

LUNCH

Starters and Nibbles

Vegetable Spring Rolls Crispy Deep-Fried Rolls Served with Sweet Thai Chili Dip	C/G/V	24
Tomato Crostini Baguette Toast Topped with Sun-Ripened Tomato, Olive, and Basil	G/D	24
Calamari and Shrimp Batter-Fried Calamari and Shrimp with Onion Rings and Garlic Dip	S/G	28
Korean Sticky Wings Korean-Style Deep-Fried Chicken Wings with Sticky Gochujang Sauce	C/G	28
King Oyster Mushroom Fritos Crispy Fried King Oyster Mushrooms Served with Sweet Thai Chili Dip	C/V	28
Beef Empanadas Fried Beef Turnovers Served with Spanish Sofrito Sauce	C/E/G	22

Soup

Mushroom Soup Mixed Forest Mushroom Soup Drizzled with Truffle Oil	D/V	24
Prawn Bisque Seared Tiger Prawn in Creamy Bisque	D/S	28
Garudhiya Traditional Maldivian spicy clear tuna soup	C/S	24

Seasonal Salads

Tuna Niçoise Rare Seared Yellowfin Tuna, Potatoes, Green Beans, Tomatoes, and Olives	E/S	24
Greek Salad Crunchy Cucumbers, Tomatoes, Peppers, Olives, and Feta Cheese	D/V	24
Steak Salad Medium-Rare Steak, Cherry Tomato, Cucumber, Blue Cheese and Mixed Lettuce	B/D	28
Smoked Chicken Caesar Salad Romaine Lettuce Tossed with Creamy Anchovy Dressing, Turkey Bacon, Smoked Chicken, and Parmesan	S/E/D/G	28

Burgers and Sandwiches

Wagyu Beef Burger Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey Bacon Available Upon Request)	D/E/G/P	30
Club Sandwich Triple-Decker Sandwich with Bacon, Smoked Chicken, Egg, Tomato, and Lettuce (Turkey Bacon Available Upon Request)	D/E/G/P	28
Tuna Cheese Wrap Tuna Chunks, Onion, Kalamata Olive, Lettuce, and Cheddar	D/E/S/G	26
Ham Cheese Panini Smoked Ham and Emmental Cheese (Smoked Chicken Available Upon Request)	D/P/G	30
Fish Bun Deep-Fried Fish Cutlet, Tartare Sauce, and Milk Bun	D/G/S	26

Pizza

Choice of Crust Bokkuraa or Gluten-Free		
Queen Margherita Green Basil, Tomato, Mozzarella Chees	D/G/V	26
Chicken Tandoori Roasted Chicken, Onion, Coriander, Yoghurt Sauce, Spicy Tomato, Mozzarella Cheese	C/D/G	28
Calzone Pork Ham, Mushroom, Sundried Tomato, Basil, Mozzarella, Cheddar, and Parmesan Cheese	P/D/G	30
Tonno e Cipolla Tuna Chunk, Onion, Jalapeño, Bonito, Tomato, Mozzarella Cheese	S/D/G	28
Vegetable Pizza Mushroom, Broccoli, Eggplant, Onion, Capsicum, Olive	V/D/G	26

Pasta

Spaghetti, Penne, Linguine, or Fettuccine Pasta Gluten-Free Spaghetti Available Upon Request)		
Choice of Sauces		
Aglio Olio Extra Virgin Olive Oil, Garlic, and Chili	C/D/G/V	27
Bolognese Stewed Beef and Tomato Sauce	B/D/G	27
Pomodoro Mushroom, Sundried Tomato, Basil, Mozzarella, Cheddar, and Parmesan Cheese	D/G	27
Fettuccine alla Carbonara Pork Bacon, Egg Yolk, Garlic, Extra Virgin Olive Oil, and Pecorino Cheese (Turkey Bacon Available Upon Request)	D/E	28
Mushroom Risotto Mixed Wild Mushrooms in Creamy Arborio Rice (Vegan Upon Request)	D	28
Oven-Baked Lasagna Cheese-Loaded Homemade Pasta Layered with Meat Sauce and Béchamel	B/D/G	28

Everyone’s Favourites

Golden Chicken Schnitzel Mixed Lettuce and Creamy Mushroom Sauce Parmigiana – Additional Charge of USD 5	E/D/G	28
Pork Milanese Breaded and Pan-Fried Pork Cutlet Topped with Arugula, Cherry Tomatoes, and Parmesan Cheese	D/P/E	32
Salmon Steak Quinoa, Roasted Broccolini, and Lemon Wedge	S/D	36
Fish and Chips Batter-Fried Fish Fillet, Chunky Fries, Malt Vinegar, and Tartar Sauce	E/G/S	30
Steak Bistro Sirloin Steak, Fries, and Chimichurri	B/C/D	32
Rogan Josh Kashmiri-Style Slow-Cooked Lamb with Aromatic Spices, Served with Chapatti and Basmati Rice	C/G	29
Dhal Tadka Split Mung Bean Curry with Tomatoes, Chillies, and Spices, Served with Chapatti and Basmati Rice (Vegan Upon Request)	C/G	20
Mas Riha Maldivian Fish Curry Served With Tuna Coconut Salad, Local Flatbread, and Rice	C/G/S	28

On the Side

Served as a side to main courses only

	Side	Main
Steamed Broccolini	V	10
Creamed Spinach	D	8
Fried Brussels Sprout	V	10
Chunky Fries	V	8
Mashed Potato	D	8
Steamed Rice	VG	8

Sweet Endings

Gelato (One Scoop)	D/V	6.5
Baked Cheesecake	D/V	15
Tiramisu	D/V	15
Vanilla Bean Crème Brûlée	D/V	15
Mango Panna Cotta	D	15
Dark Chocolate Date Cake	V/D	15
Seasonal Fruit Sliced	V/VG	15

DINNER

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Calamari and Shrimp Batter-Fried Calamari and Shrimp with Onion Rings and Garlic Dip	S/G	28
Korean Sticky Wings Korean-Style Deep-Fried Chicken Wings with Sticky Gochujang Sauce	C/G	28
King Oyster Mushroom Fritos Crispy Fried King Oyster Mushrooms Served with Sweet Thai Chili Dip	C/V	28
Sourdough Boule Natural sourdough paired with silky flavourful butters. Choice of Umami Seaweed Butter or Miso Vegan Butter	G/D/S	18
Oven-Baked Camembert Ciabatta Toast, Sliced Apple, Roasted Walnut, and Honey (Supplement Charge of USD 5 for any meal plan)	N/G/D	26

Soup

Mushroom Soup Mixed Forest Mushroom Soup Drizzled with Truffle Oil	D/V	24
Prawn Bisque Seared Tiger Prawn in Creamy Bisque	C/D/S	28

Seasonal Salads

Tuna Niçoise Rare Seared Yellowfin Tuna, Potatoes, Green Beans, Tomatoes, and Olives	E/S	24
Burrata Crunchy Cucumbers, Tomatoes, Peppers, Olives, and Feta Cheese (Supplement Charge of USD 5 for any meal plan)	D/V	32
Smoked Chicken Caesar Salad Romaine Lettuce Tossed with Creamy Anchovy Dressing, Turkey Bacon, Smoked Chicken, and Parmesan	S/E/G	28

Burgers and Sandwiches

Wagyu Beef Burger Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey Bacon Available Upon Request)	B/D/E/G/P	30
Rustic Sandwich Homemade Ciabatta with Smoked Salmon, Sour Cream, and Capers (Supplement Charge of USD 8 for any meal plan)	S/G/D	30
Steak Quesadillas Grilled Sirloin, Tortilla, Capsicum, and Cheddar Cheese	G/D	28

Pasta

Tiger Prawn Spicy Cream Linguine Pan-Fried Tiger Prawn, Creamy Linguine with a Touch of Chili	S/C/G	32
Oven Baked Lasagna Cheese-loaded homemade pasta layered with meat sauce and béchamel	D/G	28
Scallop Risotto Pan-Seared Scallop, Creamy Arborio Rice	S/D	28

Seafood

Maldivian Lobster (up to 600g) Choice of Cooking Style: Buttered Chargrill or Thermidor Baked (Supplement Charge of USD 25 per person applies to any meal plan)		
Fish of the Day(up to 600g) Choice of Cooking Style: Chargrill or Steamed		
Reef Fish Steak(300g) Choice of Cooking Style: Chargrill or Deep-Fried		
Tiger Prawn(up to 200g) Choice of Cooking Style: Chargrill or Garlic Butter Tossed		
Japanese Scallop(up to 150g) Choice of Cooking Style: Butter-Seared or Garlic Butter Tossed		
Calamari(up to 200g) Choice of Cooking Style: Chargrill or Garlic Butter Tossed		
Blue Scampi(up to 200g) Choice of Cooking Style: Chargrill or Garlic Butter Tossed		

Everyone’s Favourites

Pork Rack Chop Herb-Butter Glazed, Roasted Mushroom, Green Bean, Cognac Peppercorn Sauce	P/D	42
Boneless Chicken Chop Pan-Roasted, Mixed Lettuce, Creamy Mushroom Sauce	D	32
Salmon Steak Quinoa, Roasted Broccolini, and Lemon Wedge	S/D	36
Lamb Rack Chargrilled with Herbs, Served with Saffron Risotto	D	36
Homemade Sausage Crafted Angus Beef Sausages, Onion and Bacon Sautéed Potatoes	D/P	32
Shish Tawook Chicken Kebab Served with Flatbread, Grilled Tomato, and Side Salad	D/G	32

Steak

Sustainable Certified Grain-Fed Black Angus		
Tenderloin 180g Certified Grain-Fed Black Angus Tenderloin		38
Ribeye 300g Certified Grain-Fed Black Angus Ribeye		48
Sirloin 300g Certified Grain-Fed Black Angus Sirloin		40
Westholme Purebred Wagyu (Supplement Charge of USD 15 for any meal plan)		
Tenderloin 180g Westholme Purebred Wagyu Tenderloin		58
Ribeye 300g Westholme Purebred Wagyu Ribeye		80
Sirloin 300g Westholme Purebred Wagyu Sirloin		75
Elevate Your Steak		
Half Lobster	S	22
Tiger Prawn	S	15
Bacon and Fried Egg	P/E	8
Blue Cheese	D	8

Sharing Menu for 2

Wagyu Tomahawk MB 6/7 (1.5 kg Before Cooking. Pre-order Required. Not Included in Any Meal Plan.)	320
Meat Man Platter Sirloin Steak, Lamb Chop, Chicken Skewer, and Beef Sausage (Supplement Charge of USD 10 per person applies to any meal plan)	82
Seafood Platter Maldivian Lobster, Tiger Prawn, Calamari, Tuna Steak, and Mussel (Supplement Charge of USD 25 per person applies to any meal plan)	88
Choice of Sauces Chimichurri (V/C) / Creamy Mushroom Sauce (D/G) / Cognac Peppercorn (D/G) / Sauce Bordelaise (D/G) / Café de Paris Butter (D/S)	

On the Side

Served as a side to main courses only

	Side	Main
Burnt Butter Cauliflower	V	8
Steamed Broccolini	V	10
Creamed Spinach	D	8
Fried Brussels Sprout	V	10
Corn Ribs	D	8
Double Cheddar Mac & Cheese	G/D	8
Bacon-Sautéed Potato	P/D	8
Chunky Fries	V	8
Mashed Potato	D	8

Sweet Endings

Gelato (One Scoop)	D/V	6.5
Baked Cheesecake	D/V	15
Tiramisu	D/V	15
Vanilla Bean Crème Brûlée	D/V	15
Mango Panna Cotta	D	15
Dark Chocolate Date Cake	V/D	15
Seasonal Fruit Sliced	V/VG	15