APPETIZERS

Wahoo Ceviche GF, RP Island coconut, lime, chilli's, chef's garden coriander Hummus V Organic olives, toasted pita, chickpeas	26
	24
Ploughman's Plate Vegetarian V	30
Salmon Poke RP Avocado, scallion, flying fish roe	34
SALADS	
Poached Prawns D, GF, S Copi fey salad, local kale, shredded coconut, rihakuru mayo	42
Green Vegetables GF, V Broccolini, asparagus, kale, signature dressing, sesame	26
Romaine Salad D, P Honey cured bacon, parmesan, croutons	42
Caprese D, V Heirloom tomato, burrata, chef's garden basil	38
SOUPS	
Local Seafood Chowder D Garlic croutons, chives	36
Tamatar Shorba GF, V Tomatoes, garam masala	28
Crab and Corn Soup D, S Sri Lankan mud crab, egg drop	38
Garudhiya GF Maldivian yellow fin tuna broth, chilli	30

A-Alcohol D-Dairy Products GF-Gluten Free N-Nuts P-Pork RP-Raw Protein S-Shellfish V-Vegetarian All prices are in USD and subject to 10% service charge and 12% government service taxes will be added to your check. If you have any concerns regarding food allergens, please let us know prior to making orders.

SANDWICHES AND BURGERS

The Rueben D Swiss cheese, corned beef, cabbage, rye bread, russian dressing	36
The Cuban P Roast pork ham, hot mustard, pickles	36
$\label{eq:control_point} A vocado\ Open\ Sandwich\ \big \ D, V \\ Hass\ avocado,\ seven\ grains\ bread,\ honey,\ cherry\ tomato,\ extra\ virgin\ olive\ oil$	34
Wagyu Beef Burger Brioche bun, kimchi, kewpie mayo, iceberg	55
Crispy Chicken Burger D Branston pickle, carrot slaw, avocado	44
SNACKS	
Mas Roshi Coconut crusted tuna	25
Dim Sum Chicken and ginger siew mai	32
Har gau king prawn S	34
Nepalese vegetable dumplings (momo) $\mid \vee$	34
Mumbai Pao Baji V Potato curry, soft bun, butter	32

WESTERN CUISINE

Reef Fish and Chips Beer battered cod, thick cut fries, tartare, smoked ketchup	44
Roasted Local Seabass GF Provencal-style	52
Breaded Chicken Escalope D Kipfler potato salad, brown butter, capers, lemon	44
Steak and Fries GF Black angus sirloin, triple cooked chips classic pepper sauce	48
Seafood Linguine S Sustainably sourced squid, white fish and prawns	48
Rigatoni alla Bolognese A, D Grass fed beef ragout, freshly shaved parmesan	42
Pappardelle Tuscan lamb ragout, flat leaf parsley	44
Mushroom Risotto A, GF, V Forest mushrooms and parmesan	46

ASIAN CUISINE

Yellow Fin Tuna Curry Fragrant rice and roshi	45
Butter Chicken Rich tomato gravy, tandoori bread	50
Grilled Maldivian Lobster 800-Grams GF, S Mas riha sauce *Full board and half board supplement	232 132
Nasi Goreng Kampong N, S South east asian style fried rice, sunny side egg, beef satay, shrimp crackers	48
Spicy Yellow Noodles Angus beef, vegetables, bamboo shoots, mushrooms	46
Biryani D, GF Indian spiced rice, grass-fed lamb, vegetables, poppadum, raita and pickles	42
Paneer Lababdar D, GF, V Homemade cottage cheese, tomato gravy, garlic naan, steamed rice	46
Sri Lankan Blackened Pork Curry GF, P Five spiced pork belly, black pepper, lemon rice, smoked pickles	52
DESSERTS	
Coconut Cream Brûlée D, GF Banana cloves and passion fruit sorbet	36
Islands Exotique Vacherin D Cinnamon meringue	40
Duo Chocolate Fondant Manjari Mi-Cuit D Pineapple lime salsa and after eight ice-cream	34
Mango Cheese Cake D Mint gel and coconut micro sponge	38
Maldivian Sweets D, N Semolina phirni, coconut delight and cassaya pudding	28