

# Azure

## SPECIALS

Seafood Platter, Lobster, Prawn, Catch of the Day, Calamari, Grilled Octopus (SF) for two 175

Lobster Ice Cream (SF) 23

*Kindly ask our waiter for Lobster Menu*

## COLD STARTERS

Quinoa Salad, Asparagus Terrine, Feta Cheese (V) (NF) (GF) 23

Goat Cheese Crispy Comb, Passion Fruit Sauce, Dried Fruits (V) 23

Octopus Carpaccio, Black Olive, Pesto Sauce, Basil (GF) (NF) (SF) 35

Tuna Tartare, Avocado, Chives, Onion, Olives (NF) (SF) 30

Foie Gras Royal, Foie Gras Snow, Apple Jelly, Pineapple, Coffee Bean 30

Lamb Beetroot Hummus, Pine Seeds, Cherry Tomato, Pomegranate

(DF) (GF) 35

## HOT DISHES

Lobster Ravioli, Tarragon, Crème Bisque (NF) (SF) 52

Beef Tenderloin, Truffle, Artichoke Purée (GF) (NF) 40

Baby Chicken, Coated Black Garlic Potato, Chicken Jus (DF) (GF) 35

Maldivian Tuna, Coconut (GF) (SF) 35

Local Catch Reef Fish (GF) (SF) 35

## HOT STARTERS

Truffle Tofu, Crispy Tofu, Green Pea, Tomato Chutney (V) 23

Green Peas Soup, Onion Chips (V) 23

Saffron Scallop, Jerusalem Artichokes Purée, Tarragon Oil (NF) (SF) 30

Bouillabaisse Soup, Grilled Focaccia Bread (A) (SF) 35

## FROM THE GRILL

Maldivian Fresh Tuna (SF) 46

Salmon Fillet (SF) 46

Reef Fish Fillet (SF) 23

King Prawns (SF) 52

Octopus (SF) 40

Australian Rib Eye 58

## SIDE DISHES

Coconut Rice & Turmeric (NF) (GF) (DF) 12

Cooked Rate Potatoes & Curry Leaves (GF) 12

Roasted Wild Mushroom & Brown Butter (GF) 12

Steamed Seasonal Young Vegetable (NF) (GF) 12

Cauliflower Gratin & Truffle Oil (NF) 12

## DESSERTS

Chocolate Bombe (GF) 20

Blueberry Bars (NF) 20

Rum Poached Pear (NF) (A) 20

Chocolate Hazelnut Crème Brulée (GF) 20

Vanilla Pistachio Mousse 20

Chocolate Brownie 20

Coconut Panna Cotta (NF) (GF) 20

Chocolate Lava Cake 20

### HOME-MADE ICE CREAM & SORBET 10

Vanilla, Dark Chocolate and Red Hot Pepper, Saffron, Bitter Coffee, Chocolate and Strawberry Ice Cream

Mango, Blood Orange Sorbet, Passion Fruit, Raspberry, Basil, Mandarin and Lemon Sorbet

## SAUCES

Béarnaise

Lemon Beurre Blanc

Ginger Curry Sauce

Harra Sauce

Sauce Américaine

Veal Jus

All prices are in United States Dollars and exclusive of service charge and prevailing government taxes. Please advise our team if you have any allergies or food intolerances. Our chefs will adjust the menu accordingly and propose alternative dishes. (NF) – Nut Free (GF) – Gluten Free (DF) – Dairy Free (V) – Vegetarian (A) – Contains Alcohol (SF) – Contains Seafood