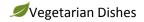


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GLASS TESTULAT CARTE D'OR, BRUT CHAMPAGNE (125ML)	38.00
GLASS TINI PROSECCO (125ML)	12.00
MARTINI BIANCO, DRY OR ROSSO (40ML)	9.00
PERNOD (40ML)	9.00
CAMPARI (40ML)	9.00
PIMM'S NO 1 (40ML)	10.00
APPETIZER	
DEVILLED CHICKEN WINGS Chili, lime, yoghurt & coriander	20.00
TUNA CARPACCIO	30.00
Tomato, shallots & green olives SALMON TARTARE	30.00
Sweet potato chips, crispy onion, garlic chips, wakame & pickled ginger CRAB & PAPAYA	28.00
Banana blossom salad, coconut, chilli & coriander, papaya jam	26.00
LENTIL SAMOSA	22.00
Mango & ginger chutney, raita TUNA SAMOSA	22.00
Mango & ginger chutney, raita	
SALT & PEPPER CALAMARI Turmeric & roast garlic aioli, carrot puree	30.00
FRIED CRUMBED BRIE	28.00
Beetroot relish, cherry tomato & cashews	
TUNA (CUTLET) CROQUETTES Charred corn & capsicum	28.00
TEMPURA PRAWNS	40.00
Cauliflower puree, sour chilli paste & chili pickle	
BBQ BABY OCTOPUS	28.00
Green pea puree, cherry tomato & mint FRIED BABY POTATO	28.00
Crispy anchovies, spring onion & thai basil mayo	
MIXED SALAD Tomato, iceberg, lollo rosso, spring onion, carrot, bell pepper, lemon dressing	18.00







Prices in USD include 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.

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REEF FISH – COCONUT BROTH / Yellow fin tuna, chili oil, crispy fried curry leaf	22.00
VEGETABLE - COCONUT BROTH // Potato, Pumpkin, Egg, chili oil, crispy fried curry leaf	22.00
CHICKEN SOUP Poached chicken, fried crispy shallot, white truffle	22.00
PUMPKIN SOUP Coconut flakes, garlic, toast bread	22.00
MAIN COURSE	
GRILLED PRAWNS Caramelized pineapple & chicory, coriander & toasted sesame	68.00
SEAFOOD SKEWER Carrot puree, roasted cauliflower & coconut	42.00
GRILLED SALMON Corn pickle & roast capsicum puree, cucumber & crème fraiche	68.00
STEAMED REEF FISH 🎉 Green mango, coriander salad, chili, Maldivian coconut curry reduction & crispy skin	36.00
SIRLOIN STEAK Sweet potato & coconut puree, curry butter, onion jam & pickled onions	45.00
TUNA FILLET Coconut rice, tomato, cucumber & wakame salad, coconut & sweet soy	42.00
GRILLED CHICKEN BREAST F Pumpkin roasted in honey & tamarind dressing, pumpkin seeds, mint	42.00
GLAZED EGGPLANT Black beans, lentils, chickpeas, coriander & ginger dressing	28.00
LAMB, COCONUT & SWEET POTATO CURRY Coconut rice & sambal	40.00
VALHOMAS >> > > Smoked tuna noodles, chili, ginger, curry spice & coconut	24.00

Vegetarian Dishes





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SIGNATURE DISHES

(Live caught fresh seafood)

PLEASE CHOOSE CO	OKING	STYLE O	F YOUR	CHOICE:
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Steamed, poached, grilled, fried or Maldivian curry served with ch	oice of two sides.	
MALDIVIAN LOBSTER	100 G	28.00
MALDIVIAN RED CRAB	100 G	24.00
SRI LANKAN CRAB	100 G	26.00
YOUR OWN SELECTION OF FISH	100 G	22.00
Or		
FRESH LOBSTER SASHIMI	100 G	30.00
Maldivian fresh lobster, fresh ginger juice, soy sauce, pickle	ginger, wasabi	
Sides:		
SWEET POTATO MASH		18.00
MIXED GREEN SALAD 💋		18.00
FRIES Ø		15.00
COCONUT RICE		15.00
DECCEPTO		
DESSERTS		
BROWN SUGAR PAVLOVA F		18.00
Coconut custard, passion fruit cream and fresh mango		
HAZELNUT CRÈME BRULEE 🍼		18.00
Chocolate hazelnut ganache and meringue drops		16.00
BANANA CARAMEL PUDDING		18.00
Tamarind chutney and coconut ice cream		
KIRU BOAKIBA 🍧		18.00
Maldivian coconut custard, cashew praline and spiced caram	nel sauce,	
Cardamom ice cream		

SWEET WINES & DIGESTIVE

SWEET WINES & DIGESTIVE	
NV LUTZVILLE NATURAL SWEET WHITE - (125ML)	11.00
2012 LAS MORAS LATE HARVEST, SAN JUAN - ARGENTINA - (500ML)	102.00
2007 TSCHIDA, BEERENAUSLESE, BURGENLAND -AUSTRIA (375ML)	169.50
DUBONNET (40ML)	9.00
AMARO AVERNA (40ML)	11.50
BRANCA MENTA (40ML)	9.00
JÄGERMEISTER (40ML)	10.00



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