



Aragu means ESSENCE in local Dhivehi.

Presenting a contemporary European cuisine with an Asian twist, Aragu is taking its dining experience to a new level, combining passion for culinary art with awareness and sustainability.

Each day begins with the arrival of carefully selected ingredients. Executive Chef Gaushan de Silva's network of suppliers, cultivated over years of working together, provides only the best products.

To indulge in the essence of Maldivian gastronomy, our Chef Gaushan also offers a tasting menu exploring the elements of traditional Maldivian cuisine using modern techniques.

To complement the refined cuisine of Aragu, Ibrahim Waheed, Food & Beverage Director, has created the 800-bin wine list. With his team, he offers a knowledgeable and tailor-made service for an extensive and constantly evolving wine list.

To complete the picture, this thrilling expression of culinary craft plays out in truly elegant and sophisticated surroundings with the infinity of the ocean mirroring to the ceiling which invites you to relax and let your gaze wander.

Experience creativity, generosity and impeccable cuisine at Aragu with a professional, bespoke and friendly service.



# TASTE OF MALDIVES

## **CAVIAR**

fermented sweet potato

## **REEF FISH**

consommé, drumstick leaves

## **YELLOWFIN TUNA**

confit egg yolk

## **CHAPATTI**

theluli rihaakuru

## **CRAB**

roasted coconut sabayon

## **LOBSTER**

curry, kandukukulhu

## **CHICKEN**

barbecued, braised eggplant

## **BANANA**

in three different textures

## **TEA OR COFFEE**

\$260

All prices are quoted in US dollars and subject to a 10% service charge and all applicable government tax.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.



## GOURMET HOUSE CAVIAR

Beluga 30g \$450

Sevruga 30g \$380

Oscietra 30g \$320

served on ice with grated egg, capers, lemon, sour cream and blinis



## IRISH OYSTERS

citrus, shallot dressing, tabasco

\$54

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## TO BEGIN

**ISLAND COCONUT** - gazpacho, sakura shrimp, chervil cress \$49

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**TOYAMA AMBERJACK** - shaved fennel, citrus and peach \$44

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**AOMORI BLUEFIN TUNA** - kalamata olive condiment,  
avocado and tomato salsa \$62

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**SHARK BAY ABALONE** - sautéed potato and squid ink \$52

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**MALDIVIAN LOBSTER** - cauliflower and truffle emulsion \$115

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**CORN-FED CHICKEN** - spiced consommé and mousse, shimeji mushrooms \$34

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**SCOTTISH BEEF** - tartare, puffed rice and miso espuma \$48

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**DUCK FOIE GRAS** - apricot brioche, lemon and peach purée \$48

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**QUAIL** - seared salsify, smoked goat cheese \$54

## VEGETARIAN

**ORGANIC TOFU** - quinoa, peanut and fresh herbs \$38

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**MANADHOO BUTTERNUT SQUASH** - in different textures \$35

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## FISH

**MALDIVIAN YELLOWFIN TUNA** - foie gras, potato fondant,  
artichoke, truffle teriyaki sauce \$52



**QUEENSLAND SPANNER CRAB** - langoustine ravioli, tomato  
and basil vinaigrette \$56



**CHILEAN SEABASS** - almonds, green onion, shiitake \$72



**LINE-CAUGHT GROUPER** - eggplant, porcini shaoxing sauce \$48

## MEAT

**NEW ZEALAND LAMB** - rib and saddle, provencal vegetable and thyme jus \$72



**PREMIUM WAGYU A-5** - chanterelle mushrooms, parmesan sabayon \$160



**IBERICO PORK** - salt-baked celeriac, apple light jus \$60



**CHICKEN FROM BRESSE** - white asparagus and morel mushrooms \$56



**HAMPSHIRE VENISON** - roasted loin, potato purée, red wine sauce \$74

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## CHEESE SELECTION

Indulge yourself with a selection of 5 different cheeses \$38

## DESSERT

**EXOTIC FRUIT** - mango, passion fruit, yogurt \$24

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**RISTRETTO** - raspberry, yuzu parfait and coffee essence \$24

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**GRANNY SMITH** - fresh coriander, ginger \$24

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**AZTEC COCOA** - dark chocolate cream, marshmallow, hot shooter \$24

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**MONT BLANC** - confit grapefruit, chestnut and meringue \$24

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**SELECTION OF HOMEMADE ICE-CREAMS AND SORBETS** \$8 per scoop

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