






Raakani

LUNCH MENU

SALADS

TROPICAL PRAWN'S SALAD ocean prawns with sweet mango, papaya, green beans in ginger lime dressing	\$23
YAM GAI YANG  grilled chicken with lime, chili, peanut and thai fresh herbs	\$19
CAESAR SALAD cos lettuce, grilled chicken with bacon, parmesan cheese and crisp ciabatta bread	\$23
GARDEN SALAD WITH HERBS  lettuce with cucumber, tomatoes, onions and fresh herbs topped with goat cheese	\$15

SOUPS

KUAY TEOW GAI, MOO RU NUA chiken or beef accompanied with rice noodle	\$21
ROASTED PUMPKIN & CARROT  roasted local pumpkin carrot, herbs croutons	\$20

Spicy Dishes 


Vegetarian Dishes 






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LUNCH MENU

SANDWICHES

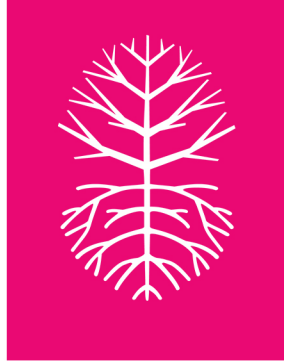
PANINI VEGETARIAN SANDWICH 	\$20
grilled vegetable, tomatoes, , cheese lettuce tapenade	
FUSHIFARU CLUB SANDWICH	\$24
fried egg, grilled chicken fillet, beef bacon, cheese, tomatoes, cucumber served with french fries	
CLASSIC BEEF/CHICKEN BURGER	\$18
homemade burger topped with cheese, bacon and glazed onion	

PASTAS & PIZZA

SPAGHETTI ALLA BOLOGNESE	\$18
with beef ragu, fresh tomatoes, garlic, white wine and herbs	
PENNE AL POMODORO 	\$16
a choice of tomato or arrabbiata sauce	
PIZZA MARGHERITA 	\$13
with tomato sauce, mozzarella and oregano	
FUSHIFARU PIZZA 	\$16
with seared tuna, tomato sauce, mozzarella and chili	

Spicy Dishes 


Vegetarian Dishes 





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MAINS

FISH & CHIPS deep fried battered fish with hand cut potato and tartar sauce	\$25
SEAFOOD TANDOORI KEBAB marinated with yoghurt and mild spices accompanied with raita and steamed vegetables	\$23
BEEF TENDERLOIN australian tenderloin of beef with potato puree and pan gravy	\$28
LAMB KEBAB cooked to perfection, served with vegetables and tahini sauce	\$25
BABY ROOT VEGETABLE RISOTTO  with tempura fried zucchini, parmesan with orange and small garden salad	\$18

LOCAL FOOD CORNER

"MAS RIHA" (FISH CURRY)  reef fish curry, papadom, roshi and dhirifiyaa baiy	\$22
"VALHOMAS MASS" (SUN DRIED FISH) NOODLES  smoked tuna, noodles, maldivian chili and rihaakuru	\$20
GRILLED WHOLE FISH marinated whole fish, long beans, rice and salad	\$26

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DESSERTS

EXOTIC FRESH FRUIT PLATTER	\$12
DEVIL CAKE poach fruits, and butter scotch sauce	\$14
MANGO PANACOTTA nougatine , orange segment and poppy tulip	\$14
CREAM CARAMEL	\$13
SELECTIONS OF SCOPE ICE-CREAM VANILLA STRAWBERRY CHOCOLATE	\$6
FRESHLY BREWED TEA OR COFFEE	

Spicy Dishes 

Vegetarian Dishes 