

# Azure

## COLD APPETIZERS

- Yellowfin Tuna Tartare** 🐟 36  
Hass Avocado, Tender Coconut meat, Beetroot Jelly, Chili Lime Reduction
- Slow Cooked Octopus Carpaccio** 🐙 34  
Onion & Sumac, Iced Bell Pepper, Almond Cumin Dukkah, Piquillo Pepper Coulis
- Azure Cured Mosaic** 🐟 36  
Tuna, Snapper, Salmon, Avocado Cream Cheese, Spiced Mango Aspic, Tobiko, 9 Grain Crumble
- Freshly Shucked Oysters** 🐚 58  
Lemon, Mignonette Dressing, Tabasco  
Choose from  
½ Dozen SUP 37  
1 Dozen SUP 73
- Buffalo Mozzarella** 🧀 34  
Kumquat, Pickled Onion, Hazelnut Mousse, Snap Pea, Arugula, Marinated Plum, Sourdough Melba, Pesto
- Heirloom** 🍷 32  
Miso Vinegar Braised Baby Beets, Roasted Peach, Lemon Grass Scented Candied Tomatoes, Gorgonzola Herb Crème, Orange Cumin Reduction, Pistachio
- Aged Beef Carpaccio** 🥩 35  
Apple Balsamic Vinaigrette, Shaved Parmesan, Zucchini, Arugula, Sarawak Pepper

## HOT APPETIZERS

- Asparagus** 🍷 36  
Truffle Scented Parmesan Fondue, Poached Organic Egg, Edamame Beans, Walnut Oregano Sauce
- Green Pea Soup** 🍷 30  
Blood Orange, Tempura Shaved Asparagus, Buffalo Mozzarella, Mint
- Fennel Roasted Scallops** 🍷 36  
Carrot & Passionfruit Puree, Celeriac, Green Apple, Frisée
- Carabinero Bisque** 🍷 82  
Coconut Crème Fraîche, Melba, Poached Fennel, Hazelnut, Kaffir Lime leaf SUP 55
- King Prawn** 🍷 68  
Brioche, Parsnip, Foie Gras, Vanilla Beurre Blanc, Sarawak Pepper Jus SUP 49

## SIGNATURES

- Butter Poached Prawn** 🍷 44  
Lemon Ricotta Tortellini, Wild Mushroom, Baby Leeks, Green Pepper Corn Sauce
- Charred Maldivian Octopus** 🐙 48  
Chili - Lime Rub, Local Sweet Potato Puree, Sea Almond Pesto, Arugula
- Homemade Raviolo** 🍷 42  
Spinach, Ricotta, Squid Tagliatelle, Pecorino, Sage
- Salt Baked Rainbow Runner** 🍷 48  
Celeriac Puree, Brassica, Maldivian Curry Sauce
- Lonumirus Crusted Yellowfin Tuna** 🍷 48  
Maldivian Potato Curry, Pumpkin Mas-huni, Sautéed Spinach
- Atlantic Salmon** 🍷 46  
Vine Ripened Tomatoes, Cauliflower Bagna Cauda, Mix Greens, Green Apple Soubise
- Sous Vide Corn-Fed Chicken Breast** 🍷 42  
Peruvian Potato Mille Feuilles, Murasaki Potato Puree, Pistachios, Honey Ginger, Bordelaise
- Australian Tenderloin** 🍷 55  
White Onion Flan, Garlic Baby Spinach, Sweet Potato Puree, Sarawak Pepper Jus
- Seafood Fantasy (For Two)** 🍷 290  
Charred Maldivian Lobster, Prawn, Catch of the Day, Squid, Grilled Octopus, Tempura Oysters SUP 172
- Grilled Scampi** 🍷 64  
Mango Curry, Fennel & Tender Coconut Meat, Almonds, Coriander Froth SUP 41
- Miyazaki A5 Wagyu** 🍷 320  
Morrel Mashed Potatoes, Fermented Beetroot Puree, Braised Heirloom Carrots, Veal Jus SUP 222
- Mallard Duck** 🍷 78  
Saffron Parsnip Puree, Roasted Roots, Hibiscus Jus, Thyme & Goat Cheese Sabayon SUP 46

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## HEALTHY

- Grain** 🌱 🌾 34  
Barley & Quinoa Paella, Edamame, Asparagus,  
Truffle Butter, Nine Grain Cracker
- Roasted Butternut Steak** 🌱 🌾 32  
Crispy Phyllo, Arugula, Soymilk Emulsion,  
Sunflower Seeds Vegetables Provençal

## FROM THE GRILL

(Served with Mashed Potatoes & Seasonal Vegetables)

- Grilled Squid** 🌊 46
- Maldivian Yellowfin Tuna** 🌊 48
- Reef Fish Fillet** 🌊 48
- King Prawns** 🌊 68  
SUP 41
- Australian Rib Eye** 78  
SUP 52
- Whole Grilled Catch of the Day** 🌊 72  
SUP 44

## SIDES

- Cumin & Coconut Rice** 14
- Tempered Potato** 14
- Mushroom Fricassee** 🌱 15
- Sautéed Vegetables** 🌱 14
- Cauliflower Gratin & Truffle Oil** 🌱 16

## SAUCES

Maldivian Curry Sauce, Béarnaise, Lemon Beurre Blanc,  
Veal Jus, Green Pepper Corn Jus, Harra Sauce

## MALDIVIAN LOBSTER DELIGHTS 🌊

- Lobster Carpaccio** 130  
SUP 100  
Peach, Zucchini, Yuzu, Mustard, Iranian Caviar
- Chilled Lobster Cocktail** 85  
SUP 60
- Lobster Bisque** 60  
SUP 44  
Vanilla, Champagne
- Grilled Lobster** 30  
SUP 23  
100 Gram

*Choice of Cooking Style:*

Maldivian  
Singaporean  
Keralla  
Lobster Thermidore  
Cantonese

*Choice of Sauces:*

Maldivian Spicy Sauce, Herbal Butter, Lemon Capers Sauce  
and Hara Spice Sauce

## DESSERT

- Thyme Panna Cotta** 🌱 🌾 🌊 24  
Orange Jelly, Mango Compote,  
Vanilla Crumble
- Rum and Blood Orange Poached Pear** 🌱 🌾 🌊 🍷 26  
Yoghurt Coconut Mousse, Dry Fruits,  
Brioche Croton, Almond Nougat
- Blueberry Bar** 🌱 🌾 🌊 26  
Frosting Cream, Blueberry Crèmeux, Sable,  
Pistachio Feuilletine
- Callebaut Chocolate Lave Cake** 🌱 🌾 36  
SUP 26  
Chocolate Ganache, Madagascar Vanilla Ice Cream,  
Meringue
- Deconstructed Pumpkin Tart** 🌱 🌾 🌊 28  
Pandan Whipped Ganache, Almond Short Bread,  
Longan, Vanilla Sauce
- HOMEMADE ICE CREAM** 🌱 18  
Vanilla, Strawberry, Dark Chocolate  
Thyme, Bitter Coffee, Caramel
- HOMEMADE SORBET** 18  
Mango, Blood Orange, Passion Fruit  
Raspberry, Basil, Mandarin, Lemon

*Should you have any dietary restrictions or allergies, please inform your order taker.*

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.