# REFLECTIONS

## SNACKS

#### From 12:00 to 16:30

### Small Bites and Starters

Salt & pepper squid	Turmeric & roast garlic aioli, carrot puree	30.00
Spring Roll 🔎	sweet chili and spicy sauce	18.00
Fried Crumbed Brie 🔎 🍼	Beetroot relish, cherry tomato & cashews	28.00
Fried Baby Potato	Crispy anchovies, spring onion & thai basil mayo	28.00
Salads/ Soup		
Greek Salad 🔎	feta cheese, kalamata olive, lemon olive emulsion	18.00
Mixed Green Salad 💋	lemon dressing	15.00
Glazed Eggplant 🥟	Black beans, lentils, chickpeas, coriander & ginger dressing	28.00
Pumpkin Soup 🔎 🍼	Coconut flakes, garlic, toast bread	22.00
Fulfilling		
Maldivian Tuna Tortilla Wraps 🌙	tuna, arugula, guacamole	25.00
IG Wagyu Burger	brioche bun, mayo, beef bacon, wedges	32.00
Maldivian Chapati Wraps 🌙	chicken breast, green chili, tomato dip, sour cream	20.00
Fish and Chips	fat fries, tartar sauce, lemon wedges	25.00
Steamed Reef fish 🌙	Green mango, coriander salad, chili, Maldivian coconut curry	36.00
	reduction & crispy skin	
Sides		

French Fries 🥖	mayonnaise, Heinz tomato and chilli sauce	15.00
Wedges 🥟	garlic herb butter	15.00
Onion Rings 💋	tartar sauce	15.00
Home Made Fat Fries 🔎	garlic mayo	15.00
Coconut Rice 🔎		15.00

#### 

10.00

#### Desserts

Brown Sugar Pavlova ≶	Coconut custard, passion fruit cream and fresh mango	18.00
Banana Caramel Pudding 🍼	Tamarind chutney and coconut ice cream	18.00
Local Fruit Platter	selection of local fruit	18.00
Selection of Ice-Cream	three scoops of ice cream of your choice	15.00

Vegetarian Dishes

Spicy Dishes

Contains Nuts

Prices are in USD includes service charge and applicable taxes. For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager. The resort reserves the right to change the menus at any time without prior notice.