

Starters

Buffalo Mozzarella (D) (G) (V)	\$28
<i>Tomatoes, basil, extra virgin olive oil, Balsamic vinegar.</i>	
Tuna Tartare (SF) (G)	\$28
<i>Raw local tuna, avocado crème, tomato, coriander, toasted focaccia</i>	
Smoked Salmon and Prawn (D) (SF)	\$30
<i>Horseradish cream, lime vinaigrette</i>	
Beef Carpaccio (D)	\$36
<i>Thinly sliced Angus Beef, parmesan cheese, cold pressed extra virgin olive oil.</i>	
Tomato & Quinoa (D) (G) (V)	\$24
<i>Avocado crème, cucumber, secret garden herbs, toasted focaccia</i>	
Saffron Arancini (D) (G) (V)	\$24
<i>Saffron, mozzarella, sun dried tomato mousse</i>	
Pan-fried Scallops (D) (SF)	\$30
<i>Minted pea puree, crispy veal pancetta, chili oil</i>	
Maldivian Crab Cake (D) (G) (SF)	\$30
<i>Tangy lemon Hollandaise sauce</i>	

Soup

Lobster & Crab Bisque (A) (D) (SF)	\$30
<i>Rich and smooth soup made with lobster and crab with a touch of brandy</i>	
Mushroom Soup (D) (G) (V)	\$22
<i>Creamy Mushroom Soup, croutons</i>	
Vegetable Cioppino (D) (G) (V)	\$22
<i>Secret Garden vegetables, croutons, pesto</i>	

Main Courses

Pan-Seared Angus Beef Fillet (A) (D)	\$48
<i>Foie gras, confit potato, caramelized onions, red wine jus</i>	
Herb Crusted Rack of Lamb (D)	\$50
<i>Potato mousseline, Ayada green vegetables, natural jus</i>	
Oven-Roasted Chicken Breast (D)	\$40
<i>Baby vegetables, pomme puree</i>	
Spaghetti All'aragosta (A) (D) (G) (SF) (S)	\$50
<i>Lobster spaghetti, tomato sauce, Maldivian chili</i>	
Catch of the Day (A) (D) (SF)	\$42
<i>Crushed new potatoes, herb salad, light lemon sauce</i>	
Maldivian Tuna Steak (SF)	\$40
<i>Tomato, lobster and Kalamata olive salsa</i>	
Ricotta & Spinach Ravioli (D) (G) (V)	\$36
<i>Served with pine nuts, Parmesan cheese and balsamic vinegar</i>	
Lime & Tuna Tartar Risotto (A) (D) (SF)	\$38
<i>Lime Risotto, coriander, Maldivian tuna tartar</i>	
Vegetable Risotto (A) (D) (V)	\$36
<i>Secret Garden herbs, Parmesan crisp</i>	
Lime & Tomato Risotto (A) (D) (V)	\$36
<i>Lime risotto, Secret Garden herbs, tomato tartar</i>	
Ciambotta (D) (G) (V)	\$36
<i>Slow cooked vegetables, olive oil, home-grown basil, toasted bread</i>	

Add to your indulgence

Maldivian Lobster- Simply Grilled (A) (D) (SF) Supp. \$49 <i>Served with steamed rice, secret garden salad leaves, garlic butter sauce</i>	\$110
Maldivian Lobster- Thermidor (A) (D) (SF) Supp. \$49 <i>Lobster cooked in a creamy white wine and mustard sauce, served with secret garden salad leaves</i>	\$110
Ocean Breeze Grand Seafood Platter for 2 (A) (D) (SF) Supp. \$98 <i>Maldivian lobster, reef fish, king prawns, scallops and tuna, served with secret garden salad leaves, mussels and chive sauce</i>	\$180

Side Dishes

Parmesan Fries (D) (V)	\$8
Mashed Potato (D) (V)	\$8
Ayada Steamed Vegetables (D) (V)	\$8
Ayada Garden Salad (VG)	\$8
Cucumber & Tomato Salad (VG)	\$8

Desserts

Crema Catalana (D) (G) (V) <i>Raspberry sorbet with ginger</i>	\$18
Tiramisu (D) (G) (V) <i>Espresso, mascarpone cheese, savoiardi biscuit</i>	\$20
Torta Caprese (D) (V) <i>Served with pistachio ice cream</i>	\$18
Mango & Coconut Panna Cotta <i>Coconut panna cotta served with mango salsa & dry coconut</i>	\$20
Fresh Fruit Salad (VG) <i>Mint, basil & grated coconut</i>	\$18
Selection of Cheese (V) (G) <i>Seasonal homemade chutney, dried fruits, crackers</i>	\$22
Homemade Gelato & Sorbets (D) (V) <i>Choose 3 flavors from: vanilla, chocolate, mango, coconut or passion fruit</i>	\$16

Should you be allergic or intolerant to any food, we will be happy to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

Alcohol (A) Vegetarian (V) Vegan (V) Dairy (D) Nuts (N) Seafood (SF) Gluten (G) Spicy (S)