

# Rah Bar

## SALAD

### CHICKEN OR PRAWN CAESAR SALAD

Grilled chicken breast or prawn, boiled egg, crispy bacon, croutons, Parmesan, romaine lettuce, tomato, Caesar dressing

### RAH SALAD WITH/WITHOUT GRILLED SALMON 120g

Avocado, boiled egg, green leaves, tomato, vegetables, basil lemon oil

### CAPRESE

Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

### NIÇOISE

Raw Maldivian tuna, anchovy, boiled quail egg, boiled potato, French beans, Kalamata black olive, romaine lettuce, French dressing

### CHICKEN WINGS

Crispy fried fragrant chicken wings, char siu sauce on the side

## GAZPACHO & SOUP

### CHILLED TOMATO GAZPACHO

Fresh tomato, bell pepper, croutons olive oil, parsley, white onion, white wine, Xérès vinegar

### TOM YAM GOONG

Thai spicy prawn soup, chili, coriander, galangal, lemongrass, lemon, mushroom, tomato

### HOT & SOUR

Hunan style spicy soup, chilli oil, shrimp, bamboo shoots, egg, mushroom, tofu

## BURGER, SANDWICH & WRAP

### THE BURGER

Belgian beef tenderloin (Blanc Blue Belge – B.B.B.), beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, seasonal salad

### CHICKEN WRAP MELT

Cucumber raita, coriander, mozzarella cheese, tamarind mango chutney, tomato, potato wedges

### CLUB SANDWICH

Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise, French fries, seasonal salad

## GRILL

### CATCH OF THE DAY

**NORWEGIAN SALMON FILLET 180g**

**MALDIVIAN TUNA 160g**

**JUMBO PRAWNS**

**MALDIVIAN LOBSTER Whole, 600-800g**

**AUSTRALIAN ANGUS Tenderloin 200g**

**CHICKEN BREAST Label rouge, France, 220g**

### CHOOSE YOUR SAUCE

FISH: Citrus-vanilla butter, lemon butter, white wine

MEAT: Barbecue, béarnaise, Madère, mushroom, roquefort or shallot

## PIZZA

### MARGHERITA

Tomato sauce, mozzarella, basil leaves

### BUFALA

Tomato sauce, buffalo mozzarella, basil leaves

### FRUTTI DI MARE

Tomato sauce, mozzarella, selection of seafood

### PROSCIUTTO DI PARMA

Tomato sauce, mozzarella, rucola, sun-dried tomato, Parma ham

### SICILIANA

Tomato sauce, mozzarella, black olive, caper, onion, tuna

**P 33/36**

**46/31**

**V 33**

**37**

**28**

**V A 25**

**S 32**

**S 32**

**P 44**

**S 33**

**P 34**

**41**

**48**

**42**

**59**

**99**

**60**

**48**

**V 27**

**V 30**

**43**

**P 33**

**31**

## PASTA & RISOTTO

*All dry pasta are from Cav. Giuseppe Cocco, who uses only durum wheat semolina from Abruzzo, Italy.*

### LINGUINE AL PESTO

Basil pesto

**N V 27**

### PENNE POMODORO & BASILICO

Fresh basil leaves, tomato sauce

**V 27**

### SPAGHETTI ALL'ARAGOSTA

Cherry tomato, chili, fresh lobster, parsley

**S 49**

### RISOTTO ZAFFERANO & BURRATA

*Ferron* Carnaroli rice with saffron, fresh burrata, black truffle

**V 35**

## CURRY, RICE & NOODLES

### BUTTER CHICKEN

Indian tandoori chicken cooked with onion-tomato gravy, naan, papadum

**N 46**

### DHIVEHI IHI RIHA

Maldivian lobster curry cooked with local spices, chapatti, spicy tuna sambal, roasted coconut, sticky yellow coconut rice

**S 65**

### PRAWN & EGG FRIED RICE

Prawns, egg, spring onion, sambal sauce

**S 30**

### NASI GORENG

Chicken and shrimp fried rice, egg, beef and chicken satay, pickled cucumber, prawn crackers, spring onion, sambal, peanut sauce and chili soya sauce on the side

**S 36**

### PAD THAI

Rice noodles, prawns, dried shrimps, chives, lime, peanut, sprouts, tamarind

**N S 38**

### BLACK PEPPER BEEF

Jiangnan beef, bell pepper, fresh ground black pepper sauce

**S 48**

### GONG BAO CHICKEN

Diced chicken thigh tossed with Szechuan pepper, celery, roasted peanuts

**N S 38**

### SZECHUAN PRAWNS

Prawns, baby corn, garlic, ginger, onion, spring onion, Szechuan pepper sauce

**S 54**

## DESSERT

### APPLE TART TATIN

Traditional French tatin, vanilla ice cream

**20**

### CHEESE CAKE

Vanilla-baked cheese cake, berry compote, meringue, strawberry biscuit, vanilla ice cream

**22**

### CHOCOLATE FONDANT

Dark chocolate fondant, pistachio nut ice cream

**N 22**

### TIRAMISÙ

Cream mascarpone, biscuit, cacao, espresso

**20**

## ICE CREAM & SORBET

### HOMEMADE ICE CREAM

Caramel

Chocolate

Mascarpone

Pistachio nut

Strawberry

Vanilla

*\* Served per scoop*

**4**

### HOMEMADE SORBET

Apricot

Blackberry

Coconut

Granny smith apple

Mango

Passion fruit

*\* Served per scoop*

**4**

**A - ALCOHOL N - NUTS P - PORK S - SPICY V - VEGETARIAN**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*