Food Menu

Set Breakfast

Accompanied by Tropical fruit, choice of Freshly squeezed juice, and brewed coffee or Ceylon Tea.

Wellness
Hass Avocado on toasted whole grain seed bread, cherry tomato and poached organic egg served with sweet potato and coconut pudding. $60.00

Continental
Selection of cheese and charcuterie, yogurt with choice of fruit, a bakery with house made jams and butter. $66.00

Maldivian Heritage
Enjoy a traditional Maldivian breakfast, composed of a salad of smoked tuna, 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. $36.00

Shakshuka
Organic chicken eggs baked in spiced vegetable tomato sauce, grilled pita bread, chickpea, avocado and feta salad, pickles, garden greens and herbs. $35.00

Steak and Eggs
Grilled beef tenderloin, crispy eggs, slow roasted onions. $54.00

Classic Eggs Benedict
Jambon de Paris, toasted English muffin, poached eggs and hollandaise sauce. $30.00

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. $42.00

English
A classic fry up of black pudding, pork sausage, English bacon, fried eggs, beans, hash browns, roasted tomatoes, mushroom, and choice of toast. $54.00

All Prices are quoted in USD and are subject to 10% service charge and 12% government taxes.
## Dinner

Open from 19:00 until 22:30

### Nigiris and Sashimis
Nigiri 2 pieces per order, Sashimi 3 pieces per order

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Yellow tail tuna</td>
<td>$20.00</td>
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<tr>
<td>Hokkigai Almejas- Surf clam</td>
<td>$40.00</td>
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<tr>
<td>Hamachi</td>
<td>$22.00</td>
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<tr>
<td>Octopus</td>
<td>$19.00</td>
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<tr>
<td>Unagi eel</td>
<td>$25.00</td>
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<td>Prawns</td>
<td>$22.00</td>
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<tr>
<td>Red Snapper</td>
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Ceviches and Tiraditos

**Traditional**
Fresh, classic, traditional, white fish, tigers milk, red onion, lime, sweet potato, toasted corn.  
$17.00

**Caretillero**
Traditional ceviche with fried calamari.  
$19.00

**Langosta Tropical**
Rock lobster, mango, coconut milk, lemongrass, red onion, pomegranate  
$30.00

**Pulpo Y Langostina**
Octopus and Shrimp, smoked mirasol chili Sause.  
$19.00

**White Fish**
White Fish with Peruvian yellow chili and avruga caviar.  
$34.00

**Classic**
White Fish, tigers milk, crunchy seaweed.  
$14.00

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Trufado
White Fish, truffled tiger milk, crunchy seaweed. $17.00

Makis
Nikkei style Sushi Rolls

Dragon
Shrimp tempura, cream cheese, tempura flakes, avocado. $24.00

BBQ Unagi
BBQ eel, shrimp, avocado, cream cheese, sweet soy sauce. $38.00

Acevichado
Tuna sashimi, panko prawn, avocado, crispy sweet potato. $34.00

Lobster
Tropical lobster sashimi and tempura, cucumber, avocado, Spicy Japanese sauce. $42.00

California
Crabmeat, ikura, avocado, cucumber, sesame. $34.00

Daikon
Smoke trout, tobiko caviar, cucumber, avocado, wrapped in daikon. $31.00

Vieras Y Foie Gras
Hokkaido scallop, seared foie gras, breaded shrimp, black truffle oil. $36.00

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Lomo Saltado
Miyazaki wagyu beef, tempura tomato and onion, lettuce, aji Amarillo.

Monte Fuji
Panko prawn, cream cheese, avocado, sweet and Saur sauce, sake flambé.

Pulpo Anticuchero
Peruvian chili marinated and grilled octopus, smoked potatoes foam, shimeji mushrooms.

Abrebocas (Starters)

Causa Peruana
Aji Amarillo mashed potatoes, spicy picked crab meat, panko crusted king prawn.

Tempura Prawns
And seasonal vegetables, Nikkei tempura sauce.

Potato Huancaina Yuzu Style
A festival of Andes potatoes, classic huancaina sauce.

Wakame Ensalada
Avocado, cucumber, Nikkei dressings, sesame.

Limena Ensalada
Lima style salad with organic mix greens, hass avocado, cherry tomatoes, shaved vegetables, lime caper dressings.

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Gyozas De Froi Gras
Foe gras, caramelized green apple, rocotto sauce, white truffle oil. 
$34.00

Fondos (Main Course)

Pesca Del Dina
Ginger and coriander steamed locally caught fish filet, asian dry mushroom broth. 
$29.00

Pato Corn Pera
Magret duck breast, miso vinaigrette, grilled nashi pear, shiso, quail egg 
$42.00

Pollo A la Brasa
Roasted aji panca and beer marinated baby chicken, purple potatoes, huancaina sauce. 
$53.00

Double R Ranch Oja De Beef
Grilled rib eye steak, sake onion marmalade, red miso mashed potatoes, seasonal vegetables, togarashi butter. 
$95.00

Jalea Marina
Fried snapper, tamarind aji Amarillo sauce, tapioca root, bok choy, sesame. 
$26.00

Escabeche De Pescado Y Mariscos
Grilled fish fillet and sea food, sweet potato puree, baby vegetables, sweet and sour sauce. 
$36.00

Langosta Udon Pasta
Tropical lobster, stir fried with udon noodles, asian vegetables, and aji Amarillo sauce. 
$59.00

Arroz Con Mariscos
Peruvian paella with lobster, shrimp, octopus, squid and clam, Salsa criolla. 
$60.00

Sopa Maricos Levanta Muertos
Lobster, crab, scallop, mussels, squid, and shrimp in a powerful broth. 
$40.00

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Vegetables

Ponzu Veggies
Roasted vegetables and mushrooms, katsuobushi and smoked ponzu sauce. $30.00

Smoked Pak choi
Lime vinaigrette, chili pepper and crunchy garlic. $14.00

Avocado
Grilled avocado, poached quail egg, garlic and almond chimichurri. $17.00

Desserts

Mazamorra Morado
Purple corn pudding, persimmon compote, pink guava sorbet, short crust, vanilla Chantilly. $19.00

Suspiro Limeno
Lima style dulce de leche cake, puff pastry, pisco meringue, vanilla sand, green tea ice cream. $23.00

Gota De Agua
Raindrop of pisco flavored jelly, strawberry, raw sugar syrup. Roasted peanut. $18.00

Chocolate Lava Cake
Warm Valrhona guanaja chocolate and raspberry cake, hazelnut praline Chantilly, vanilla bean ice cream. $28.00

Coconut Panacotta
Pineapple chutney, coconut sand, pineapple caviar, opaline tuile. $19.00

Passion Fruit Cheesecake
Passion fruit sorben, graham cracker crust. $17.00

Homemade Ice Cream and Sorbets
Sorbet: Mango, Papaya lime, Passion fruit, coconut, soursop, Pomelo ice cream: Green Tea, Tahitian vanilla bean, Valrhona dark chocolate, Pistachio, Ginger, Black sesame.

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