


Manzaru Pool Bar
9.00 am – 6.00 pm

LIGHT BITES BY THE POOL

Fresh Vietnamese Vegetable Rolls  **USD 21**

Assorted vegetables rolled in soft rice paper, served with coriander and lime dipping sauce

Tandoori Chicken Wrap **USD 28**

Tandoori spicy chicken  rolled in a flat bread with tangy onion cucumber salad, cucumber and mint raita

Fritto Misto **USD 36**

Battered and crispy calamari, prawns, snapper, served with garlic mayonnaise and lemon

Fish and Chips (A) **USD 28**

Beer-battered reef fish fillets, served with fries and tartar sauce

Chicken Wings **USD 21**

Tossed in chilli BBQ Sauce, served with crudités and blue cheese dip

Vegetarian Nachos **USD 21**

Beans, tomatoes and cheese, served with guacamole and sour cream



POOL BAR MENU
 Cuisine from the Mediterranean Sea...

RAW APPETISER

- Fresh Reef Fish Ceviche** **USD 28**
 Thinly sliced raw fish marinated with lime, peppers, coriander, sweet mango, onion and chilli, served with crispy corn tortillas and guacamole
- Australian Beef Carpaccio** **USD 32**
 Thinly sliced Australian black Angus beef tenderloin, extra virgin olive oil, truffle oil, rocket leaves and parmesan cheese shavings
- Tuna Tataki Salad** **USD 26**
 Sesame crusted rare tuna, seaweed salad with seasonal greens, avocado, cherry tomato and chilli ponzu dressing

SALADS

- Caesar Salad (P)** **USD 26**
 Romaine lettuce, crispy bacon, anchovies, bread croutons, caesar dressing
 With grilled chicken breast **USD 32**
 With grilled prawns **USD 38**
- Caprese Salad** **USD 36**
 Fresh mozzarella cheese, beef tomatoes, oregano, balsamic vinegar and fresh basil
- Kihavah Salad**  **USD 28**
 Young organic greens, avocado, goji berry, asparagus, cherry tomato, pumpkin seed, yuzu lemon dressing
- Rocket Salad**  **USD 26**
 Arugula leaves, home dried tomatoes, caramelised cherry tomatoes, red radish, sliced pear, parmesan shavings, toasted walnuts, aged balsamic dressing

SOUP

Soup of the day

USD 16

Watermelon Gazpacho

USD 24

Marinated watermelon, blended with cucumber, tomato, bell peppers and celery, served with sour dough croutons

SANDWICHES

All sandwiches are served with homemade potato crisps

Club Sandwich (P)

USD 28

House-roasted chicken breast, smoked pork bacon, shredded lettuce with mayonnaise, sliced tomato, fried egg, smashed avocado

Caprese Panini

USD 30

Grilled vegetable, semi dried roma tomato, buffalo mozzarella cheese, pesto sauce, homemade panini bread

BURGERS (200gm)

All burgers are served with fries.

Request for additional toppings: cheese and bacon

Wagyu Beef Burger

USD 58

Toasted pumpkin and sesame bun, fried egg, boston lettuce, tomato and red onion jam, mustard mayonnaise
(Full Board Supplement \$ 15)

Black Angus Beef Burger

USD 36

Sesame bun, boston lettuce, tomato and red onion jam, mustard mayonnaise

Vegan Burger

USD 26

Beetroot bun, vegetable and chickpea patties, roasted sweet pepper relish, avocado salsa

Prices are quoted in US Dollars and are subject to additional 10% service charge & 12% government taxes



Vegetarian dish (P) Contains pork  Contains nuts (P) Contains pork






PIZZA

Gluten free pizza available on request

- | | |
|---|---------------|
| Margherita | USD 29 |
| Mozzarella, tomato sauce, oregano, basil | |
| Diavola (P) | USD 32 |
| Mozzarella, tomato sauce and spicy calabrese salami | |
| Prosciutto Funghi (P) | USD 38 |
| Tomato, mozzarella, mushroom and Italian dry-cured ham, rocket leaves | |
| Quattro Formaggi | USD 34 |
| Taleggio, gorgonzola, mozzarella and brie, black pepper | |
| Frutti di Mare | USD 38 |
| Mozzarella, tomato sauce, seafood and capers | |

PASTA

Select your favourite pasta: penne, spaghetti or fusilli
(Gluten free pasta available on request)

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|--|---------------|
| Arrabiata   | USD 24 |
| Spicy tomato sauce | |
| Frutti di Mare | USD 36 |
| Baa Atoll seafood in tomato sauce | |
| Pomodoro  | USD 24 |
| Chunky tomato sauce and basil | |
| Bolognese | USD 32 |
| Black angus beef ragout | |
| Funghi  | USD 28 |
| Sautéed mushrooms in a creamy parmesan sauce | |
| Aglia Olio Peperoncino  | USD 28 |
| Extra virgin olive oil, garlic and dried chilli flakes | |

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INDIGENOUS CURRIES OF MALDIVES

Curries are served with white rice, lentil stew, roshi, tuna coconut sambal and papdams

Dhon Riha  **USD 38**
Traditional tuna curry with coconut, curry leaf and chilli

Kukulhu Riha  **USD 38**
Spicy chicken curry with Maldivian curry powder and coconut milk

FROM THE GRILL SEAFOOD

Daily Catch - Whole Fish **Average 600 grm** **USD 58**
Sustainably caught by local fishermen. Please check with waiter on the size of the fish

Grilled - marinated with olive oil, garlic, thyme and lime

Steamed – steamed plain or steamed with Asian herbs

Please allow a 40-minute minimum cooking time.
Cooking time may vary depending on the size of the fish.

Yellow Fin Tuna Steak **USD 42**

Tiger Prawns **USD 48**

Job Fish Fillet **USD 34**

Salmon Steak **USD 46**

Seafood Platter **USD 118**

(Full Board Supplement \$ 80)

Grilled half lobster, tiger prawn, calamari, scallops, mussels, baby octopus, reef fish fillet and tuna fillet platter, side salad, lemon-butter sauce

Maldivian lobster **USD 22**
per 100GM

(price applicable for full board and half board)

Grilled whole lobster, side salad, buttered garden vegetable,
lemon-butter sauce

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MEAT

Wagyu Striploin 200 gm **USD 132**
(Full Board Supplement \$ 75)

Black Angus Grain Fed Tenderloin 200 gm
USD 72 (Full Board Supplement \$30)

Lamb cutlets 300 gm **USD 72**
(Full Board Supplement \$30)

Cornfed Chicken Breast **USD 42**

Compliment your main course with a side dish:

Grilled vegetables with balsamic and herbs
Steamed seasonal vegetables
Salad bouquet with balsamic dressing
Roasted baby potatoes
Sautéed mushrooms
Mashed potatoes
Sautéed broccoli with crunchy almonds
French fries or wedges

Choose a sauce to pair with your main:

Red wine jus
Mushroom sauce
Pepper Sauce
Béarnaise
Sauce vierge
Lemon butter

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DESSERTS

Lemon Meringue **USD 18**

Caramel sauce and edible flowers

Apple Tatin **USD 16**

Saffron coulis, cinnamon ice cream, sugar snap

Tiramisu **USD 22**

Coffee jelly, bitter chocolate sand, orange chocolate sorbet, basil sprigs

Chocolate Lava Cake **USD 20**

Tahitian vanilla bean gelato, chocolate sauce, brittle snap, sugar dust

Blueberry Cheesecake **USD 18**

Fresh berry compote, edible flowers

Seasonal Tropical Fruit Platter **USD 22**

A selection of homemade gelatos and sorbets **USD 18**
per three scoops

Ice-Cream - vanilla, chocolate, strawberry, cinnamon, basil and pistachio

Sorbet- raspberry, passion banana, mango, lemon, coconut and orange chocolate

