



# DINNER MENU

7:00 PM - 10:00 PM



We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognized as the highest food safety management system.

Should you have any specific dietary requirements or food preferences, we will be more than happy to accommodate. Simply speak to a member of the team for assistances to create your bespoke culinary experience. Our dishes are freshly prepared in the kitchen that handles gluten, seafood, nuts, eggs, and other food products.

Should you have any specific allergies, dietary requirements, or concerns, we will be more than happy to assist. Look out for these symbols to assist with your menu choice:

Vegetarian:  Pork:  Gluten:  Gluten Free:  Dairy:  Spicy:  Nuts:  Fish:   
Mollusca:  Crustacean:  Sustainably Sourced:  Vegan: 



## SALADS

<b>Cured Maldivian Yellowfin Tuna</b> 🐟 🍷 🌿	<b>28</b>
Hand Curved Tuna, Carrot Frappe, Coconut Cream, Grapefruit Segment	
<b>Mesclun Salad</b> 🌿 🐟	<b>26</b>
Healthy Mesclun Salad, Toasted Pecan Nuts, Marinated Feta Cheese, Cherry Tomato, Japanese Cucumber	
<b>Vegetable Summer Roll</b> 🌿	<b>28</b>
Freshly Rolled Rice Paper Roll filled with Glass Noodles, Cabbage, Carrot, Coriander and Mint Dip	
<b>Soft Shell Crab</b> 🦀 🌿 🍷	<b>30</b>
Deep Fried Soft Shell Crab, Pomelo Segments, Mixed Lettuces, Yuzu Siracha Sauce	
<b>Thai Corn Fritters</b> 🌿 🍷	<b>28</b>
Corn Fritters, Coconut Siracha Sauce, Pickled Cucumber, Spring Onion	
<b>Homemade Beef Gyoza</b> 🌿 🍷	<b>28</b>
Beef Dumpling Served with Spicy Ponzu and Kakiage	

## VEGETARIAN

<b>Homemade Vegetable Gyoza</b> 🌿 🌿 🍷	<b>24</b>
Minced Vegetable Dumpling served with Chili Soy and Kakiage	
<b>Eggplant Parmigiana</b> 🍆 🌿 🌿	<b>26</b>
Eggplant Parmesan, Buffalo Mozzarella, Fresh Basil, Tomato Sauce	
<b>Fettuccini Pesto</b> 🌿 🌿 🐟	<b>28</b>
Fettuccini Pasta, Haricot Beans, Cherry Tomatoes, Toasted Pine Nuts, Olive Oil	
<b>Pumpkin Squash Kebab</b> 🍆 🌿	<b>28</b>
Quinoa Paella, Sautéed Trio Bell Pepper, Cucumber Salad, Garlic Sauce	
<b>Vegetable Tempura</b> 🍆	<b>26</b>
Batter Fried Carrot, Broccoli, Cauliflower, Mushroom served with Tentsuyu and Grated Radish	

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## SELECTION OF PASTA

<b>Spaghetti Bolognese</b> 🍝 🍴	<b>28</b>
Spaghetti with Beef Ragu, Parmesan Cheese, Parsley	
<b>Fresh Homemade Pappardelle with Duck</b> 🍝 🍴	<b>30</b>
Fresh Pappardelle served with Slow Cooked Duck, Cacioe Pepe, Tomatoes	
<b>Fusilli with Chicken</b> 🍝 🍴	<b>28</b>
Fusilli served with Pulled Chicken, Mushroom, Fresh Herbs and Creamy Sauce	
<b>Homemade Tagliatelle</b> 🍝 🍴 🥬	<b>28</b>
Tagliatelle served with Sautéed Squid, Fresh Herbs, Green Pea Puree, Fish Volute	
<b>Fettuccini Prawn</b> 🍝 🍴 🦐	<b>30</b>
Fettuccini Pasta Served with Sautéed Prawn, Chives, Cherry Tomato Sauce	
<b>Homemade Pumpkin Ravioli</b> 🍝 🍴 🥬	<b>28</b>
Roasted Pumpkin with Sage, Tossed with Brown Butter and Hazelnuts	

## FROM THE OCEAN

<b>Shaviyani Atoll Tuna</b> 🐟 🌿	<b>30</b>
Grilled Tuna served with Saffron Potatoes, Vegetables Cioppino, Fresh Basil	
<b>White Snapper Aqua Pazza</b> 🐟 🌿	<b>28</b>
Poached White Snapper in Tomatoes, Capers and Basil served with Grilled Focaccia	
<b>Seafood Platter</b> 🐟 🦐 🦑 🌿	<b>40</b>
Slow Roasted Octopus, Grilled Calamari, Shrimp, Job Fish, Roasted Sweet Potato, Romanesco Sauce	
<b>Jumbo Prawn</b> 🦐 🍴	<b>30</b>
Batter Fried Prawns, Assorted Vegetables, Grated Radish, Ponzu Sauce	
<b>Grilled Job Fish Fillet</b> 🐟 🍴 🌿	<b>36</b>
Herb Marinated Job Fish served with Almonds and Haricot Beans, Kachumba Salad, Lemon Beurre Blanc	

## FROM THE LAND

<b>Lamb Tagine</b> 🍴	<b>30</b>
Slow Cooked Lamb, Aromatic Spices, Dried Prunes, Raisins, fresh zaatar khobz	
<b>Indonesian Beef Rendang</b> 🍴	<b>30</b>
Beef Stew served with Jasmine Rice, Coconut Latik and Cucumber	
<b>Pollo Alla Diavola</b> 🍝 🍴	<b>28</b>
Spice Rubbed Chicken, Parmesan Potatoes, Sautéed Vegetables, Mushroom Jus	
<b>Char Grilled Fillet Mignon</b> 🍴	<b>40</b>
Filled Mignon served with Pumpkin Puree, Cauliflower Gratin, Mushroom Fricassee, Salsa Verde	

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## PIZZA

<b>Classic Margherita</b>  	<b>25</b>
Tomato Sauce, Mozzarella, Fresh Basil	
<b>Pepperoni</b>  	<b>28</b>
Beef Pepperoni Sausage, Mozzarella, Oregano	
<b>BBQ Chicken</b>  	<b>28</b>
Shredded Chicken, Tomato, Mozzarella, Sautéed Bell Peppers	
<b>Tuna</b>    	<b>28</b>
Fresh Tuna Chunk, Tomato, Mozzarella, Red Onion, Fried Capers	
<b>Vegetarian</b>  	<b>26</b>
Roasted Eggplant, Mushroom, Zucchini, Tomato Sauce, Mozzarella	
<b>Roasted Pumpkin Squash</b>   	<b>26</b>
Roasted Pumpkin Squash, Feta, Mozzarella, Toasted Almonds, Arugula	
<b>Additional Filling</b>	<b>5</b>
Double Cheese, Pork Bacon, Tuna Chunks, Olives, Capers, Fresh Chili, Jalapeno, Bell Pepper, Chicken Mortadella, Arugula, Red Onion, Parma Ham, Parmesan	

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## DESSERTS



<b>Chocolate Layered Cake</b>  	<b>24</b>
Callebaut Dark Chocolate Mousse, Hazelnut Praline, Caramel Ice Cream	
<b>Espresso Mousse</b> 	<b>22</b>
Rich Espresso Mousse, Chocolate Crumble, Coffee Sauce	
<b>Coconut Mahalabia</b>  	<b>18</b>
Coconut Pudding, Dried Mango, Toasted Coconut, Candied Almond	
<b>Baked Homemade Yoghurt</b> 	<b>22</b>
Baked Yoghurt, Passion Fruit Compote, Vanilla Crumble	
<b>Fresh Fruit Plate</b>	<b>28</b>
<b>Selection of Ice Cream &amp; Sorbet</b>	<b>10</b>
Vanilla, Chocolate, Strawberry, Blood Orange, Mango, Raspberry, Coconut	

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# KIDS MENU

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<b>Tomato Soup</b>  Cheese Croutons	<b>7</b>
<b>A Choice of Vegetable Purees</b> Carrot, Asparagus, Broccoli. Spinach	<b>7</b>
<b>Little Fillet Mignon</b>  Mashed Potato, Broccoli	<b>10</b>
<b>Spaghetti Bolognese</b> Tomato Pomodoro with Minced Meat	<b>12</b>
<b>Crumbed Cheese Breast</b> Steamed Vegetables, Mashed Potato, Fresh Juices	<b>12</b>
<b>Angus Cheese Burger</b> Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise	<b>12</b>
<b>Margarita Pizza</b>  Mozzarella Cheese, Tomato, Basil	<b>10</b>
<b>Pepperoni Pizza</b> Pepperoni Sausage, Confit Cherry Tomato, Mozzarella Cheese	<b>12</b>
<b>Fish &amp; Chips</b>  Tartar Sauce, Fries	<b>14</b>
<b>Mixed Fruit Salad</b>	<b>8</b>
<b>Nut Sundae</b> <i>(Also available without Nut)</i> Pistachio Cream, Roasted Nut, Marshmallow, Valrhona Chocolate	<b>10</b>
<b>Banana Fritters</b> Vanilla Ice Cream, Chocolate Sauce	<b>10</b>
<b>Selection of Ice Cream</b> <i>(per scoop)</i> Sorbet, Vanilla, Chocolate, Coconut, Raspberry. Green Apple	<b>5</b>

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