



BREAKFAST Set Breakfast

Maldivian

tuna mashuni, chapatti, fried omelette, garden vegetables, short eats

Chinese

congee with accompaniments, scallion pancake, dumpling of the day, stir fried garden greens, steamed sweet potato, chilled bean curd

English

black pudding, pork sausage, English bacon, fried eggs, hash browns, roasted tomatoes, mushrooms, choice of toast with condiments

Middle Eastern

organic chicken eggs baked in vegetable tomato sauce, grilled pita bread, chickpeas, avocado, and feta salad, pickles, garden greens and herbs

Wellness

a bowl of quinoa, chia, avocado, cherry tomatoes, walnuts, and 64c organic egg served with sweet potatoes and coconut pudding and your choice of juice or smoothie

Continental

your choice of freshly squeezed juice, bakery basket served with house made jams, butter and served with a choice of coffee or tea



BREAKFAST Sweets

Sweet Potato Waffles

waffles made from sweet potatoes with jackfruit, tropical almonds and cardamom

Ricotta Pancakes

ricotta pancakes with pomegranate and drizzle of lemon honey

Macadamia French Toast

macadamia french toast, mandarin segments and confit with cocoa and coconut



BREAKFAST A la Carte

Blinis and Caviar

supplemental traditional accompaniments

Tropical Fruit Plate

a variety of regionally grown fruits

Cheese and Charcuterie

a variety of cheese, cold cuts, grapes as well as dried fruits and nut bread

Garden Greens

mixed of garden greens, heart of palm, cherry tomatoes, cucumbers with coconut vinaigrette

Salmon Bagel

bagel with house smoked salmon, red onion, capers, tomatoes, cream cheese and dill

Citrus Salad

citrus salad with avocadoes, grapefruit, star anise and mint

Bakery Basket

a selection of freshly baked pastries, breads and served jams and butter choice of 3 - croissant, chocolate croissant, pain au raisin, brioche, pecan roll, pain de mie, english muffin, multigrain, rye



BREAKFAST A la Carte - Egg Dishes

Eggs Benedict

classic eggs benedict, ham, english muffin, poached with hollandaise sauce

Crepe

sunny side up eggs, buckwheat crepe, ham, gruyere and parsley

Hooper

sri lankan style eggs with coconut sambal, pickle and fried onion

Steak and Eggs

grilled beef tenderloin, crispy egg and slow roasted onions

Egg White Fritata

fritata made from egg whites, garden grown spinach, tomatoes, eggplant and fresh herbs

French Style Omelette

french style omelette with mangrove crab, fine herbs, baby potatoes

supplemental Oscietra Caviar



BREAKFAST A la Carte - Asian

Wonton Soup

light chicken broth, shrimp and pork dumpling, garden greens

Beef Pho

vietnamese rice noodle soup with fresh herbs and slices of beef

Nasi Goreng

indonesian stir fried rice, mixed satay and prawn crackers

Thai Style Congee

thai style congee, poached egg, slow cooked pork, black olives, ginger, spicy pickles

Soy Sauce Noodle

stir fried soy sauce noodle with reef fish, chives and bean sprouts



BREAKFAST Sides

Organic Chicken Egg

Steam White Rice

Vegetable Pickles

Toast, white, multigrain, rye

Oatmeal

oatmeal with brown sugar syrup and raisins

Beef Bacon, Pork Bacon, Jambon De Paris

Cereal of Choice

muesli, granola, corn flakes, rice krispies

Greek Yoghurt

with choice of fruits

Cold Beancurd

with palm syrup or soy sauce and green onion





LUNCH Salads

Cobb Salad

avocado, chicken, egg, bacon, roquefort, iceberg lettuce

Mung Dhal Kasambari

dhal, coconut and vegetable salad

Som Tam Mamuang

spicy and sour green mango salad

Greek Salad

feta, sweet peppers, olives and oregano

Classic Caesar Salad

romaine lettuce, bacon bits, crouton, egg, classic caesar dressing grilled chicken breast grilled shrimp



LUNCH Appetizer

Tom Kha Gai

coconut milk, lemongrass, chicken soup

Chilled Vychyssoise

chilled leek potato soup, house smoked salmon

Grilled Calamari

grilled calamari with vegetables a la grecque

Cheese Kottu Roti

famous sri lankan spiced cheese roti bread

Nem Tuoi

fresh rice paper rolls with chicken, shrimp and fresh herbs



LUNCH

Sandwiches

all sandwiches is served with hand cut steak fries or taro chips

Tropical Lobster Roll

toasted buns, lemon mayo and cooked lobster

Vegetable Tartine

hummus, avocadoes, sprout, green olives

Grass Fed Beef Burger

beef burger with wisconsin cheddar and toppings

Banh Mi

vietnamese sandwich with grilled lemongrass pork belly, pate, fresh pickles, coriander and chili

Club Sandwich

turkey, tomatoes, lettuce, bacon, mayonnaise, white bread



LUNCH Noodles and Rice

Scampi Pasta

trofiette, cherry tomatoes, lemon, parsley

Pad Thai

stir fried rice noodles with herbs, vegetables and shrimp

Nasi Goreng

indonesian stir fried rice, mixed satay and prawn crackers

Pesto Pasta

angel hair, garden basil pesto, pine nuts, parmesan

Penang Laksa

sour tamarind fish noodle soup, pineapple, mint



LUNCH Seafood

Fuhunu Mas

maldivian grilled fish, chapatti, cabbage salad, lime

Sri Lankan Curried Mud Crab

sri lankan style curried mud crab with drumstick leaf, coconut and chili

Choo-chee Goong Lai Sue

king prawn, red curry, kaffir lime

Yellow Tail Tuna Steak

yellow tail tuna, pepperonata, bitter greens

Tom Hut Xot Ruou Que Sa

stir fried lobster with lemongrass, chili and cinnamon



LUNCH Land

Grilled Baby Chicken

baby chicken with salsa verde, summer vegetables

Kukulhu Riha

maldivian chicken and potato curry with coconut milk, chapatti

Bistec Tagalog

sliced beef tenderloin, onion, calamansi soy sauce

LUNCH

Duck Rice

five spice roasted duck, chinese kale, double boiled soup

Steak Frites

hanging tenderloin steak, hand cut fries, herb mustard sauce



LUNCH Sides

Khoa Saiy steamed jasmine rice

Banbukeyo Hithi maldivian breadfruit curry

Grilled Oyster Mushrooms *sherry tomato dressing, pimenton*

Rau Muong Xiao Toi sauteed water spinach with garlic and oyster sauce

House Cut Steak Fries





DINNER Western - Appetizer

Oyster Rockefeller

with lemons

Chilled Vichyssoise

chilled leek potato sup, house somked salmon oscietra caviar (20qr)

Beef Tartare

quail egg, preserved lemon, capers, crouton

Crab Cake

crab cake with sweet potatoes, whole grain mustard

Socca Tart

yellow fin tuna, ratatouille, basil

Beetroot and Goat Cheese Salad

arugula, mint

Quail and Couscous Salad

quail, couscous, tarragon



DINNER Western - Main Course

Grilled Mahi Mahi

grilled mahi mahi fish with romesco sauce and spring onion

Scampi Pasta

cherry tomatoes, lemon and parsley

Bouillabaisse

made from local seafood, rouillle

Grilled Baby Chicken

salsa verde, marinated sweet peppers

Wild Mushroom Risotto

parmessan, olive oil

Tajima Beef Rib Eye

potato puree, natural jus

Spiny Lobster Thermidor

romaine hearts



DINNER Asian - Appetizer, Noodles and Rice

Tom Kha Gai

coconut milk, lemongrass, chicken soup

Som Tum Mamuang

spicy and sour green mango salad

Pancit Molo

chicken broth, egg noodle, shrimp and pork wontons, bok choy

Pad Thai

stir fried rice noodles with herbs, vegetables and shrimp

Penang Laksa

tamarind fish noodle soup, pineapple, mint

Khoa Pad

thai style stir fried rice with abalone and mushroom

Duck Rice

five spiced roasted duck, chinese kale, double boiled soup



DINNER Asian - Main Course

Vietnamese Caramel Pork

caramelized pork with coriander and a side of white rice

Steamed Grouper

grouper with ginger, scallion and soy sauce

Choo-chee Goong Lai Sue

king prawn, red curry, kaffir lime

Bistec Tagalog

sliced beef tenderloin, onion, calamansi soy sauce

Grilled Lamb Chop

with green peppercorn sauce and sweet soy

Tom Hum Xot Tuou Que Sa

lobster with lemongrass, chili and cinnamon

Others

spicy ginger tofu steamed jasmine rice bok choy, carrots and mushrooms



DINNER Indian Ocean

Mung Dhal Kasambari

dhal, coconut and vegetable salad

Hudu Kaneli Mas Satani

maldivian kingfish, copee leaf and lime

Garudhiya

maldivian fish soup

Sri Lankan Fish Curry

sri lankan style fish curry with bittergroud salad and buttered rice

Coconut Curry Mangrove Crab

drumstick leaf, coconut, chili

Chicken Tikka Masala

sauteed chicken, masala spices, fresh cream

Fuhuni Mas

maldivian grilled fish, chapatti, cabbage salad, lime



DINNER Indian Ocean

Lamb Briyani with raita

Aloo Gobi sauteed potato and cauliflower