

STARTERS

<p>Island Kani Salad Jumbo lump crab, fresh mango, homegrown cucumber noodles, vincotto dressing gluten free, dairy free</p>	\$20
<p>Greek Caprese Mixed tomato, homegrown basil, balsamic dressing, marinated feta crumb gluten free, vegetarian. plant based, dairy free option available</p>	\$16
<p>Caesar Salad Baby cos lettuce, bacon, parmesan, poached egg, anchovy, dressing dairy free, gluten free, low carb option available</p>	\$18
<p>Snapper Ceviche Hand caught local snapper, sweet potato, homegrown capsicum, red chilli lemon dressing gluten free, dairy free, low carb</p>	\$18
<p>Reef Fish Tempura Maldivian reef fish with crispy tempura batter, citrus mayonnaise dairy free</p>	\$18

MAINS - choose one side

<p>Fish and Chips Traditional beer battered hand caught reef fish, tartar sauce, preserved lemon dairy free</p>	\$28
<p>Spatchcock Paprika chicken, toum garlic sauce gluten free, dairy free, low carb</p>	\$32
<p>Lobster Roll Mustard Mayo, homegrown Mizuna, celery, chives dairy free</p>	\$38
<p>Pollo Taco Pulled chipotle chicken, corn puree, capsicum salsa, pickled red onion gluten free, dairy free</p>	\$24
<p>Amilla Burger Angus beef patty, bacon, onion jam, lettuce, todays egg, cheddar cheese gluten free, dairy free, low carb option available</p>	\$24
<p>Chicken Burger Free range chicken, homegrown basil pesto, mizuna, feta cheese gluten free, dairy free, low carb option available</p>	\$24
<p>Plant Burger Tofu and bean patty, kopee fai greens, kim chi gluten free, dairy free option available</p>	\$22

Above Prices are quoted in US Dollar and subject to 24.2% taxes and service

SIDES

Ocean Water Potato with Soured Homemade Mint Quark	\$7
plant based, gluten free. dairy free option available	
French Fries with Tomato Sauce	\$7
gluten free, plant based, dairy free	
Sweet Potato Fries with Homemade Aioli	\$7
dairy free, gluten free, low carb. plant based option available	
Homegrown garden salad	\$5
plant based, gluten free, dairy free, low carb	
Arugula and Parmesan Salad	\$7
gluten free, low carb	

DESSERT

Plant Based Brownie	\$16
Chocolate brownie, peanut butter icecream, agave syrup plant based, dairy free	
Tirumisu	\$18
Low carb savoiardi biscuits, homemade mascarpone, espresso gluten free, low carb	
Banana Split	\$16
Chocolate and vanilla ice-creams, Chantilly cream, Homegrown banana	
Island Coco	\$16
Trip of coconut, homegrown lime, mint and coconut cream gluten free, dairy free, plant based, low carb	

WATER

Amilla Still or Sparkling	\$2
<i>100% of the revenue goes to our Sustainability Fund</i>	
San Pelligrino	\$8
Perrier	
Acqua Panna	
Evian	