

MANZARU

Welcome to Manzaru where the conversation flows, the regional cuisine of Italy delights and satisfies, and the mood is kept light-hearted. Fronting a stunning seascape, Manzaru is designed to emulate the laid-back vibes reminiscent of the Mediterranean through a richly textured dining experience.

Be transported on a sublime journey to experience the soul of Italian cuisine, bringing the best ingredients from nature onto your plate. Expect dishes packed full of colour, flavour and care, from signature pastas, handcrafted artisanal pizzas, and regional favourites featuring fresh seafood and prime cuts. Our Wine Guru will introduce you to our extensive selection of wines from our award-winning global cellar, setting the stage for a memorable evening.

Please inform us of any dietary preferences or allergies.

ANTIPASTI

HALF / FULL BOARD
SUPPLEMENT PRICE

PIATTO DI VERDURE MISTE  		24
bocconcini-tomato salad, mushrooms, grilled zucchini, marinated artichokes, grilled eggplant, roasted peppers, olives, caperberries, balsamic onions, bruschetta		
FOIE GRAS SCOTTATO  	20	52
seared foie gras, stewed berries, port wine-balsamic shallots, caramelised apples, toasted brioche		
BURRATA PUGLIESE  	20	42
fresh burrata cheese, baked tomatoes, grilled ciabatta, wild arugula, basil dressing, 20-year aged balsamic vinegar, balsamic caviar		
CARPACCIO DI FILETTO DI MANZO 		32
australian black angus beef tenderloin carpaccio, truffle oil, arugula, shaved parmesan, extra virgin olive oil		
TARTARE DI TONNO 		28
yellowfin tuna tartare, avocado, lumpfish caviar, tomatoes, capers, cornichons, garlic focaccia crisps		
INSALATA KIHAVAH 		28
young organic greens, avocado, goji berries, asparagus, cherry tomatoes, pumpkin seeds, yuzu-lemon dressing		
ROCKET SALAD 		26
Arugula leaves, home dried tomatoes, caramelised cherry tomatoes, red radish, sliced pear, parmesan shavings, toasted walnuts, aged balsamic dressing		



Pork



Alcohol



Vegetarian



Nuts



Signature

ZUPPE

PRICE

CACCIUCCO ALLA LIVORNESE

traditional fish broth, assorted seafood, white wine, garlic, tomatoes, fresh herbs

32

RIBOLLITA TOSCANA

tuscan-style cannellini bean broth, vegetables, young kale, tomatoes, dried focaccia bread, pesto

22

PIZZA

gluten-free option available on request

PROSCIUTTO FUNGHI

italian dry-cured ham, mozzarella, mushrooms, tomatoes

38

FRUTTI DI MARE

assorted seafood, mozzarella, tomato sauce, capers

38

QUATTRO FORMAGGI

taleggio, gorgonzola, mozzarella, brie

34

DIAVOLA

mozzarella, tomato sauce, spicy calabrese salami

32

MARGHERITA

mozzarella, tomato sauce, oregano, basil

29



Pork



Alcohol



Vegetarian



Nuts














Signature

PRICES ARE QUOTED IN US DOLLARS (USD) AND ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GOVERNMENT TAXES

PRIMI PIATTI

HALF / FULL BOARD PRICE
SUPPLEMENT

LINGUINI AL NERO DI SEPPIA   	30	62
squid ink linguini, maldivian spiny lobster, shellfish bisque, cherry tomatoes, pancetta		
CASARECCIA CON CARNE DI MANZO	20	36
sicilian twisted rolled pasta, sautéed black angus beef slices, artichokes, rosemary, chilli, tomatoes, arugula		
SPAGHETTI FRUTTI DI MARE 		36
sautéed seafood, white wine, tomato concassé, parsley		
LASAGNE CLASSICA AL RAGOUT DI MANZO		32
classic layered pasta, premium black angus beef ragù, béchamel sauce		
ORECCHIETTE ALL'ORTOLANA  		28
ear-shaped pasta, asparagus, fresh tomatoes, french beans, potatoes, salted ricotta cheese		
RAVIOLI DI ZUCCA 		28
roasted pumpkin stuffed ravioli, sage, chilli, lemon-butter sauce		
RISOTTO ALL'ARAGOSTA  	30	62
creamy arborio rice, maldivian spiny lobster, lobster bisque, tarragon oil		
RISOTTO AI FUNGHI  		36
creamy arborio rice, wild mushroom ragù, marinated mascarpone		



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HALF / FULL BOARD PRICE
SUPPLEMENT

PREMIUM MEAT AND POULTRY

Served with mashed potato, buttered asparagus, roasted cherry tomatoes
Please select one sauce: Green pepper sauce, Red wine sauce (A), Mushroom sauce

200g Wagyu Striploin	75	132
250g Black Angus Ribeye	30	72
200g Grain-fed Black Angus Beef Tenderloin	30	72
300g Lamb Cutlets	30	72
Cornfed Baby Chicken		42

SEAFOOD

MALDIVIAN LOBSTER

USD 22 per 100GM

(price applicable for full board and half board)

grilled whole lobster, side salad, buttered garden vegetable,
lemon-butter sauce

GRILLED SEAFOOD PLATTER

80

118

grilled half lobster, tiger prawn, calamari, scallops,
mussels, baby octopus, reef fish fillet and tuna fillet
side salad, buttered garden vegetable, lemon-butter sauce

LOCAL AND IMPORTED FISH

Served with young vegetables, sweet pea puree, roasted cherry tomatoes,
Selection of sauce: Lemon cream, Tomato olive caper salsa

Yellow Fin Tuna Steak	42
Tiger Prawns	48
Job Fish Fillet	34
Salmon Steak	46



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DOLCI


HALF / FULL BOARD
SUPPLEMENT PRICE

PIATTO DI FRUTTA MISTA 27
assorted fresh fruit platter

PANNA COTTA AI FRUTTI DI BOSCO 22
yoghurt panna cotta, clear plum sauce, macerated berries,
blueberry sorbet, mint chiffonade

TORTA DOPPIO CIOCCOLATO 22
double chocolate cake, milk chocolate ganache,
chocolate wafer, chocolate coulis, pistachio gelato

TIRAMISÙ KIHAVAH 21
coffee jelly, dark chocolate sand, chocolate coulis,
dairy-free orange-chocolate ice-cream, basil sprig

FONDENTE AL CIOCCOLATO  21
molten chocolate fondant cake, vanilla bean ice-cream,
chocolate sauce, caramelised brittle snap, snow sugar

CROSTATA MERINGATA AL LIMONE 18
lemon meringue custard tart, berry compote, crushed berries,
almond sablé breton butter cookie, ginger gelato

SELEZIONE DI GELATI E SORBETTI 18 per 3 scoops

select three scoops of home-made flavours:

- ice-cream: vanilla, chocolate, strawberry, mocha,
cream cheese, pistachio,
dairy-free orange-chocolate
- sorbet: blueberry, strawberry-lychee, mango, lemon, coconut



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