


TO START WITH

DUSIT MALDIVES' CAESAR SALAD 18

Hearts of romaine lettuce, crispy Parma ham, boquerón's, and shaved parmesan tossed with traditional dressing and seasoned French bread crouton
Add + prawns 8  or + chicken breast 4

MUDHDHOO MIXED SALAD 20

Mesclun greens, Noonu Atoll tomatoes, avocado, cucumber and toasted pepitas

BAA ATOLL SPICED TUNA CARPACCIO 25

Baby greens, marinated tomatoes and crispy onion straws

PAN ROASTED DIVER SCALLOPS 35

Caramelised cauliflower, caper golden sultan emulsion and green pea coulis

CITRUS BASIL GRILLED PRAWN BRUSCHETTA 38

Grilled baguette and peperonata, basil pesto, mesclun greens topped with tomato concasee and shaved Pecorino crisps

SPICY SALMON CRUDO 30

With shaved radishes, sliced red chili, citrus segments and a duo of anthichocho sauce

CRISPY JUMBO LUMP CRAB CAKES 35

Roasted tomato coulis, french bean, roasted corn and sun dried cherry salsa

SOUPS

PORCINI MUSHROOM SOUP 14

Creamy mushroom soup, crispy parmesan crouton, truffle cream

MALDIVIAN SHELLFISH BISQUE 22

Served with poached lobster and seafood, tarragon infused mascarpone quenelle and toasted brioche croutons

THE CHEF'S OFFERINGS

PENNE PASTA ARRABIATA 18

Penne rigate tossed with a classic Italian tomato sauce, garlic, chilli flakes and olive oil and topped with shaved parmesan cheese

POTATO GNOCCHI 18

Roasted pumpkin, blue cheese and candied peppered pecans

TAGLIATELLE PASTA 28

Tossed with chicken, roasted garlic, sun dried tomato, mushrooms and a basil cream sauce

BUTTER CHICKEN MASALA 28

Steamed rice, salad of tomato, cucumber, onion with mint chutney

BRAISED BEEF CHEEK ASIAN STYLE 38

Seared baby mushrooms, roasted celeriac puree and a pickled vegetable slaw

SURF AND TURF ^{♦♦} 85

Medallion of Angus tenderloin, topped with herb crusted lobster tail, potato of the day, caramelized onions, roasted tomato on the vine and a green peppercorn mustard crème

CHILLED SEAFOOD PLATTER ^{♦♦} FOR TWO 145 | FOR ONE 85

Crab, prawns, chilled oysters, clams, lobster tail, sashimi of tuna and salmon with nuoc cham, cocktail sauce, soy ginger vinaigrette, baby boutique green salad and hand cut chips

FROM THE GRILL

ALL GRILLED ITEMS ARE ACCOMPANIED WITH CARAMELIZED ONIONS, SEASONAL VEGETABLES, ROASTED TOMATO AND POTATO OF THE DAY

FRESH CATCH OF THE DAY 200g 28  

LOCAL YELLOWFIN TUNA STEAK 200g 34  

GRILLED PRAWNS WITH SPICED COCONUT CHILLI CRÈME 45  

GRILLED SOUTH SEAS SWORDFISH FILLET 200g 50 

GRILLED MALDIVIAN LOBSTER ^{♦♦} 120  

Garlic butter, tartare sauce and horseradish infused tomato sauce

ANGUS TENDERLOIN 250g 60 

ANGUS STRIPLOIN OF BEEF 300g 54 

AUSTRALIAN LAMB CHOPS 200g 50 

TOMAHAWK STEAK FOR TWO 1000g ^{♦♦} 140  (pre-booking required)

Grilled full bone-in rib eye steak, marinated in fresh herbs and pepper blend

Grilled to your liking and topped with a garlic herb butter

WAGYU BEEF STRIP LOIN MB9 ^{♦♦} 120 

WAGYU BEEF STRIP LOIN MB7 ^{♦♦} 100 

TRI OF SAUCES SERVED TABLE SIDE

Au Poivre Béarnaise sauce Lemon caper butter sauce

CLAY OVEN GRILL SELECTION

Served with grilled spiced corn cobb, garlic herb potatoes, chimichurri sauce, spiced sweet tomato jam

SPICED BEEF SKEWER 38 

SPICY GRILLED LAMB 38 

CHURRASCO SPICED BBQ CHICKEN 30 

 Alcohol  Pork  Vegetarian  Vegan  Spicy  Nut  Shellfish  Seafood  Dairy  Gluten  Gluten-free

[♦]25% discount applies to the items that are not included in any meal plans.

All prices are stated in US dollars. Prices are subjected of 10% service Charge and 12% government tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[♦]These items are cooked to order and may be served raw or undercooked

DESSERTS

COCONUT-PASSION LAYER CAKE 12

Coconut-passion layer cake, wasabi, apricot compote, coconut croquant with lemon sorbet

EXPRESSO FROZEN PARFAIT 12

Accomplished with coffee jelly and chocolate syrup

BLACK SESAME PANNA COTTA 12

With mandarin pearls, pink pomelo jelly and mandarin sorbet

WHITE CHOCOLATE CHEESECAKE 12

Baked white chocolate cheesecake with hazelnut feuilletine, dehydrated raspberry, crispy meringue and raspberry compote

ASSORTED CHEESE PLATER 17

SELECTION OF ICE CREAM AND SORBET 5 PER SCOOP

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