

## THE LIVING ROOM EXPERIENCE

The Living Room invites you into a culinary experience completed with spectacular views over the lagoon. Seasonal ingredients guide our a la carte selections – an innovative menu of classic dishes reinvented for the modern palate. Enjoy the best imported and local produce. Pair with a rare vintage from our wine cellar.

If you wish to have a dish that you cannot find on the menu, please do not hesitate to contact us and we will do the utmost to accommodate your wishes.

Jarno van den Broek  
Chef de Cuisine

Ahmed Shahid  
Restaurant Manager

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## PERFECT FOR LUNCH

<b>Smashed Avocado Sandwich</b> 🍳	29
Two poached eggs, smoked salmon, crumbled feta cheese, rocket salad, and lemon	
<b>Little Gem Salad with Lemon Vinaigrette</b> 🥜	28
Honey glazed golden walnuts, grilled yellow squash, red onion, and grated parmesan cheese	
<b>Naladhu Baguette</b>	35
Crab and prawn salad with tomato, cucumber, lettuce, and onion Served with fries	
<b>Miso Portobello Mushroom Burger (Vegan)</b> 🌿	39
Guacamole, pickled cucumber, and ribbon salad Served with sweet potato fries	
<b>Wagyu Burger 180 grams</b>	46
Caramelised onions, sautéed button mushrooms, cheddar cheese, lettuce, tomatoes, pickled gherkins, and black truffle mayo Served with steak fries	
<b>Wagyu Steak Sandwich</b>	58
Pan-fried Wagyu beef with beetroot hummus, heirloom tomatoes, and rocket salad, Served with fries	
<b>Lebanese Shish Tawook</b>	38
Corn-fed chicken breast skewer, Arabic bread, tahini salad, and fries	
<b>Mezze Selection</b> 🌿	28
Labneh, hummus, Arabic olives, tabbouleh, vine stuffed leaves, and pita bread	

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## TO INDULGE

30 grams of your choice of caviar:

✂ Oscietra	220*
✂ Sevruga	240*
✂ Beluga	360*

Condiments: boiled egg white, egg yolk, parsley, blinis

## GREAT BEGINNING

**Burrata Salad** 🌿 32  
Heirloom tomatoes, balsamic pearls, Italian olives, and basil leaves

**Wahoo Ceviche with Jalapeño Vinaigrette** 🥑🍌👨🍳 30  
Avocado, peach, crispy shallots, peanuts, and herb salad

**Yellowfin Tuna Tartar** 34  
Smashed avocado, poached quail egg, Oscietra caviar, spiced gazpacho, and yuzu gel

**Poached Maldivian Lobster** 59  
Baby carrots, chicory, zucchini and pineapple salad with a yellow curry dressing and coconut crumble

**Seared Wagyu Beef Tenderloin and Crispy Sweetbread** 69  
Eggplant caviar, pickled cucumber salad, and white miso vinaigrette

## SPOONFULS OF FLAVOUR

**Beetroot Gazpacho (Vegan)** 🌿 24  
Diced avocado, cucumber, onion, beetroot, and dill oil

**Maldivian Bouillabaisse** 👨🍳 29  
French seafood soup inspired by Maldivian cuisine

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## FISH AND LOBSTER FROM THE MALDIVES AND BEYOND

<b>Maldivian Tuna Loin</b>	52
Caramelised foie gras with sautéed brown shimeji mushroom, edamame, tomato celeriac purée, and garlic lemon butter sauce	
<b>Catch of the Day</b>	69
Maldivian fish of the day from the local fishermen, cooked to your preference	
<b>Monkfish Tail with Blackened Spices</b>	78
Pumpkin cream, cracked wheat, dried apricot, broccolini, and lightly spiced mussels	
<b>Charcoal-Grilled Maldivian Lobster</b> 🍷	per 100 grams 28*
Artichoke salad with preserved lemon mayonnaise and creamy mashed potato	

## IMPORTED MEAT AND POULTRY

<b>Corn-Fed Chicken Breast</b>	45
Lebanese freekeh with broccolini, figs, mint, and crumbled feta cheese	
<b>Australian Lamb Loin with Piment d'Espelette</b>	76
Wild sorrel, green pea purée, mint, and lamb gravy	
<b>Australian Angus Rib Eye</b>	78
Heirloom baby carrots with pickled mustard seeds, Epoisses mashed potato, and gravy	
<b>Flame-Grilled Wagyu Beef Tenderloin Marble 9+ Double Blue Label</b>	172*
Glazed baby beetroot, caramelised beetroot purée, truffle mashed potatoes, and morel mushroom sauce	

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## ASIAN COUNTER

<b>Chicken Noodle Soup</b>	24
Shredded chicken with glass noodle, spring onion, bean sprouts, chilli and, sweet basil	
<b>Butter Chicken</b> 🍛	36
Steamed basmati rice, naan bread, mixed Indian pickles, mango chutney, and papadum	
<b>Maldivian Fresh Tuna Curry</b> 🍛	38
Steamed rice, paratha, tomato and cucumber, mango chutney, and papadum	
<b>Sri Lankan Prawn Curry</b> 🍛👨🍳	46
Steamed rice, Sri Lankan mixed pickles, coconut sambal, mango chutney, and papadum	

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## SIGNATURE PIZZA

Create your own pizza Choose your favourite toppings	35
Salsiccia <b>P</b> Buffalo mozzarella, salami, and thyme	35
Spicy Tonno Buffalo mozzarella, tuna, red onion, jalapeño, and oregano	35
Frutti di Mare Scampi, mussels, squid with tomato sauce, mozzarella cheese, and oregano	35

## PASTA & RISOTTO

Create your own pasta (choose spaghetti, penne, or fettuccini) Fish, seafood, chicken, meat, or vegetarian	35
Truffle Alfredo Creamy tagliatelle pasta with beef bacon, wild mushrooms, and fresh grated black truffle	35
Pasta Seafood Spaghetti with grilled prawns, mussels, squid, tomato sauce and fresh basil leaves	35
Pesto 🥜🌿 Spaghetti with zucchini, walnuts, and parmesan cheese	29
Creamy Risotto 🌿👨🍳 Wild mixed mushrooms, served with rocket leaves and grated Belper Knolle cheese	38

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## DESSERT

<b>Coconut Bavarois</b> 🥥	26
Chocolate financier with praline crunch, coconut crumble, and Tanariva ice cream	
<b>Cremeux Gran Couva</b> 🍪	26
Flourless choco-chili cake with orange marmalade, whipped ganache, and salted caramel ice cream	
<b>Vanilla Panna Cotta</b>	26
Mango yuzu jelly and banana passion sorbet	
<b>Umm Ali</b> 🥥	26
Homemade puff pastry with sweetened cream and mixed nuts	
<b>Tropical Fruit Platter</b>	26
Sliced tropical fruit with homemade lemon sorbet	
<b>Ice Cream</b>	7
A scoop of ice cream – choose your favourite flavour from our selection	