



THARI

# Breakfast

Open from 7:00 until 10:30

## Sandbank Caviar Breakfast

A romantic start to the day. We will transfer you by private speedboat to our secluded island, with a personal waiter in attendance to set up your own piece of beach with umbrella, blanket and your choice of breakfast basket. (Please bear in mind that this excursion is subject to weather conditions and tide times.) Paul Roger Blanc de Blanc Champagne served with Kaviari oscietra caviar 50g, Kaviari Kristol caviar 50g, and Salmon eggs 50g Blinis, black bread, deviled eggs, house smoked salmon, fingerling potatoes, shallot, parsley, Two Hundred Ninety Dollars per person

\$290.00 pp

## Floating Breakfast

Enjoy your breakfast in your private pool.

\$100.00

## Set Breakfast

Accompanied by tropical fruit, choice of freshly squeezed juice, and brewed coffee or Ceylon tea.

## Maldivian Heritage

Enjoy a traditional Maldivian breakfast, composed of a salad of smoked tuna, onion, coconut, chili, lime and sour coppee leaf. All ingredients are finely chopped and mixed and accompanied by a fried omelette, freshly baked chapati flatbread and biskeemiyaa, a fried dumpling filled with cabbage, egg, onion and curry leaf. Best paired with sweet tea.

\$30.00

## Middle Eastern

Organic chicken eggs baked in spiced vegetable tomato sauce, grilled pita bread, chickpea, avocado, and feta salad, pickles, garden greens and herbs.

\$35.00 pp

## Chinese

Rice congee with soy sauce, ginger, and green onion served with traditional accompaniments, youtiao (Chinese donut), dim sum dumpling of the day, stir fried garden greens, steamed roots, and chilled bean curd. \$35.00

## English

A classic fry up of black pudding, pork sausage, English bacon, fried eggs, beans, hash browns, roasted tomatoes, mushrooms, and choice of toast. \$45.00

## Continental

Selection of cheese and charcuterie, yogurt with choice of fruit, a bakery basket with house made jams and butter. \$55.00

## Sri Lankan

Hooper, coconut and rice crepe with sunny side up eggs, served with coconut sambal, Sri Lankan style pickle, chicken curry, coriander chutney, curry leaf, and crispy fried Onions. \$30.00

# Egg Dishes

## Classic Eggs Benedict

Jambon de Paris, toasted english muffin, poached eggs, and hollandaise sauce. \$25.00

## Egg White Frittata

Garden grown spinach, tomato, eggplant, and sweet capsicum baked with egg whites, herb salad and Crouton. \$18.00

## Crab Omelet

Sri Lankan lagoon crab meat, herbs from the garden, fingerling potato and sweet peppers\* Supplemental Oscietra Caviar - 60 Dollars per person. \$25.00

## Steak and Eggs

Grilled beef tenderloin, crispy egg, slow roasted onions. \$45.00

# Asian

## Wonton Soup

Light sesame chicken broth, shrimp and pork dumpling, egg noodles, bok choy.

\$20.00

## Nasi Goreng

Indonesian stir fried rice, mixed satay with peanut sauce, prawn crackers, lemon basil.

\$20.00

## Soy Sauce Noodles

Egg noodles stir fried with reef fish, chives, bean sprouts, and dark soy.

\$10.00

## Beef Pho

Aromatic Vietnamese rice noodle soup, shaved beef tenderloin, fresh herbs and greens.

\$45.00

# Your Selection

## Bakery Basket

A selection of house made pastries, breads and jams served with Eschire butter.

\$20.00

## Sweet Potato Waffle

Jackfruit, toasted tropical almonds , cardamom syrup.

\$15.00

## Macadamia French Toast

Mandarin orange segments and confit zest, cocoa, Coconut.

\$18.00

## Avocado Grapefruit Salad

Hass avocado, grapefruit and citrus supremes, star anise powder, fresh mint.

\$12.00

## House Smoked Salmon

House made smoked salmon and bagel, red onion, capers, tomato, chive cream cheese, lemon.

\$25.00

## Tropical Fruit Plate

A variety of regionally grown fruit.

\$18.00

# Wellness

## Travel Recovery

Aiding in jet-lag and hydration. Reframing your morning ritual or as an alternative and complementary energy sources. Our Chef hand-picked selection of specialized travel recovery breakfast menu has it all to fulfill your health needs to start your day.

## Hass Avocado Toast

Hass avocado on toasted, wholegrain and seed bread, poached organic egg, sprouts, with sweet potato, coconut, and pineapple rolls. A must have for breakfast! One of the best seller loaded with healthy fats, fiber, and various important nutrients to lower risk of metabolic syndrome.

## Beef Pho

Aromatic beef bone broth, rice noodles, shaved beef tenderloin, bean sprouts and herbs. Contains over 19 essential and nonessential amino acids in a form that is easy for the body to absorb. It also contains large amounts of collagen for connective tissue and skin health as well as nutrients that aid digestive functions, boost the immune system and support a healthy brain.

## Brisk

Mango, passion fruit, yoghurt, honey, fulvic acid powder Bounceback in to your day as this juice helps to energize the mind and body and reduce the fatigue brought on by travel.

Green Tea Latte Green tea and rice milk latte An ideal elixir for a lactose intolerance and those having a high cholesterol. Provides energy to the body, rich in vitamin D and vitamin B to keep the nervous system, skin and eyesight healthy.

## Second Brain

Food connection between the mind and gut emotions/health. What we eat affects how we feel. Our Chef hand-picked selection of second brain specialized breakfast menu has it all to fulfill your health needs to start your day.

### Huevos Rancheros

Poached organic eggs, white beans, pico de gallo, corn tortilla  
A Mexican twist healthy breakfast. Perfect nutrition dish to fill up your missing powerhouse nutrient in your body.

### Steel Cut Oats Porridge

Cashew milk, banana, steel cut oats porridge, fresh mango  
High in the soluble fiber beta-glucan, which has numerous benefits. It helps reduce cholesterol and blood sugar levels, promotes healthy gut bacteria and increases feeling of fullness.

### Juice Booster

Carrot, oranges, apples, beetroot, kale  
Rich in nutrients that helps the body to release and remove toxins. Great for those who work out or for those wanting a more youthful complexion.

### Coco Berries

Mixed berries, banana, pineapple juice, dates, coconut water  
Provides a tangible increase in long-lasting energy that stimulates the body's natural repair process and helps maintain overall brain function.

## Sides

### Organic Chicken Egg

Cooked to your taste. \$3.00

### Steamed Jasmine Rice

\$5.00

### Toast

Choice of Pan de Mie (white), Multigrain, or Walnut Rye. \$6.00

## Meats

Smoked pork bacon, beef bacon, jambon de Paris  
Twelve Dollars - Smoked Pork Bacon. \$15.00

## Homemade Greek Yogurt

Served with your choice of fruit. \$12.00

## Muesli

House made muesli, with amaranth, flax seed, oats, toasted almonds, currants, and goji berries served with your choice of Fruit. \$12.00

## Granola

House made granola served with your choice of milk. \$10.00

## Oatmeal

Oat and milk porridge served with brown sugar and currants. \$6.00

## Corn Flakes

Served with your choice of milk. \$7.00

## Rice Crispies

Served with your choice of milk. \$7.00

# Lunch

Open from 12:00 until 14:30

## Sushi and Rolls

### *Nigiri*

#### **Unagi**

BBQ river eel

\$9.00

#### **Yellowfin Tuna**

\$8.00

#### **Ebi**

Poached sweet shrimp.

\$8.00

#### **White Fish**

\$6.00

#### **Salmon**

\$8.00

### *Gunkan*

#### **Wagyu Beef Tartare**

Tajima Beef Tenderloin.

\$10.00

#### **Ikura**

Salted Salmon Roe.

\$18.00

#### **Tuna Tartare**

\$8.00

#### **Tobiko**

Flying fish roe.

\$18.00

#### **Tempura Norimaki**

Shrimp and crabmeat, sweet soy dipping sauce.

\$18.00

## **Norimaki**

Spicy mayo yellowfin tuna, cucumber and avocado. \$18.00

## **Chirashizushi**

Selection of fish and seafood on seasoned sushi rice, furikake spice, and soy sesame dressing. \$32.00

## ***Salads***

### **Som Tam**

Thai spicy and sour green papaya salad with bean sprout, cherry tomato, long bean, cashew nuts and coriander. \$16.00

### **Nem Tuoi**

Vietnamese fresh rice paper rolls, made with poached chicken, shrimp and fresh herbs, served with nouc cham (fish sauce, chili and garlic dip). \$18.00

### **Greek Salad**

Feta cheese, sweet pepper, tomato, cucumber, red onion, olives, oregano, and parsley tossed with red wine Vinaigrette. \$22.00

### **Classic Caesar Salad**

Hearts of romaine, crumbled smoked bacon, croutons, white anchovies, Parmigiano Reggiano, classic Caesar Dressing. \$28.00

### **Cobb Salad**

Hass avocado, poached chicken breast, medium boiled egg, smoked bacon, cherry tomato, Roquefort AOP, iceberg lettuce, mustard wine vinaigrette. \$36.00

### **Grilled Calamari**

Button mushroom, carrot, cauliflower, fennel and pearl onion lightly pickled in lemon, saffron, and tomato brine (a la Grecque), extra virgin olive oil, and parsley. \$20.00

## **Sandwiches**

### **Banh Mi**

Vietnamese sandwich of grilled lemongrass pork belly, house made pate, fresh pickles, coriander, and chili on a toasted French baguette served with hand cut fries. \$25.00

### **Grass Fed Beef Burger**

Grilled beef burger topped with Cabot Wisconsin cheddar, lettuce, tomato, red onion, mayonnaise and gherkin, on a toasted house made sesame seed bun, served with hand cut Fries. \$27.00

### **Club Sandwich**

Poached organic turkey, roma tomato, iceberg lettuce, smoked bacon, and mayonnaise on toasted white bread served with hand cut fries. \$29.00

## **Main Course**

### **Grilled Mahi Mahi**

Grilled Mahi Mahi, romesco sauce, spring onion, almond, parsley, and olive oil. \$30.00

### **Phad Thai**

Thai style stir-fried rice noodles with tamarind chili sauce with tofu, garlic chives, and coriander and choice of shrimp, pork, or chicken. \$22.00

### **Grilled Spring Chicken**

Grilled free range spring chicken, salsa verde, roasted summer vegetables, crispy zucchini flower. \$30.00

### **Steak Frites**

Grilled onglet (hanging tenderloin steak), hand cut fries, herb mustard butter. \$38.00

### **Yellow Tail Tuna Steak**

Grilled yellow tail tuna steak, pepperonata, bitter greens, extra virgin olive oil and lemon. \$36.00

# Wellness

## Travel Recovery

Aiding in jet-lag and hydration. Boosting your day ritual or as an alternative and complementary energy sources. Our Chef hand-picked selection of specialized travel recovery lunch menu has it all to fulfill your health needs.

### Superfood salad

quinoa, blueberries, kale, edamame, dried cherries, sunflower seeds, walnuts, orange kefir dressing  
An excellent accompany for your dish that contains a high volume of minerals, vitamins, and antioxidant. Help neutralize free radicals in our bodies for a better energy production.

### Sesame crusted yellowfin tuna

warm mixed grain, beetroot, miso seaweed sauce  
A delicious Tuna dish with many health benefits to offer to your body. Rich in potassium and omega-3 fatty acid which help in bringing balance in the blood vessels thereby reducing cholesterol.

### Iced gingseng

Gingseng and orange blossom honey tea  
Herb such as ginseng have been amongst Asia's most well-guarded secrets for rejuvenating, and strengthening the immune system and helps to fight fatigue. The ginsenosides and compound K found in ginseng helps to improve the brain functions like memory, mood and bring calmness at the same time.

### Zing

apple, banana, spirulina. This blend is designed to enhance your endurance, stamina and performance. Its secret for rejuvenating our energy producing symptoms. Best for athletes and active individuals.

## Second Brain

Food connection between the mind and gut emotions/health. What we eat affects how we feel.

Our Chef hand-picked selection of second brain specialized breakfast menu has it all to fulfill your health needs to start your day.

### Green Vegetable Soup

Green vegetable, broccoli, garden greens, basil, tempeh croutons Rich of vitamins, minerals, and antioxidant to help in the growth and repair of the body tissues. Vitamin E found in green leafy vegetables works with vitamin C to keep the skin healthy as you age.

### Lacto Fermented Vegetables

Wahoo, calamari, lacto fermented vegetables a la Grecque An excellent source of healthy and extra lean protein that helps the body to sustain energy and build muscle. Moreover the lacto fermented vegetables increases the availability of nutrients in food which are excellent to reduce inflammation, better blood sugar control, improve brain function, and reduced symptoms of lactose intolerance.

### Coco Berries

Mixed berries, banana, pineapple juice, dates, coconut water Detoxifying and restorative, this powerful combination of mixed berries, banana, pineapple, dates, and coconut water to keep your body operating as a clean machine.

### Beet Kvass

Spiced fermented beet juice Give your liver a break! This fermented juice supports the liver's detoxifying ability when it is challenged by stress, alcohol and a hectic lifestyle. Feel energized and uplifted and your liver will thank you.

## Dessert

### Chocolate Al Affogato

Praline mousse, 70% Guanaja marzipan cake, vanilla ice cream, hot chocolate espresso sauce.

\$20.00

### Mango Souffle

Mango compote, raspberry sorbet.

\$13.00

### Pavlova

Dry meringue, pink peppercorn cream, fresh mango, papaya lime sorbet.

\$14.00

### Caramelized Pineapple

croustillant almandine, cream anglaise, lime zest.

\$18.00

### Passion Fruit Crème Brulee

Served with warm cinnamon madeleines.

\$15.00

### Tropical Fruit Salad

Mango passion sorbet, orange zest, exotic sauce.

\$12.00

## Ice Cream and Sorbets

### *Ice Cream*

Tahitian Vanilla Bean

\$9.00

Dark Chocolate

\$9.00

Pistachio

\$9.00

Lemon Basil

\$9.00

Banana

\$9.00

Ginger

\$9.00

## ***Sorbet***

**Ginger** \$9.00

**Mango** \$9.00

**Papaya Lime** \$9.00

**Passion Fruit** \$9.00

**Coconut** \$9.00

**Pomelo** \$9.00

## **Dinner**

Open from 19:00 until 22:30

## **Appetizers**

### ***Western***

#### **Quail and Couscous Salad**

Pan roasted french quail, couscous with dry apricot and almond, sweet garlic sauce.

\$25.00

#### **Chilled Vichyssoise**

Leek potato soup with house smoked salmon.

\$18.00

#### **Beef Carpaccio**

Shaved raw beef, ardiano extra virgin olive oil, Parmigiano Reggiano, arugula, fleur de sel.

\$30.00

#### **Crab Cake**

Picked Sri Lankan lagoon crab meat, sweet potato, whole grain mustard sauce.

\$25.00

#### **Beetroot and Goat Cheese Salad**

Chabichou AOP goat cheese, cucumber coulis, wild arugula, radish, mint.

\$23.00

## *Asian and Indian Ocean*

### **Hudu Kaneli Mas Satani**

Slices of Maldivian kingfish lightly cooked, chilled and served with copee leaf, lime, red onion, chili, and coconut Salad.

\$18.00

### **Tom Kha Gai**

Fragrant Thai style coconut, chicken, straw mushroom and cherry tomato soup.

\$16.00

### **Som Tam**

Thai spicy and sour green papaya salad with bean sprout, cherry tomato, long bean, cashew nuts and coriander.

\$16.00

### **Mung Dhal Kasambari**

Sprouted mung dhal, coconut, shaved vegetables, tempered mustard seed, curry leaf.

\$15.00

## **Main Courses**

### *Western*

### **Scampi Pasta**

Sri Lankan giant scampi, casarecce pasta, bottarga, lemon, parsley, and cherry tomatoes.

\$36.00

### **Spiny Lobster Tortellini**

Spiny lobster meat seasoned with tarragon, sautéed snow peas and napa cabbage, lobster bisque sauce, orange zest.

\$45.00

### **Wild Mushroom Rissoto**

Vialone nano rice, Parmigiano Reggiano, Ardiano extra virgin olive oil. \$35.00

## **Grass Fed Beef Tenderloin**

Grilled Grass Fed Beef Tenderloin, buttery potato puree, natural jus, seasonal vegetables, peppercorn tuile. \$45.00

## **Grilled Mahi Mahi**

Grilled Mahi Mahi, romesco sauce, spring onion, almond, parsley, and olive oil. \$30.00

## **Grilled Spring Chicken**

Grilled free range spring chicken, salsa verde, roasted summer vegetables, crispy zucchini flower. \$30.00

## ***Asian & Indian Ocean***

### **Vietnamese Caramel Pork**

Pork belly braised with star anise, fish sauce and caramel, served with bok choy, coriander, chili, and steamed jasmine rice. \$28.00

### **Choo-Chee Goong Lai Sue**

Thai style king prawn cooked in red curry with kaffir lime. \$24.00

### **Tom Hum Xot Tuoi Que Sa**

Stir fried Maldivian spiny lobster with lemongrass, chili, and cinnamon. \$79.00

### **Sri Lankan Style Fish Curry**

bitter gourd salad, buttered basmati rice. \$24.00

### **Duck Rice**

Five spice roasted duck, stir fried rice, double boiled vegetable and ginger soup. \$30.00

### **Chicken Tikka Masala**

Sautéed organic chicken with masala spiced tomato sauce, drizzle of fresh cream, coriander, steamed basmati rice, mango pickle, papadam. \$26.00

## Lamb Biryani

Spice marinated leg of lamb, slow cooked with Indian gravy and spiced basmati rice, served with raita.

\$28.00

## Phad Thai

Thai style stir-fried rice noodles with tamarind chili sauce with shrimp, tofu, garlic chives, and coriander.

\$22.00

# Wellness

## Travel Recovery

Aiding in jet-lag and hydration. Calming your evening ritual with our Chef hand-picked selection of specialized travel recovery dinner menu has it all to fulfill your health needs and makes your evenings matter. c

## Superfood salad

quinoa, blueberries, kale, edamame, dried cherries, sunflower seeds, walnuts, orange kefir dressingAn excellent accompany for your dish that contains a high volume of minerals, vitamins, and antioxidant. Help neutralize free radicals in our bodies for a better energy production.

## Seesame crusted yellowfin tuna

warm mixed grain, beetroot, miso seaweed sauceA delicious Tuna dish with many health benefits to offer to your body. Rich in potassium and omega-3 fatty acid which help in bringing balance in the blood vessels thereby reducing cholesterol.

## Bitter chocolate

avocado, papaya sorbetA sweet treat doesn't have to compromise the health benefits of it and taste. Contains with powerful antioxidants and rich in fiber, iron, magnesium, copper, and few other minerals to improve brain function by increasing blood flow.

## Aromatic beef bone broth

Contains over 19 essential and nonessential amino acids in a form that is easy for the body to absorb. It also contains large mounts of collagen for connective tissue and skin health as well as nutrients that aid digestive functions, boost the immune system and support a healthy brain.

## Iced gingseng

and orange blossom honey tea Herb such as ginger have been amongst Asia's most well-guarded secrets for rejuvenating and strengthening the immune system and help to fight fatigue, The ginsenosides and compound K found in ginseng helps to improve the brain functions like memory, mood, and bring calmness at the same time.

## Zing

apple, banana, spirulina Restoration and rejuvenation for athletes and active individuals This blend is designed to enhance your endurance, stamina and performance. It's a secrets for rejuvenating our energy producing symptoms.

## Second Brain

Food connection between the mind and gut emotions/health. What we eat affects how we feel.

Our Chef hand-picked selection of second brain specialized dinner menu has it all to fulfill your health needs and add an elements of calming into your evening routine.

## Pearl barley and mushroom risotto

cordyceps, asparagus, oven dried tomatoes One of the first cultivated grains in history that can offer a wide range of health benefits. Rich with potassium, calcium, and magnesium which are excellent to lower blood pressure, decreasing the risk of heart disease, and prevent constipation and promote regularity for a healthy digestive tract.

## Steamed red snapper filet

wilted greens, chickpeas, turmeric ginger broth, lemon basil, cayenne Contains high in omega-3 fatty acids, nutrient including high quality protein which are incredibly important for your body and brain. Ginger and turmeric both have a very powerful nutritional value which are excellent for metabolism, reduce risk of heart attack and stroke, sharpen the brain memory, and are antidepressants.

## Banana Coconut Tart

Unsweetened banana, coconut, and mango tart, chia seed crust Loaded with high level of vitamins from great source of ingredients such as mangoes, raspberry, chia seeds, coconut, and banana that your body simply crave to maintain the daily health needs. Chia seeds deliver a massive amount of nutrients, high fibers, and antioxidants that have important benefits for your body and brain.

## **Amazake**

probiotic Japanese fermented rice drink Packed with nutrients, including vitamin B1, vitamin B2, vitamin B6, folic acid, ferulic acid, dietary fiber, glutamine, and a large amount of glucose – which are almost the same components as an IV drip which are powerful to fight the premature aging, increased metabolism, fatigue recovery, and strengthen immune system. Just one cup (200-250 ml) of amazake in a day is enough to provide you these health benefits.

## **Coco Berries**

mixed berries, banana, pineapple juice, dates, coconut water Detoxifying and restorative, this powerful combination of mixed berries, banana, pineapple, dates, and coconut water to keep your body operating as a clean machine.

## **Beet Kvass**

spiced fermented beet juice Give your liver a break! This fermented juice supports the liver's detoxifying ability when it is challenged by stress, alcohol and a hectic lifestyle. Feel energized and uplifted as your liver starts to thank you.

## **Dream**

Aiding in finding a restful night sleep. Our Chef hand-picked selection of dream food specialized dinner menu to calm your racing mind and relax your body.

## **White gazpacho**

chilled almond soup, grapes, mint essential oil Rich in minerals, antioxidants, fiber, and vitamin C, A, and E which serve as an anti-inflammatory agents as well as slows the ageing process, hydrates your body, and boost your immune system.

## **Warmed spiced poached pear**

tart cherry yogurt, pistachios Enjoying sweets without being worried of the side effects as this recipe has been created thoroughly to provide many health benefits for the body. It contains cherry, pistachios, saffron and many more that are powerful enough to fight depression and mood boosting or emotional support supplements.

## Warmed spiced poached pear

tart cherry yogurt, pistachios  
Enjoying sweets without being worried of the side effects as this recipe has been created thoroughly to provide many health benefits for the body. It contains cherry, pistachios, saffron and many more that are powerful enough to fight depression and mood boosting or emotional support supplements.

## Grilled turkey breast

green lentils, pomegranate, orange, and hazelnut salad, apple dressing  
High in zinc and vitamin B that provides your body with a good source of protein. Moreover Turkey contains tryptophan, a sleep-inducing amino acid that regulates and resets your internal clock.

## Banana Slumber smoothie

banana, Valrhona equitoriale dark chocolate, low fat milk, vanilla yogurt, Manuka honey  
Add these sleep inducing drink for your restful night sleep. Loaded with nutrients and magnesium that helps cells to cope in the body's circadian rhythm and can positively affect your health.

## Dream catcher smoothie

kiwi, orange, pineapple smoothie. Finding rest with our dream smoothie. Contains a powerful mix of kiwi, orange, and pineapple which are calming to the nervous system and boost metabolism.\

## Hot Cinnamon Tonic

Ceylon cinnamon, allspice, clove peppercorn, bay leaf, ginger  
Cinnamon is high in cinnamaldehyde, which is what is responsible for most of the health benefits that come from cinnamon. Cinnamon also has antioxidants, anti-inflammatory properties, may cut the risk of heart disease, can improve an Insulin sensitivity, lowers blood sugar levels, has a powerful anti-diabetic effect, may have beneficial effects on Neurodegenerative diseases, may protect against cancer, and helps fight bacterial and fungal infections.

## Sides

**Spicy Ginger Tofu**

\$15.00

**Steamed Thai Jasmine rice**

\$5.00

## **Aloo Gobi**

Sautéed potato and cauliflower with garam masala and turmeric powder.

\$8.00

## **Bok Choy**

stir fried with carrot, mushroom, and ginger soy.

\$12.00

## **Desserts**

### **Chocolate Al Affogato Signature Dessert**

Dark chocolate Disk | Praline Mousse | 70% Guanaja Marzipan Cake | Vanilla Ice Cream | Hot Chocolate-Espresso Sauce.

\$20.00

### **Mango Souffle**

Mango Souffle | Mango Compote | Raspberry Sorbet.

\$15.00

### **Pavlova**

Dry Meringue | Pink peppercorn cream | Mango | Papaya lime Sorbet.

\$14.00

### **Caramelized Pineapple**

Caramelized pineapple with Diced Pineapple and Croustillant Almandine served with Cream Anglaise Lime Zest.

\$18.00

### **Passion Fruit Crème Brulee**

Warm Cinnamon Madeline's.

\$15.00

### **Tropical Fruit Salad**

Mango Passion sorbet | Mint Leaf | Orange Zest | Exotic Sauce.

\$12.00

# Ice Cream and Sorbets

## *Ice Cream*

Tahitian Vanilla Bean	\$9.00
Dark Chocolate	\$9.00
Pistachio	\$9.00
Lemon Basil	\$9.00
Banana	\$9.00
Ginger	\$9.00

## *Sorbet*

Mango	\$9.00
Papaya Lime	\$9.00
Passion Fruit	\$9.00
Coconut	\$9.00
Pomelo	\$9.00

# Vegetarian Selection

## Appetizers

### Nem Tuoi

fresh rice paper rolls, crispy vegetables, tofu and aromatic Herbs.

\$18.00

### Som Tam

Thai spicy and sour green papaya salad with bean sprout, cherry tomato, long bean, cashew nuts and coriander.

\$16.00

### Vegetables a la Grecque

Button mushroom, carrot, cauliflower, fennel and pearl onion lightly pickled in lemon, saffron, and tomato brine (a la Grecque), extra virgin olive oil, and parsley.

\$20.00

### Coconut, Mushroom and Tofu Soup

Fragrant Thai style coconut, straw mushroom, tofu and cherry tomato soup.

\$16.00

### Mung Dhal Kasambari

Sprouted mung dhal, coconut, shaved vegetables, tempered mustard seed, curry leaf.

\$15.00

### Green Vegetable Salad

Tomato and sweet onion dressing.

\$15.00

### Greek Salad

Feta cheese, sweet pepper, tomato, cucumber, red onion, olives, oregano, and parsley tossed with red wine vinaigrette.

\$22.00

## Main Courses

### Hass Avocado Toast

whole grain seed bread, radish sprouts, vegetable chips. \$22.00

### Pad Thai

Stir fried rice noodles with tofu, tamarind sauce, aromatic Herbs. \$20.00

### Mezze Plate

Hummus, labneh, moutabel, fresh zaatar salad, harra potatoes, pita bread. \$22.00

### Thali Platter

Thali Platter, selection of dishes served with basmati rice and Papadum. \$22.00

### Wild Mushroom Risotto

Vialone nano rice, Parmigiano Reggiano, Ardiano extra virgin olive oil. \$35.00

### Maldivian Style Potato and Vegetable Curry

Maldivian Style Potato and Vegetable Curry, cabbage salad, chapatti, lime. \$18.00

## Kids Menu

### Chicken Noodle Soup

served with bread roll/crouton and butter. \$6.00

### Wonton Soup

Light sesame chicken broth, pork and prawn dumpling, bok choy served with bread roll/crouton and butter. \$16.00

### Chicken Nuggets

\$8.00

## Spaghetti

With tomato or bolognese sauce  
Eight Dollars - Tomato Sauce.

\$14.00

## Grilled Organic Chicken Breast

with potato puree.

\$10.00

## Fettuccini

Extra virgin olive oil, Parmigiano Reggiano.

\$8.00

## Fish Nuggets

\$8.00

## Stir Fried Rice

Choice of vegetable, chicken or shrimp.

\$10.00

## Steamed Fish Fillet

With boiled potato and carrots.

\$12.00

## Tomato Soup

served with bread roll/crouton and butter.

\$8.00

## Cheeseburger

\$12.00

## French Fries

\$6.00

## Desserts

### Diced Fruit Bowl

\$9.00

### Chocolate Profiteroles

\$9.00

### Ice Cream Sundae

An exciting way to create your own bowl of ice cream Sundae.  
Let the kids get creative with all their favorite sweet treat.

\$9.00

# Ice Cream and Sorbets

## *Ice Cream*

Tahitian Vanilla Bean	\$9.00
Dark Chocolate	\$9.00
Banana	\$9.00

## *Sorbet*

Mango	\$9.00
Papaya Lime	\$9.00
Passion Fruit	\$9.00
Coconut	\$9.00