

APPETIZERS

Nachos	C/D/V	18
Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole		
Vegetable Spring Rolls	C/G/V	18
Crispy Deep Fried served with Sweet Thai Chili Dip		
Zaatar Manakish	G	18
Hand crafted flatbread with Spices		
Cheese Manakish	D/G	20
Levantine style flatbread with cheese		
Haloumi Fingers	D/G	20
Fried Haloumi Cheese, Spiced Tomato Dips		
Korean Sticky Wings	C/G	22
Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce		
Beef Empanadas	C/B/E/G	22
Fried Beef Turnover served with Spanish Sofrito Sauce		
Spicy Fried Prawn	C/E/S	24
Crispy Prawn Tossed with Sriracha Mayonnaise, Tobiko Caviar		
Calamari Frito	E/G/S	24
Deep Fried Squid Ring, Tartare and Lemon		

SOUPS

Pumpkin Soup	D/V	14
Roasted Honey Pumpkin Puree served with a Touch of Cream		
Mushroom Soup	D/V	14
Mixed Forest Mushroom Soup Drizzled with Truffle Oil		
Garudhiya	C/S	16
Maldivian Spicy Clear Fish Soup		
Beef Borscht	B/D	18
Stewed Beef with Beetroot and Vegetable Broth serve with Sour Cream & Dill		

SALADS

Garden Salad	G/V	18
Mixed mesclun with Light Soya House Dressing		
Fattoush	G/V	20
Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac		
Tuna Niçoise	E/S	22
Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives		
Greek Salad	D/V	22
Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese		
Smoked Chicken Caesar Salad	D/E/G/S	24
Romaine Leaf Tossed with Creamy Anchovies Dressing Smoked Chicken and Parmesan		
Burrata	D/V	28
Burrata Cheese, Tomatoes and Arugula (Supplement charges of USD 5 for any meal plan)		
Seafood Cobb Salad	E/S	28
Prawn, Calamari, Mussel tossed on Crunchy Lettuce (Supplement charges of USD 5 for any meal plan)		

SANDWICHES & BURGERS

Tuna & Cheese Wrap	D/E/G/S	22
Tuna Salad, Lettuce, Tomato, and Cheddar Cheese		
Club Sandwich	D/E/G/P	25
Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request)		
Schnitzel in a Bun	E/D/G	26
Breaded Chicken Breast, Lettuce, Tomato and Cheese		
Fish Bun	D/G/S	26
Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun		
Katsu Sando	D/E/G/P	26
Breaded Pork or Chicken in Milk Bread, Tonkatsu Sauce and Shredded Cabbage		
Wagyu Beef Burger	B/D/E/G/P	28
Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request)		
Ebi Sando	D/E/G/S	28
Breaded Prawn in Milk Bread, Wasabi Mayo and Shredded Cabbage		
Philly cheesesteak	B/D/G	28
Sautéed Sliced Beef Steak, Cheese and Onion		

All Sandwiches & Burgers served with Side Salad and Chunky Fries

PIZZA OVEN

Queen Margherita	D/G	24
Green Basil, Tomato, Mozzarella Cheese		
Chicken Tandoori	C/D/G	27
Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese		
Pepperoni	D/G/P	28
Pork Pepperoni, Onion, Basil, Mozzarella Cheese		
Prosciutto E Rucola	D/G/P	30
Tomato, Mozzarella Cheese, Parma Ham, Arugula		

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Create Your Own Pizza		22
Choice of Crust		
Bokkuraa Or Gluten Free		
Choice of Topping (charges per Topping)		
Mushroom, Zucchini, Bell Peppers, Onion, Olives	V	2
Anchovies, Smoked Salmon, Smoked Ham, Pepperoni, Chicken		4
Frutti Di Mare	D/G/S	30
Onion, Shrimps, Squid, Mussels, Smoked Salmon, Mozzarella		

PASTA

Spaghetti, Penne, Linguine or Fettuccine Pasta		
(Gluten Free Spaghetti Available Upon Request)		
Choice of Sauce		
Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli	C/D/G/V	26
Bolognese - Stewed Beef, Tomato	B/D/G	26
Pomodoro - Tomato Based a La “Siciliana”	D/G/V	26
Arrabbiata - Spicy Tomato	C/D/G/V	26
Alfredo - Creamy Cheese	D/G /V	26
Oven Baked Lasagna	B/D/G	28
Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel		

MAINS

Chicken Schnitzel	E/G	28
Breaded Chicken Breast		
Aussie Pie Floater	B/D/G	28
Homemade Beef Pie, Mashed Pea and Buttery Potato		
Fish and Chips	E/G/S	28
Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce		
Barbecue Miso Glazed Spareribs	P/D	30
Serve with Mashed Potato		
Pan Seared Salmon Steak	D/S	32
Served with Steamed Vegetables		
Steak Bistro	B	32
Rump Steak, Fries and Chimichurri		

CURRIES

Dhal Tadka	C/G/V	16
Split Mung Bean Curry, Tomatoes, Chillies, Spices, served with Chapatti and Basmati		
Kadai Paneer	C/D/G/V	24
Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati		
Chicken Tikka Masala	C/D/G	26
Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati		
Poke Tuna Bowl	G/S	26
Raw Marinated Tuna with Wakami, Avocado and Tobiko		
Katsu Curry	C/G/P	26
Breaded Pork or Chicken Cutlet, Mild Japanese curry and Rice		
Katsu on Bowl	E/G/P	26
Breaded Pork or Chicken Cutlet, Tentsuyu, Onion and Egg		
Salmon Bowl	G/S	28
Teriyaki Salmon Cube with Quinoa, Steamed Broccoli and Cherry Tomato		
Beef Bowl	P/E/S	28
Thin Sliced Beef Ribeye with Osan Egg and Wakami		
Rogan Gosh	C/G	29
Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati		
Prawns Curry	C/G/S	32
Tiger Prawn, Tomatoes, Chillies, Spices, served with Chapatti and Basmati		

SIDE ORDER

Steamed Fragrant Rice	V	5
Side Garden Salad	G/V	6
“Chinese” Egg Foo Young	E/G	8
Chunky Fries (150gm)	V	8
Vegetable in Oyster Sauce	S/G	12
Steamed Broccoli	G/V	12

Gelato	E/D	6
one scoop		
Baked Cheesecake	E/D/G	15
Tiramisu	E/D/G	15
Tres Leches Cake	E/D/G	15
Lemongrass Crème Brulee	E/D/G	15
Mango Pana Cotta	D	15
Tropical Fresh Fruit	V	15
Chocolate Fondant	E/D/G	18
Banana Toffee Pudding with Ice Cream	E/D/G	18

Ingredients Legend

A: Alcohol      B: Beef      C: Chilli      D: Dairy      E: Egg  
G: Gluten      N: Nuts      P: Pork      S: Seafood      V: Vegetarian

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APPETIZERS

<b>Nachos</b> Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole	<b>C/D/V</b>	<b>18</b>
<b>Vegetable Spring Rolls</b> Crispy Deep Fried served with Sweet Thai Chili Dip	<b>C/G/V</b>	<b>18</b>
<b>Zaatar Manakish</b> Hand crafted flatbread with Spices	<b>G</b>	<b>18</b>
<b>Cheese Manakish</b> Levantine style flatbread with cheese	<b>D/G</b>	<b>20</b>
<b>Haloumi Fingers</b> Fried Haloumi Cheese, Spiced Tomato Dips	<b>D/G</b>	<b>20</b>
<b>Korean Sticky Wings</b> Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce	<b>C/G</b>	<b>22</b>
<b>Beef Empanadas</b> Fried Beef Turnover served with Spanish Sofrito Sauce	<b>C/B/E/G</b>	<b>22</b>
<b>Spicy Fried Prawn</b> Crispy Prawn Tossed with Sriracha Mayonnaise, Tobiko Caviar	<b>C/E/S</b>	<b>24</b>
<b>Calamari Frito</b> Deep Fried Squid Ring, Tartare and Lemon	<b>E/G/S</b>	<b>24</b>

SOUPS

<b>Pumpkin Soup</b> Roasted Honey Pumpkin Puree served with a Touch of Cream	<b>D/V</b>	<b>14</b>
<b>Mushroom Soup</b> Mixed Forest Mushroom Soup Drizzled with Truffle Oil	<b>D/V</b>	<b>14</b>
<b>Garudhiya</b> Maldivian Spicy Clear Fish Soup	<b>C/S</b>	<b>16</b>
<b>Beef Borscht</b> Stewed Beef with Beetroot and Vegetable Broth serve with Sour Cream & Dill	<b>B/D</b>	<b>18</b>

SALADS

<b>Garden Salad</b> Mixed mesclun with Light Soya House Dressing	<b>G/V</b>	<b>18</b>
<b>Fattoush</b> Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac	<b>G/V</b>	<b>20</b>
<b>Greek Salad</b> Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese	<b>D/V</b>	<b>22</b>
<b>Tuna Niçoise</b> Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives	<b>E/S</b>	<b>22</b>
<b>Smoked Chicken Caesar Salad</b> Romaine Leaf Tossed with Creamy Anchovies Dressing Smoked Chicken and Parmesan	<b>D/E/G/S</b>	<b>24</b>
<b>Burrata</b> Burrata Cheese, Tomatoes and Arugula (Supplement charges of USD 5 for any meal plan)	<b>D/V</b>	<b>28</b>
<b>Seafood Cobb Salad</b> Prawn, Calamari, Mussel tossed on Crunchy Lettuce (Supplement charges of USD 5 for any meal plan)	<b>E/S</b>	<b>28</b>

SANDWICHES & BURGERS

<b>Club Sandwich</b> Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request)	<b>D/E/G/P</b>	<b>25</b>
<b>Fish Bun</b> Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun	<b>D/G/S</b>	<b>26</b>
<b>Wagyu Beef Burger</b> Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request)	<b>B/D/E/G/P</b>	<b>28</b>
<b>All Sandwiches &amp; Burgers served with Side Salad and Chunky Fries</b>		

PIZZA OVEN

<b>Queen Margherita</b> Green Basil, Tomato, Mozzarella Cheese	<b>D/G</b>	<b>24</b>
<b>Chicken Tandoori</b> Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese	<b>C/D/G</b>	<b>27</b>
<b>Prosciutto E Rucola</b> Tomato, Mozzarella Cheese, Parma Ham, Arugula	<b>D/G/P</b>	<b>30</b>

SIDE ORDER

<b>Steamed Fragrant Rice</b>	<b>V</b>	<b>5</b>
<b>Side Garden Salad</b>	<b>G/V</b>	<b>6</b>
<b>Chunky Fries (150gm)</b>	<b>V</b>	<b>8</b>
<b>“Chinese” Egg Foo Young</b>	<b>E/G</b>	<b>8</b>
<b>Vegetable in Oyster Sauce</b>	<b>S/G</b>	<b>12</b>
<b>Steamed Broccoli</b>	<b>G/V</b>	<b>12</b>

Ingredients Legend

<b>A: Alcohol</b>	<b>B: Beef</b>	<b>C: Chilli</b>	<b>D: Dairy</b>	<b>E: Egg</b>
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PASTA

<b>Spaghetti, Penne, Linguine or Fettuccine Pasta</b> (Gluten Free Spaghetti Available Upon Request)		
<b>Choice of Sauce</b>		
<b>Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli</b>	<b>C/D/G/V</b>	<b>26</b>
<b>Bolognese - Stewed Beef, Tomato</b>	<b>B/D/G</b>	<b>26</b>
<b>Pomodoro - Tomato Based a La “Siciliana”</b>	<b>D/G/V</b>	<b>26</b>
<b>Arrabbiata - Spicy Tomato</b>	<b>C/D/G/V</b>	<b>26</b>
<b>Alfredo - Creamy Cheese</b>	<b>D/G /V</b>	<b>26</b>
<b>Linguine Marinara</b> Linguine with Prawn, Calamari and Mussels	<b>D/G/S</b>	<b>30</b>
<b>Pumpkin Ravioli</b> Sage Butter	<b>D/E/G</b>	<b>26</b>
<b>Mushroom Risotto</b> Mixed Wild Mushroom in Creamy Arborio rice	<b>D</b>	<b>28</b>
<b>Oven Baked Lasagna</b> Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel	<b>B/D/G</b>	<b>28</b>

MAINS

<b>Chicken Schnitzel</b> Breaded Chicken Breast	<b>E/G</b>	<b>28</b>
<b>Aussie Pie Floater</b> Homemade Beef Pie, Mashed Pea and Buttery Potato	<b>B/D/G</b>	<b>28</b>
<b>Barbecue Miso Glazed Spareribs</b> Serve with Mashed Potato	<b>P/D</b>	<b>30</b>
<b>Fish and Chips</b> Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce	<b>E/G/S</b>	<b>28</b>
<b>Steak Fries</b> Angus Entrecôte Steak with Black Pepper Sauce and Chunky Fries	<b>B</b>	<b>38</b>
<b>Pan Seared Salmon Steak</b> Served with Steamed Vegetables	<b>D/S</b>	<b>32</b>
<b>Steak Bistro</b> Rump Steak, Fries and Chimichurri	<b>B</b>	<b>32</b>
<b>Kebab platter for 2</b> Combination of Shish Kebab, Shish Tawook and Prawn Kebab Flat Bread, Side Salad, Garlic Sauce (Supplement charges of USD 5 for any meal plan)	<b>D/G/S</b>	<b>62</b>
<b>Shish Kebab</b> Wagyu Beef Skewer served with Flat Bread, Grilled Tomato and Side Salad	<b>B/D/G</b>	<b>36</b>
<b>Shish Tawook</b> Chicken Kebab served with Flat Bread, Grilled Tomato and Side Salad	<b>D</b>	<b>28</b>
<b>Prawn Kebab</b> Saffron Marinated served with Flat Bread, Grilled Tomato and Side Salad	<b>S/G</b>	<b>38</b>
<b>Surf and Turf</b> Spicy Fried Prawn topped Angus Entrecote with Black Pepper Sauce and Chunky Fries (Supplement charges of USD 10 for any meal plan)	<b>B/D/S/G</b>	<b>45</b>
<b>Maldivian Lobster</b> Rock Lobster with Lemon Butter Sauce, Fries and Side Salad (Supplement changes of USD 10 for any meal plan)	<b>D/S/G</b>	<b>45</b>
<b>Fish of the Day</b> Grilled or Baked Fresh Whole Reef Fish with Side Salad (Supplement charges of USD 5 for any meal plan)	<b>S/D</b>	<b>38</b>

CURRIES

<b>Chicken Tikka Masala</b> Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati	<b>C/D/G</b>	<b>26</b>
<b>Prawns Curry</b> Tiger Prawn, Tomatoes, Chilies, Spices, served with Chapatti and Basmati	<b>C/G/S</b>	<b>32</b>
<b>Dhal Tadka</b> Split Mung Bean Curry, Tomatoes, Chilies, Spices, served with Chapatti and Basmati	<b>C/G/V</b>	<b>16</b>
<b>Rogan Gosh</b> Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati	<b>C/G</b>	<b>29</b>
<b>Kadai Paneer</b> Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati	<b>C/D/G/V</b>	<b>24</b>
<b>Green Curry Chicken</b> Herby Thai Green Curry, Coconut, Chicken and Eggplant, served with Steamed Rice	<b>C/S</b>	<b>26</b>
<b>Mas Riha</b> Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice	<b>C/G/S</b>	<b>26</b>

<b>Gelato one scoop</b>	<b>E/D</b>	<b>6</b>
<b>Baked Cheesecake</b>	<b>E/D/G</b>	<b>15</b>
<b>Tiramisu</b>	<b>E/D/G</b>	<b>15</b>
<b>Tres Leches Cake</b>	<b>E/D/G</b>	<b>15</b>
<b>Lemongrass Crème Brulee</b>	<b>E/D/G</b>	<b>15</b>
<b>Mango Pana Cotta</b>	<b>D</b>	<b>15</b>
<b>Tropical Fresh Fruit</b>	<b>V</b>	<b>15</b>
<b>Chocolate Fondant</b>	<b>E/D/G</b>	<b>18</b>
<b>Banana Toffee Pudding with Ice Cream</b>	<b>E/D/G</b>	<b>18</b>

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OUR PASTAS

GREEN PARADE

STAY COMFORT

Desserts