



MEEERU

BAR & GRILL

LUNCH MENU

STARTER

Classic Caesar Salad   \$27
Romaine Lettuce, Cherry Tomato, Croutons, Choice

Add-ons: \$32
Grilled Chicken Breast \$44
Grilled Prawns \$35
Grilled Lobster 100g \$22

Meeru Mesclun Leaves Salad
Creamy Tarragon Vinaigrette, Baby Leaves, Carrots \$28

Salad Nicoise Medium Rare Tuna
Red Balsamic, Marinated Tuna, Eggs, Tomatoes, Red & Green Pepper, French Beans, Black Olives \$28

Beef Carpaccio, Truffle Dressing, Rucola, Shaved Parmesan \$27
Beef Tenderloin Carpaccio, Parmesan Cheese, Truffle Oil, Citrus Dressing, Rucola \$30




Shrimps Cocktail   \$40
Prawns, Cocktail Sauce, Mesclun, Cherry Tomatoes

Pan Fried Mussels with White Wine Sauce  
Creamy White Wine Sauce & French Bread Toasted with Garlic Butter

Chipirones Style Baby Calamari  
Lemon, Sea Salt Butter. Red Pepper Coulis

SOUP

Mushroom Soup with Duck Confit, Morels, Shallots \$24
Creamy Mushroom Soup with Duck Confit, Mushrooms Sautéed with Shallots & Herbs

Coconut Seafood Chowder    \$26
Kaffir Lime & Drizzle Chili Oil

Gluten Free



Shellfish & Seafood



Nuts



Pork



Dairy



Spicy



Vegan



All prices are subject to 10% service charge and 12% tourism goods & services tax

SANDWICH


Hideaway Beef Tenderloin Burger 	\$30
Cheddar Cheese, Balsamic Onions, Roasted Mushrooms, Sliced Tomatoes, French Fries	
Add-ons:	
Pork Bacon	\$8
Beef Bacon	\$8
Fried Egg	\$8
Piadina Mozzarella Parma Ham and Rucola 	\$29
Mozzarella, Parma Ham, Tomatoes, Basil, Piadina Bread	
Meeru Club Sandwich  	\$28
Sliced Bread, Mayonnaise, Chicken Breast, Bacon, Tomato, Cheddar & Emmental Cheese, French Fries	
Croque Monsieur  	\$28
Sliced Bread, Ham, Emmental Cheese with Bechamel Sauce	

PASTA AND RISOTTO

Braised Beef Short Ribs Rigatoni  	\$38
Mushrooms, Carrots, Baby Onions, Bacon, Parsley	
Tiger Prawn Bucatini Pomodoro  	\$57
Pasta with Tomato Sauce, Tiger Prawns, Fresh Mozzarella & Parmesan	
Seafood Risotto   	\$46
Soft Arborio Risotto with Grilled Seafood, Creamed White Wine, Parmesan	

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VEGETARIAN

STARTER

Spanish Gazpacho 
Chilled Tomato Soup

\$29

SANDWICH

Southwest Vegetables Grilled Fresh Tacos  
Mexican Style Grilled Vegetables, Fresh Avocado, Sour Cream, Lime & Chili Salsa

\$28

Grilled Halloumi Wrap 
Maldivian Papaya Chutney, Baby Spinach, Halloumi Cheese & French Fries

\$25

MAIN

Wild Mushrooms, Chestnut & Leek Gnocchi  
Pecorino Shavings, Truffle Essence

\$42

Quattro Formaggi Risotto   
Chestnuts, Roasted Cherry Tomatoes, Walnuts

\$31

Penne with Pesto  
Pasta with Pesto Cream Sauce, Walnuts,
Tomato Cherries & Parmesan

\$28

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FROM LAND

Dry Aged Beef Entrecote, Black Peppercorn Sauce	\$70
Black Angus Beef Tenderloin, Whole Grain Mustard Sauce	\$64
Barbecue Style Pork Ribs	\$45
Corn Fed Baby Chicken Herbs Provencal	\$50
Australian Lamb Chops	\$61

FROM SEA

Live Reef Fish from Aquarium 100g	\$20
Live Lobster from Aquarium 100g	\$35
Yellow Fin Tuna Steak	\$34
Tiger Prawn Large	\$44
Oven Roasted Maldivian Sea Bass	\$55

SAUCE

1 type of Sauce or Butter will be included with Land or Sea order

Creamy Lemon Butter
Whole Grain Mustard Sauce
Red Wine Sauce
Thyme Jus
Black Pepper Corn Sauce
Sauce Béarnaise
Mushroom Sauce

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FOOD-TO-SHARE

Grilled Seafood Platter (Regular/Large) 	\$110/\$204
Served with Creamy Lemon Butter, Spicy Tahi Sauce, Spiny Lobster, Reef Fish, Tuna, Calamar, Cut Crab, Praw, Green Mussels and Scampi	
Oven Roasted Mozzarella Di Bufala Pizzetta 	\$40
Fresh Tomato Salsa, Spicy Pesto	
Hideaway Tacos 	\$36
Grilled Corn Tortillas, Guacamole, Tomato Salsa, Jalapen	
Grilled Chicken Breast	
Grilled Prawns 	\$44
Grilled Live Lobster From Our Tank 	\$35/100g
Grilled Black Angus Tenderloin Steak	\$38

SIDE DISH

Mashed Potato	\$16
Truffle Mashed Potato	\$18
French Fries	\$14
Onion Rings	\$18
Grilled Garden Corn on the Cobb	\$16
Grilled Seasonal Vegetables	\$16
Sautéed Mushrooms	\$16

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PIZZA CORNER

Margherita 	\$22
Tomato, Mozzarella Fresh Basil	
Maldivian Tuna Pizza  	\$26
Tomato, Mozzarella, Tuna, Onion, Maldivian Chili, Coconut	
Quattro Formaggi 	\$26
Tomato, Mozzarella, Brie, Goat Cheese & Blue Cheese	
Chicken 	\$27
Homemade Marinated Chicken with Tomato & Mozzarella	
Seafood  	\$28
Tomato, Mozzarella, Shrimps, Scallop, Reef Fish, Calamari, Garlic	
Beef Pepperoni 	\$26
Tomato, Mozzarella, Beef Pepperoni	
Gardener's Pizza 	\$28
Spinach, Tomato, Mozzarella, Bell Pepper, Mushroom Artichoke	
Fiery Chorizo Pizza   	\$26
Tomato, Mozzarella, Chorizo, Maldivian Chili	
Parma Ham, Rucola and Parmesan  	\$28
Tomato, Mozzarella, Basil, Parma Ham, Rucola, Parmesan Cheese	
Make Your Own Pizza (Select up to 3 toppings)   	\$30
Ham, Chorizo, Prosciutto, Chicken, Seafood, Beef, Eggplant, Bell Pepper, Artichoke	

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DESSERT

Cheese Platter



Selection of Three Cheeses of the Day, Nuts, Fruits

\$22

Classic Coffee Tiramisu



Mascarpone Mousse with Coffee Soaked Ladyfingers

\$22

Lemon Tart



Pastry Crust filled with Lemon Curd, Italian Meringue

\$16

Chocolate Tart



Pastry Crust filled with All chocolate cream

\$18

Chocolate Mousse Duo



White Chocolate & Dark Chocolate

\$16

Seasonal Fruit Plate (Regular / Large)



Fresh Tropical Fruits

\$15/\$25

Hideaway Nutella & Banana Calzone



Sweet Pizza Pocket Filled with Banana & Nutella

\$18

Seasonal Fruit Tart



Fresh Tropical Seasonal Fruits, Vanilla Cream

\$16

Selection of Sorbets & Ice Cream



\$4/scoop

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