

BEVERAGES

CORAL COCKTAILS \$18

MURAKA

Grilled pineapple infused rum, Tio Pepe Fino, honey, fresh lime juice, Bitter Truth Old Time aromatic bitters

ANGEL FISH

Thyme infused bourbon, lemongrass syrup, Bitter Truth Old Time aromatic bitters, crème de banana, blue pea flower, fresh lemon juice

AGATE

Red wine reduction, Napoleon VSOP, orange juice, honey, soda water

SEA O²

Bacon-rosemary infused whisky, fig preserve, egg white, fresh lemon juice

DIVE IN

Berries infused mezcal, Tio Pepe Fino, Aperol, fresh grapefruit juice, soda water

SIGNATURE COCKTAILS \$18

BARREL-AGED NEGRONI

Beefeater gin, Antica Formula, Campari

ATOLL

Jim Beam bourbon, fresh orange juice, homemade spiced syrup, Angostura Bitters

RUB & RYE

Sazerac rye whiskey, beer, barbeque sauce, maple syrup, Angostura Bitters, spice mix, fresh lemon juice

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Jim Beam bourbon, Aperol, Amaro Lucano, fresh lemon juice, simple syrup

BON FIRE

Beneva Joven mezcal, Cointreau, cranberry juice, maple syrup, ginger beer, fresh lemon juice

SEA DRAGON

Bacardi white rum, cucumber, dragon fruit syrup, soda water, fresh lime juice

FRENCH GIRL IN PARIS

Bacardi white rum, La Fée absinthe, vanilla syrup, Prosecco, fresh lime juice

GRASSHOPPER 2.0

Tanqueray N° Ten gin, green chartreuse, crème de cacao, egg white, fresh lemon juice, simple syrup, mint leaves

RUN RUM RUN

Bacardi white rum, falernum syrup, demerara syrup, espresso

PASSIONATE ROSE

Rose infused vodka, galliano, passion fruit, simple syrup, fresh lemon juice

3280 FEET

Absolut vodka, crème de cassis, pineapple juice, charcoal powder, soda water, simple syrup, fresh lemon juice

SIPPING CLASSIC \$17

OLD FASHIONED

Bulleit bourbon, Angostura Bitters, sugar cube, soda water

MANHATTAN

Bulleit bourbon, Martini Rosso, Angostura Bitters

MARTINEZ

Beefeater gin, Martini Rosso, Luxardo maraschino, Angostura Bitters

BOULEVARDIER

Bulleit bourbon, Campari, Antica Formula

AMARETTO SOUR

Amaretto Disaronno, Maker's Mark, fresh lemon juice, egg white, simple syrup

SIDECAR

Hennessy VS, triple sec, fresh lemon juice

BEER

Tiger

\$10

Heineken

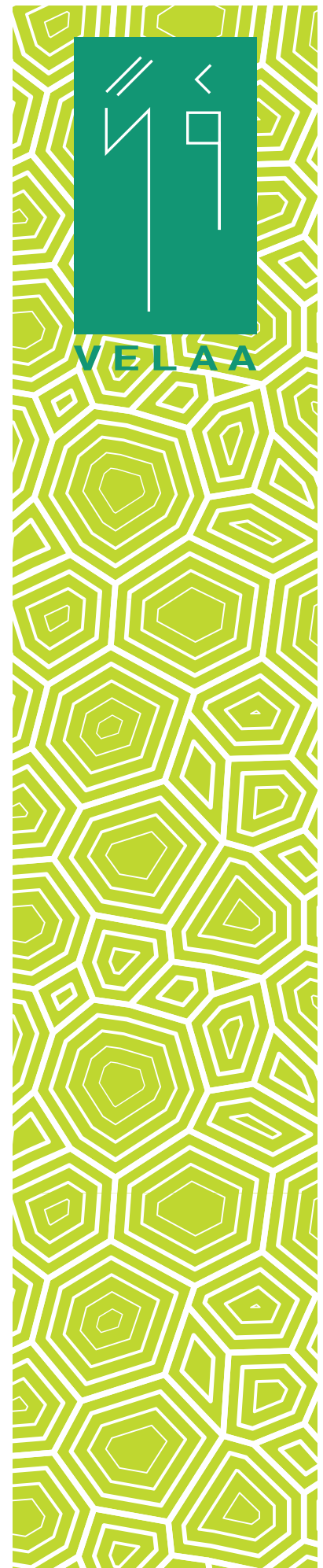
\$11

Peroni

\$11

Corona

\$12



À LA CARTE

FIRST...

FRESHLY SHUCKED SEASONAL OYSTERS (S)

Half dozen	\$50
One dozen	\$95
Bloody Mary, cocktail sauce, mignonette, seaweed jelly, Tabasco	

MARYLAND BLUE CRAB CAKE (S) (G)

Tomato relish, mustard sprouts	\$30
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ISLAND'S HYDROPONIC MIXED GREENS (V) (D)

Gorgonzola, fig pulp vinaigrette	\$25
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CHICKEN CAESAR (G) (D) (S)

Josper roasted chicken, island's hydroponic baby gem, anchovy-cheese dressing	\$35
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PRAWN CAESAR (G) (S) (D)

Josper roasted tiger prawns, island's hydroponic baby gem, anchovy-cheese dressing	\$40
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LOCAL REEF LOBSTER & TUNA TARTARE (F) (S) (D)

Sea urchin espuma	\$35
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JAMON IBERICO DE BELLOTA (P)

Cantaloupe	\$35
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LOBSTER BISQUE (S) (A) (D)

Cognac cream	\$25
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FRENCH ONION SOUP (D) (G)

Cheese toast	\$20
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FROM THE RANCH

MASTER KOBE BEEF

All natural 100% Full Blooded Wagyu 300g MBS 9+ Sirloin	\$120
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MIYAZAKI WAGYU BEEF

280g A4 Striploin	\$105
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WESTHOLME WAGYU BEEF

1000g MBS 6 Bone in Rib Eye, good for two	\$180
220g MBS 6-7 Tenderloin	\$70

1824 – PREMIUM 120 DAY GRAIN FED AUSTRALIAN BEEF

450g Côte de Boeuf	\$65
300g Rib Eye	\$60

U.S. CERTIFIED BLACK ANGUS BEEF

300g Rib Eye	\$65
300g Tenderloin	\$70

AUSTRALIAN 120 DAYS PRIME BEEF

450g T Bone steak	\$80
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AUSTRALIAN GRAIN FED LAMB

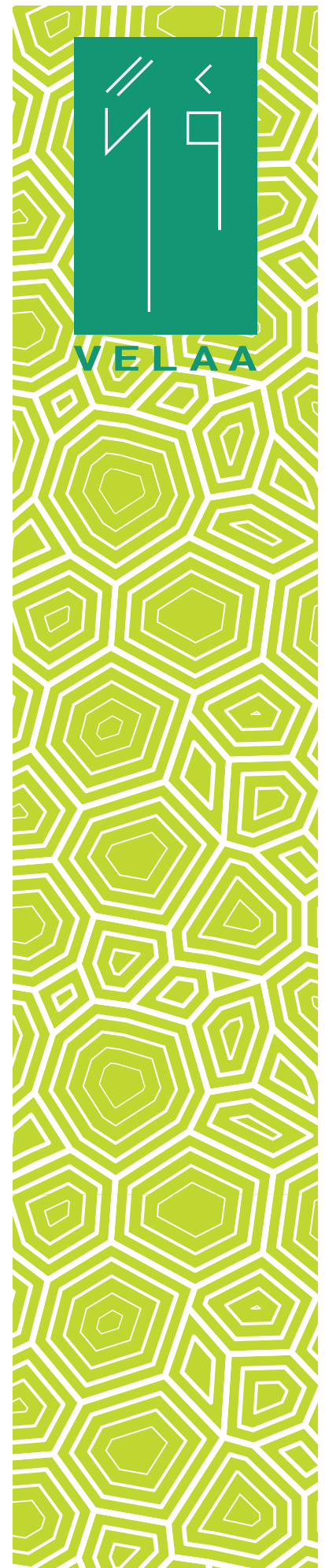
220g Rack of Lamb (G)	\$70
Curry leaves & mustard crust, Merguez sausage	

VELAA SPECIALTY

GRILL PLATTER (D) (P)

Bone marrow, beef short ribs, kurobuta chops, cheese sausage, honey glazed chicken drumstick, New Zealand lamb chops	\$60
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* All grilled dishes served with your choice of homemade sauces & mustards:



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - Fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Menu items and prices are subject to change without prior notice.

SAUCES & HERB BUTTER

Café de Paris butter (D)
Black peppercorn sauce
Maldivian chili sauce (C)
Béarnaise
Chimichurri (C)
Peri-peri (C)

MUSTARD

Pommery mustard with Cognac (A)
Green peppercorn mustard
Beer & caraway mustard (A)

ADD TO THE CUTS:

Half 400g reef lobster, foie gras (S) \$50
Blue cheese, black truffle 3g (D) \$20
Fried free ranged egg, caramelised onions (D) \$10
Roasted bone marrow, parsley \$10

SIDES \$10

Tempura onion rings, Maldivian spice (G) (C)
Potato puree (D)
Hand cut potato French fries, Old Bay aioli
Grilled asparagus
Broccolini, pecorino, sundried tomatoes, garlic, chili (C)
Wild field mushrooms, Shiso peppers

FROM THE BOAT

CATCH OF THE DAY (F) (D) \$55

Papillote or grilled, baked sweet potato, island's hydroponic mixed greens, salsa verde

SEAFOOD PLATTER (F) (S) \$95

Half Maldivian lobster, prawns, Alaskan crab claws, yellowfin tuna steak

PREMIUM GRADE LOCAL TUNA FILLET (S) (C) \$45

Maldivian mixed spice

GRILLED KING PRAWNS (S) (C) (D) \$55

Chili-herb butter, preserved lemons

* All grilled dishes served with your choice of homemade sauces.

SAUCES & HERB BUTTER

Maldivian chili sauce (C)
Chimichurri (C)
Peri-peri (C)

SWEETS \$20

VEGAN CHOCOLATE GANACHE (N) (D)

Hazelnut oil, nasturtium syrup, dark chocolate ice cream

APPLE & CINNAMON STRUDEL (D) (G)

Vanilla ice cream

LEMON PANNA COTTA (D) (N)

Almond crème anglaise

SEASONAL FRUITS (V)

Berries

