

Appetizers



1/2 Dozen of Seasonal Oysters
Choice of Mignonette, Ponzu or Tomato Horseradish

Scallop Ceviche
Coconut Lime Broth, Pineapple, Tomato, Spring Onion, Bird's Eye Chilli
Yuzu Cream, Coriander Cress

Grilled Octopus
Smoked Eggplant Confit, Pork Belly, Chorizo, Watercress

Classic Beef Tartare
Quail Egg, Capers, Shallots, Chive Blossoms, Toasted Brioche

Prawn Summer Rolls
Rice Vermicelli, Cucumber, Coriander, Mint, Lettuce, Avocado, Nuoc Cham Dressing

Smashed Avocado
Avocado, Chick Pea Hummus, Confit Lemon, Coriander, Sourdough
Roasted Cherry Tomatoes

Spanish Mussels
Fragrant Coconut Broth, Kaffir Lime, Ginger, Lemongrass, Crispy Chorizo



Appetizers



Caviar

30 gr of Beluga Caviar \$ 140

125 gr of Beluga Caviar \$ 600

Served with :

Blini, Egg White, Hard Boiled Egg Yolk, Sour Cream, Shallot, Chives

Sashimi (3 pcs) & Nigiri (2 pcs)

Maldivian Yellow Fin Tuna

Tasmanian Salmon

BBQ Unagi

Hamachi (Yellow Tail)

Tiger Prawns

Reef Fish (White Snapper)

Ikura

Maki Rolls (6 pcs)

California

Spicy Local Tuna Ikura

Shrimp Tempura

Salmon & Avocado

Asparagus & Avocado

Soft Shell Crab

Soups



Tomato Gazpacho

Tomato, Cucumber, Garlic, Onion, Rustic Sourdough

Tom Yum

Thai Red Chili Broth, Prawns, Calamari, Kaffir Lime Leaves

Pho Bo

Vietnamese Beef Consommé, Cinnamon
Star Anise, Rice Vermicelli, Spring Onion

French Onion Soup

Caramelized Onion, Beef Broth, Gruyere Cheese Toast



Salads



Roast Baby Beetroot Salad
Goat Cheese Mousse & Candied Walnut

Organic Red Quinoa Salad
Cooked Red & White Quinoa, Organic Kale, Chickpeas, Pine Nuts, Pomegranate
Cucumber, Feta Cheese, Avocado, Yoghurt & Lemon Dressing

Caesar Salad
Baby Gem Lettuce, Soft Poached Egg, Crispy Bacon
Parmesan Shaving, Garlic Croutons
Choice Of : Smoked Marlin Or Prawn Or Boquerones

Nicoise
Seared Yellow Fin Tuna, Anchovies, Quail Eggs, Potato, Green Beans,
Tomato, Cucumber, Bell Pepper, Olives, Lemon Dressing

Kudadoo Super Food Salad
Red Cabbage, Edamame Beans, Cucumber, Shredded Carrot,
Mung Bean Sprout, Shredded Beet, Broccolini, Toasted Chia Seed
Avocado, Apple Cider Vinegar, Lemon Garlic Dressing



Sandwiches



Lobster Roll

Brioche, Celery, Nashi Pear, Yuzu Mayonnaise, Shallot, Chives

Soft Shell Crab Burger

Kimchi Coleslaw, Coriander, Pickled Red Onion, Kewpie

Wagyu Beef Burger

Tomato, Onion, Russian Sauce

Club Sandwich

Smoked Turkey Breast, Avocado, Tomato, Bacon
Fried Egg, Lettuce, Cranberry Sauce

Sides

Hand Cut Fries

Sweet Potato Fries

Triple Cooked Fries

Mixed Green Salad



Pizza



Margherita

Tomatoes, Basil, Fresh Mozzarella

Topping Selection From the Cellar :

Parma Ham Black Forest Ham

Coppa di Parma Honey Glazed Ham

Truffle

Summer Black Truffle, Truffle Cheese

Shaved Pecorino, Truffle Salsa, Fresh Rocket Leaves

Pizza Al Funghi

Mushroom Duxelle, Seasonal Wild Mushrooms, Egg, Pecorino

Maldivian Pizza

Tuna, Lime, Chili, Tomato Sauce, Red Onion

Kata Sambal, Curry Leaves, Coconut

Signature

Black Dough, Marinara Sauce, Burrata Cheese,

Prawns, Cockles, Calamari, Reef Fish, Garlic, Parsley

Kudadoo Pizza

(Vegan Option Available)

Green Vegetables Sauce, Vegetables, Asparagus, Parmesan Cheese

Roasted Garlic, Goat Cheese, Pine Nuts



Mains



Steamed Mussels “Mouclade”
Saffron Sauce & Pata Negra, My Grandmother’s Recipe

Lobster Risotto
Spicy Bisque, Micro Cress

Tagliatelle Bolognese
Traditional Italian Ragout, Pancetta, Red Wine

Linguine Genovese
Basil, Pine Nuts, Parmesan Cheese, Olive Oil



Mains



Lobster Thermidor

Mornay Sauce, Champignon, Brandy, French Mustard & Gruyere Cheese

Kudadoo Mud Crab

Thai Sweet Basil, Bird Eye Chilli, Five Spice Powder, Home Ground Spices

Grilled King Prawns

Marinated with Garlic, Chilli, Thyme & Lemon, Chive Butter

Pan Seared Baramundi Fillet

Braised Fennels, Fennel & Yuzu Puree, Brown Butter, Condiments

Steamed Whole Fish (Catch of the Day)

Ginger, Scallions, Bird Eye Chilli, Hunan Sauce, Coriander Cress



Mains



Maldivian Yellow Fin Tuna Steak

Grilled Tuna Steak, Roasted Bell Pepper Chimichuri, Corn Salsa, Charred Lemon

Fish & Chips

Beer Batter, Chunky Chips, Onion Vinegar, Minted Mushy Peas,
Tartar Sauce, Lemon Wedge

Double Cooked Pork Belly

Char Siu Sauce, Stir Fry Carrot & Snow Peas, Steam Bok Choy, Asian Herbs

180 gram Tenderloin

250 gram Wagyu Scotch Steak

350 gram Wagyu Rib Eye

Choices of Sauce :

Béarnaise, Pepper Sauce, Mushroom Sauce

Choices of Sides :

Spiced Heirloom Carrots

Steamed Broccolini With Almond Flakes & Confit Garlic

Truffle Mashed Potato

Sauteed Wilted Greens

Asian



Butter Chicken

Chicken, Cashew Nut, Tomato, Chilli, Garam Masala, Ginger, Cream, Paratha, Jasmine Rice

Prawn Green Curry

Green Chilli Paste, Thai Parsley, Coriander, Coconut, Kaffir Lime, Lemongrass, Ginger, Shitake, Jasmine Rice

Maldivian Wahoo Fish Curry

Wahoo Fish, Curry Paste, Coconut Milk, Curry Leaves, Chapati, Jasmine Rice

Seafood Pad Thai

Stir Fried Rice Noodles, Prawns, Tofu, Roasted Peanuts

Nasi Goreng

Jasmine Rice, Fried Egg, Chilli, Prawns, Calamari, Chicken, Sweet Soy, Peanut, Lime, Prawn Crackers, Sambal, Chicken Satay

Chow Mein

Chicken Or Seafood

Sesame Seeds, Egg Noodles, Sesame Oil, Bok Choy, Bell Pepper, Ginger



Desserts



Tiramisu

Mascarpone Cream, Coffee, Chocolate

Banoffee Pie

Coconut Sorbet

Ricotta Cheese Cake

Mango Glaze & Ice Cream

Kudadoo Signature Opera Cake

Sponge Cake, Dark Chocolate Ganache, Golden Dust, Cherry Sorbet

Strawberry Mousse

Strawberry & Vanilla Mousse, White Chocolate, Meringue

Selection Of Seasonal Fresh Fruits

Selection Of Sorbet & Ice Cream

Sorbet :

Passionfruit

Mango

Pineapple

Kiwi

Raspberries

Lime

Ice Cream :

Cheese Cake

Oreo Cookies

Mango

Banana

Ginger

Coconut
