

**ALL DAY**

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**DINING**



# SALAD AND APPETIZER

- ARABIC MEZZE PLATTER**    18.00  
HUMMUS, BABA GANOUSH, LABNEH AND MARINATED OLIVES, SERVED WITH PITA BREAD
- CRAB SLIDER**    28.00  
CRAB MEAT AND POTATO PATTY ON SLIDER BUN, SERVED WITH CRISPY SOFTSHELL CRAB, JALAPEÑO, ASIAN COLESLAW AND SRIRACHA MAYO SAUCE FOR DIPPING
- BEEF TATAKI**  28.00  
SLICED BEEF TENDERLOIN WITH CRISPY LEEK, GRATED RADISH, ONION CONFIT, GARLIC CHIPS, PONZU SAUCE, SESAME SEEDS AND WASABI MAYONNAISE
- TUNA CARPACCIO**   24.00  
FINELY SLICED RAW MALDIVIAN TUNA MARINATED WITH LIME SOYA DRESSING, MICROGREENS, AVOCADO PURÉE, LEMON ZEST, ORANGE SEGMENT AND SESAME SEEDS
- COLD CUTS & CHEESE PLATTER**   32.00  
A FINE SELECTION OF 4 THINLY SLICED ITALIAN COLD TYPES OF MEAT AND 3 EUROPEAN TYPES OF CHEESE SERVED WITH BAGUETTE BREAD AND SLICED GHERKINS
- PRAWN TEMPURA MAKI ROLL**    32.00  
WITH CRUNCHY TEMPURA PRAWN, AVOCADO AND CREAM CHEESE, SERVED WITH WASABI AND SOY SAUCE
- VIETNAMESE ROLLS**   18.00  
RICE PAPER ROLL WITH JULIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE
- HEALTHY BRUSCHETTA**  18.00  
TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND FETA CHEESE
- CLASSIC CAESAR SALAD**    18.00  
CRISPY ROMAINE LETTUCE WITH CROUTONS, GRATED PARMESAN CHEESE AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING  
TOPPED WITH GRILLED PRAWNS: 22.00  
TOPPED WITH GRILLED CHICKEN BREAST: 20.00
- ASIAN SALMON SALAD**   26.00  
MISO-MARINATED SALMON ON A BED OF MIXED GREENS TOPPED WITH JULIENNE CARROTS, CUCUMBER, RED RADISH, EDAMAME, BABY CORN, AVOCADO, CHERRY TOMATO, CHICKPEAS, SUNFLOWER SEED AND CRISPY NORI SERVED WITH LEMON DRESSING
- MEDITERRANEAN STEAK SALAD**  32.00  
HERBS-MARINATED BEEF STEAK ON A BED OF MESCLUN LETTUCE AND TOPPED WITH SPINACH, ARUGULA, CHERRY TOMATO, OLIVES, ONIONS, ROASTED PEPPER, QUINOA, PUMPKIN SEED, ROASTED ZUCCHINI, SERVED WITH FETA CHEESE & HONEY MUSTARD DRESSING
- CHEF RUBEN'S HEALTHY SALAD BOWL**     18.00  
MIXED GREENS TOSSED IN OLIVE OIL AND LIGHT BALSAMIC VINAIGRETTE, AND TOPPED WITH AVOCADO, COCONUT, MUSHROOMS, BROCCOLI, BEETROOT, SPINACH, SHREDDED CARROTS, POMEGRANATE, TOMATOES, WALNUTS, CHIA SEEDS, SUNFLOWER AND PUMPKIN SEEDS  
TOPPED WITH GRILLED PRAWNS: 22.00  
TOPPED WITH GRILLED CHICKEN BREAST: 20.00



PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO AN ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

# SOUP

## ITALIAN MINISTRONE SOUP

CLASSIC ITALIAN BROTH OF VEGETABLES, LEGUMES, HERBS, MACARONI AND OLIVE OIL

16.00

## CREAM OF MUSHROOM SOUP

CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

22.00

## THAI TOM YUM TALAY

SPICY HOT AND SOUR SEAFOOD SOUP WITH MUSHROOMS, LEMONGRASS, GALANGAL AND LIME LEAF

26.00

# SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

## VEGGIE WRAP

CREAM CHEESE, FALAFEL AND ROASTED VEGETABLES IN A TORTILLA BREAD, SERVED WITH MUSTARD GARLIC SPREAD FOR DIPPING

18.00

## CHICKEN SHAWARMA WRAP

ARABIC SPICED CHICKEN, TOMATOES, ONIONS, CUCUMBERS IN A TORTILLA BREAD, SERVED WITH GARLIC MAYO AND TAHINI SAUCE FOR DIPPING

20.00

## HAM AND CHEESE PANINI

THINLY SLICED TURKEY HAM, TRUFFLE BUTTER AND GOUDA CHEESE ON A PANINI BREAD

22.00

## CLUB SANDWICH

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

24.00

## SESSIONS BURGER

SESAME BUN WITH 100% BEEF PATTY AND TOPPED WITH CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

32.00



EGG



SEAFOOD



VEGETARIAN



SEEDS



DAIRY



GLUTEN



PORK











NUTS

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# CURRY

- PANEER BUTTER MASALA**    24.00  
COTTAGE CHEESE TOSSED IN A SPICY GRAVY WITH GREEN PEPPERS, BUTTER, CREAM AND INDIAN SPICES, SERVED WITH LACHHA PARATHA, STEAMED RICE AND PAPPADAM
- MUSHROOM MUTTER**    26.00  
MUSHROOM AND GREEN PEAS COOKED IN TOMATO ONION GRAVY AND AROMATIC INDIAN SPICES SERVED WITH LACHHA PARATHA, STEAMED RICE AND PAPPADAM
- DAL TADKA**    22.00  
YELLOW LENTILS TEMPERED WITH ONIONS, GARLIC, TOMATO, CUMIN AND CORIANDER, SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
- BUTTER CHICKEN**    26.00  
BONELESS TANDOORI CHICKEN, MAKHANI GRAVY WITH BUTTERCREAM, DRY FENUGREEK LEAVES SERVED WITH STEAMED RICE, NAAN AND PAPPADAM
- SRI LANKAN PRAWN CURRY**   26.00  
SUCULENT BRAISED SPICED PRAWNS WITH MILD CURRY SAUCE, SERVED WITH STEAMED RICE AND PAPPADAM
- LAMB ROGAN JOSH**   28.00  
TENDER LAMB LEG BRAISED SLOWLY IN TOMATO-BASED GRAVY WITH AROMATIC INDIAN SPICES, ONION AND GARLIC, SERVED WITH STEAMED RICE, PAPPADAM AND CHUTNEY
- MASSAMAN KAE**   32.00  
TENDER AUSSIE LAMB MEAT IN MASSAMAN CURRY, COCONUT MILK, PEANUTS, POTATOES AND SHALLOTS, SERVED WITH STEAMED JASMINE RICE

# NOODLES AND RICE



- MIE GORENG**    20.00  
INDONESIAN FRIED EGG NOODLES WITH VEGETABLES, CHILI AND LIME, SERVED WITH FRIED EGG
- NASI GORENG**    26.00  
FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH SPICY PEANUT SAUCE
- NASI LEMAK**     26.00  
COCONUT RICE MILK SERVED WITH SAMBAL, FRIED ANCHOVIES, CRISPY CHICKEN POPPERS, TOASTED PEANUT, CUCUMBER AND BOILED EGG
- THAI BASIL CHICKEN**  26.00  
STIR-FRIED CHICKEN THIGH COOKED IN HOT BASIL, PEPPER, ONION AND MINT WITH SOY SAUCE SERVED WITH JASMINE RICE AND FRIED EGG
- PAD KRA PAO NEUA**  28.00  
STIR-FRIED MINCED BEEF COOKED IN HOT BASIL, CHILI, LONG BEANS, BABY CORN AND CARROTS, SERVED WITH FRIED EGG



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# RISOTTO AND PASTA

## RISOTTO

PORCINI MUSHROOM, TRUFFLE ESSENCE AND PARMESAN CHEESE   22.00  
TOPPED WITH MIXED SEAFOOD   28.00

## MACCHERONI / SPAGHETTI / PENNE / FUSILLI

WITH TOMATO SAUCE  18.00  
WITH ALFREDO SAUCE AND CHICKEN  20.00  
WITH BOLOGNAISE SAUCE  24.00  
WITH SEAFOOD MARINARA SAUCE  26.00




# PIZZA

**PIZZA MARGHERITA**   20.00  
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

**PIZZA PEPPERONI**   22.00  
TOMATO SAUCE, MOZZARELLA CHEESE AND PEPPERONI HAM

**QUATTRO FORMAGGI**   24.00  
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

**SPICED MALDIVIAN**    24.00  
TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES

**PIZZA PARMA**    24.00  
TOMATO SAUCE, MOZZARELLA, ROCKET LETTUCE, PORK PARMA HAM, CHERRY TOMATO AND PARMESAN

**BBQ CHICKEN**   24.00  
TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE



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# FROM THE LAND AND OCEAN

<b>EGGPLANT STEAK</b>  	20.00
MARINATED GRILLED EGGPLANT WITH TRUFFLE CREAMY POTATO, SAUTÉED MUSHROOMS AND TOMATO SALSA	
<b>BARRAMUNDI FILLET</b>  	36.00
PAN-GRILLED BARRAMUNDI FILLET WITH MASHED PUMPKIN, SEASONAL VEGETABLES AND TOMATO OLIVE SALSA	
<b>FISH 'N CHIPS</b>    	34.00
BATTERED FILLET OF SEABASS SERVED WITH MUSHY PEAS, POTATO WEDGES, COLESLAW AND TARTARE SAUCE FOR DIPPING	
<b>TUNA FILLET</b>  	36.00
SEARED TUNA FILLET WITH PARSLEY ROASTED POTATO, CHERRY TOMATOES, ASPARAGUS AND CURRY SAUCE	
<b>SALMON FILLET</b>  	48.00
PAN-FRIED SALMON FILLET WITH SAUTÉED SPINACH, SERVED WITH CREAMY POTATO AND GRENOBLOISE SAUCE	
<b>BABY CHICKEN</b> 	45.00
ROASTED BABY CHICKEN WITH LOCAL VEGETABLES AND CHICKEN JUS	
<b>STRIPLOIN STEAK</b> 	52.00
GRILLED BEEF STRIPLOIN WITH SEASONAL VEGETABLES AND MUSHROOM SAUCE	
<b>GRILLED MALDIVIAN LOBSTER</b>  	95.00
HERB BUTTER BAKED LOBSTER SERVED WITH STEAMED RICE, GRILLED SEASONAL VEGETABLES AND LEMON BUTTER CREAM SAUCE	
<i>** (excluded from meal plan packages)</i>	

## SIDE DISHES

FRIES	6.00	ROASTED VEGETABLES	6.00
MASHED POTATO	6.00	ROASTED POTATO	6.00
STEAMED RICE	6.00	MIXED GREEN SALAD	6.00



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# CHEF SPECIAL'S

## BEEF RIB-EYE 🍗

TENDER AT EVERY BITE, FULL POUND RIB-EYE GRILLED TO PERFECTION WITH SEASONAL VEGETABLES, MASHED POTATO, AND CORN ON THE COB SERVED WITH PEPPERCORN SAUCE AND GARLIC HERB BUTTER

65.00

## LAMB CHOP 🍖

GRILLED LAMB CHOP WITH SAUTÉED VEGETABLES, TRUFFLE MASHED POTATO, MIXED GREEN SALAD, PILAF RICE, CHIMICHURRI SAUCE AND ONION JUS'

56.00

## CHEF RUBEN'S SIGNATURE PIZZA 🍕 🌾

MUSHROOM AND THYME DUXELLES WITH TRUFFLE SALSA, PECORINO CHEESE AND ROCKET LEAVES (V)

22.00

TOPPED WITH PARMA HAM (P) 🍖

28.00

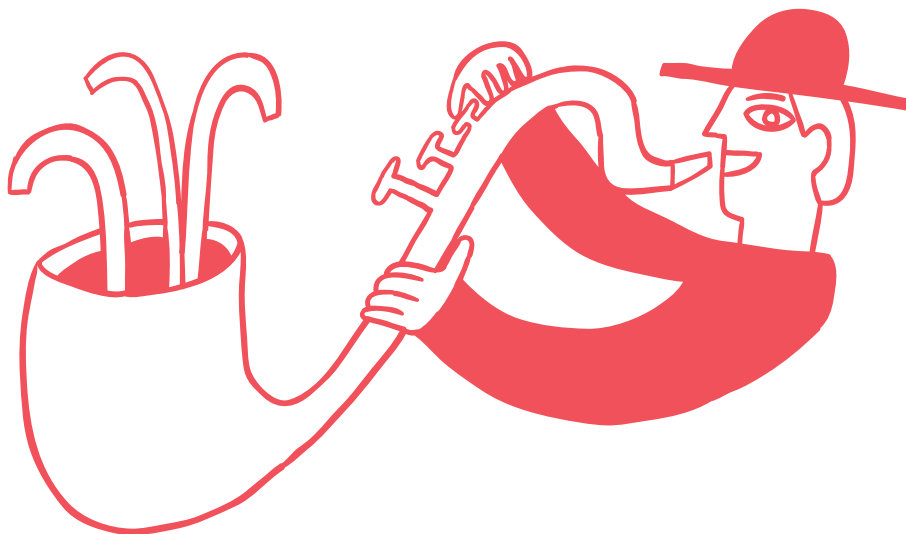
## HAVE YOU TRIED OUR KING OF STEAK?

### TOMAHAWK STEAK 🍖

A WHOPPING 1.2KG OF BONE-IN RIBEYE, SERVED WITH BUTTERED SEASONAL VEGETABLES, GREEN SALAD, BÉARNAISE AND PEPPERCORN SAUCE

US\$ 160.00 (excluded from meal plan packages)

\*\*\*It is cooked to order so expect to wait 40-50 minutes between ordering and your steak being served to the table. So it's best to enjoy some appetizers first. Pre-ordering can help with the wait time.



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# DESSERT

<b>APPLE TARTE TATIN</b> 🥚 🥛 🌾 🌿	18.00
CARAMELIZED BAKED APPLE PIE TOPPED WITH VANILLA ICE CREAM	
<b>CLASSIC CRÈME BRULÉE</b> 🥚 🥛 🌿	22.00
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI	
<b>MANGO PUDDING</b> 🥚 🌿	22.00
MANGO LAYER CAKE WITH CARAMELIZED MANGO , MANGO PURÉE AND MINT LEAVES	
<b>ROSE PANNACOTTA</b> 🥚 🌿	24.00
ROSE PANNA COTTA CREAM WITH COMPOTE	
<b>DATE PUDDING</b> 🥚 🥚 🌿	22.00
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE	
<b>ES TELER</b> 🥚 🌿	22.00
HOMEMADE ICED FRUIT COCKTAIL WITH AVOCADO, MANGO, JACKFRUIT AND CONDENSED MILK	
<b>FRUIT PLATTER</b> 🌿	20.00
A SELECTION OF SEASONAL FRUITS	
<b>ICE CREAM</b> 🥚 🥛 🌾 🌿 🌿	6.00
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT	PER SCOOP
<b>SORBET</b> 🌾	6.00
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET	PER SCOOP



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## **KID'S MENU**

**HAM AND CHEESE WITH FRIES**  
**CHEESEBURGER WITH FRIES**  
**HOTDOG WITH FRIES**  
**CHICKEN NUGGETS WITH FRIES**  
**FISH FINGERS WITH FRIES**  
**STEAK WITH FRIES**  
**PIZZA MARGARITA**  
**PIZZA PEPPERONI**  
**PIZZA NUTELLA WITH BANANA**  
**PASTA TOMATO SAUCE**  
**PASTA BOLOGNAISE**  
**PASTA CARBONARA**  
**PASTA WITH CHEESE SAUCE**  
**CREAMY CHICKEN SOUP**  
**STEAMED VEGETABLES**  
**MASHED POTATO**  
**VEGETABLE FRIED RICE**  
**BROWNIES**  
**CHEESECAKE**



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