOK FRIED TOFU AND VEGAN MEAT PEARLS   
Stir-fried tofu and vegetables

32

BUTTERNUT CANNELLONI 

Rolled pasta stuffed with butternut and truffle cream sauce

34

SEITAN STEAK AND WILD MUSHROOM 

Rosemary infused vegan steak with oyster mushroom, green peppercorns, butternut squash, and pesto

39

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## DESSERTS

CRÈME BRÛLÉE 🍃 G Madagascar vanilla flavour	22
MALDIVIAN CASSAVA CAKE 🍃 Coconut ice cream and tropical sea almond nuts	22
CHOCOLATE COLD LAVA Chocolate dacquoise, praline feuilletine crunch, and raspberry sorbet	22
JIVARA PASSION 🍪 Chocolate sable with praline crunch, vanilla-passion fruit confit, Jivara cremeux, and vanilla ice cream	22
TROPICAL DREAM 🍪👨🍳 G Coconut dacquoise with passion fruit confit, mango crèmeux, and coconut sorbet	22
BAKED CHEESECAKE Mixed berry confit and blueberry ice cream	22
FRUIT PLATTER 🍃 Freshly sliced fruits served with sorbet	22
HOMEMADE ICE CREAMS AND SORBETS G Please ask your server for the daily flavours	Per scoop 6

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