



Terrazzo

Enjoy a leisurely lunch overlooking the ocean.

Sample the fresh fruits of the sea in our overwater venue. Light bites can be savoured as you relax lagoon side, whether it's a gourmet lobster, wood-fired pizza, or freshly tossed salad that takes your fancy. Ask one of our team members for recommendations from our diverse lunch menu designed to satisfy a variety of tastes. Fish plucked straight from the sea, imported cuts of the finest meats, whatever you desire, you'll find it on our lunch menu.

Relish the opportunity to sample dry-aged beef for lunch. The rich, tender flavours make this a tantalising treat for meat lovers. Try a succulent striploin, rib-eye, or tenderloin for a most satisfying steak experience.

For the perfect end to a memorable lunch, make sure you finish with a sweet treat from our tempting homemade desserts.

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





Chef Med
Senior Sous Chef






Ali Thaliu
Restaurant Manager



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STARTERS

CLASSIC CAESAR SALAD	24
Mini romaine lettuce with Caesar dressing, herbed croutons, beef bacon, and anchovies	
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	
BURRATA 	28
Rocket leaves, cherry tomatoes, aged balsamic vinegar, farmer's breadstick, and extra virgin olive oil	
BEEF CARPACCIO	29
Black Angus beef tenderloin, garden greens, Parmesan shavings, and white truffle oil	
LOBSTER AND CITRUS 	46
Lobster meat, citrus segments, fresh garden leaves *Full Board Supplement USD 17	


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

***ITEMS WILL CARRY A SUPPLEMENT FOR FULL BOAD MEAL PLAN**









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SOUPS

GARUDIYA Traditional Maldivian tuna in spicy broth	22
TOMATO AND WATERMELON GAZPACHO  A blend of Roma tomatoes, watermelon, cucumber, shallots, croutons, and tabasco	19
ITALIAN SEAFOOD SOUP Seafood soup with prawns, mussels, fish, calamari rings in a rich tomato-based seafood bisque	24

HOT APPETIZERS

CALAMARI FRITO Deep-fried calamari rings with lime chilli mayonnaise	28
SEARED SCALLOP Seared scallops served with spinach pesto, saffron oil	36
EGGPLANT AND TOMATO GRATIN  Eggplant and tomato, vegan mozzarella cheese, basil leaves	29
PESTO PRAWNS Basil pesto prawns, roasted beetroot sauce, and sundried lemon chips *Full Board Supplement USD 12	41

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PASTA

SPAGHETTI CARBONARA P	34
Smoked pancetta, egg, and pecorino cheese	
CLASSIC BEEF LASAGNA	36
Homemade beef lasagne	
SPAGHETTI AGLIO E OLIO PEPERONCINI	32
Garlic chili and extra virgin olive oil	
RAVIOLI WITH SPINACH AND RICOTTA	37
Homemade pasta with fresh spinach, Ricotta cheese, sage butter, and Parmigiano-Reggiano	
LINGUINE ALL'ARAGOST	42
Homemade linguini with fresh lobster tail, cherry tomatoes, and saffron cream sauce	
*Full Board Supplement USD 12	

PIZZA

PIZZA MARGHERITA V 	25
Tomato sauce, buffalo mozzarella, and home-grown basil leaves from the chef's garden	
PIZZA PROSCIUTTO P	32
Tomato sauce, buffalo mozzarella, prosciutto, and rocket leaves	
PIZZA DI POLLO	33
Tomato sauce, grilled chicken breast, buffalo mozzarella, and spinach	
PIZZA FRUIT DI MARE	36
Tomato sauce, buffalo mozzarella, prawns, mussels, calamari, snapper, tuna, garlic, and parsley	
*Full Board Supplement USD 10	

All pizzas can be prepared with vegan cheese.

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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-cooked medium rare	
MALDIVIAN GROUPER FILLET	51
Grilled or baked	
SPICY PRAWNS CURRY	56
Spicy stir-fried tiger prawns served with steamed coconut rice and crispy Papadum	

DELICACIES FROM THE TURF

CORN FED CHICKEN BREAST (200 g)	39
Tender chicken breast grilled to perfection	
AUSTRALIAN BLACK ANGUS STRIPLOIN (220 g)	51
AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (200 g)	76
*Full Board Supplement USD 19	
SURF AND TURF 🍷	108
Australian Black Angus beef tenderloin served with half lobster tail, green beans, and baked potato	
*Full Board Supplement USD 33	

Please choose a sauce to accompany your dish.

We recommend: Lemon butter, garlic thyme sauce, hollandaise, Maldivian chili sauce or garden pesto, mushroom sauce, peppercorn sauce, or a selection of mustards.

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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
- Garden vegetable
- Grilled vegetable
- Tossed side salad

Additional side dishes 9

VEGETARIAN & VEGAN OPTIONS

WOK FRIED TOFU AND VEGAN MEAT PEARLS  32
Stir-fried tofu and vegetables

BUTTERNUT CANNELLONI  34
Rolled pasta stuffed with butternut and truffle cream sauce

SEITAN STEAK AND WILD MUSHROOM  39
Rosemary infused vegan steak with oyster mushroom, green peppercorns, butternut squash, and pesto

THE ORIGIN OF OUR PRODUCTS

- | | |
|----------------------|-----------------|
| Reef fish: | Maldives |
| Seafood: | Sri Lanka / USA |
| Lobster: | Maldives |
| Beef, veal and lamb: | Australia |
| Chicken: | France |





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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DESSERTS

TIRAMISU  A "Pick me up"	22
MALDIVIAN CASSAVA CAKE  Coconut ice cream and tropical sea almond nuts	22
CHILLED BERRY SOUP  V G Served with vanilla ice cream	22
CHOCOLATE SPHERE   G Dark chocolate sphere, cremeux mascarpone, raspberry confit, vanilla crumble, and mixed berry sauce	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 per scoop Please ask your server for the daily flavours	6

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