



BREAKFAST MENU



BREAKFAST SET

Continental Breakfast (GF) 45

Choice of Fresh Juice- Orange, Grapefruit, Mango, Local Pineapple,
Carrot and Local Watermelon
White and Brown Toast with Selection of Preserves
Seasonal Sliced Fruits
Choice of Plain or Fruit Yoghurt
Selection of Illy Coffee or TWG Tea

American Breakfast (GF) 55

Two Eggs Any Style, Served with Chicken Sausage, Beef
Bacon, Grilled Tomato and Hash Brown
Choice of Fresh Juice- Orange, Grapefruit, Mango,
Local Pineapple, Carrot and Local Watermelon
Seasonal Sliced Fruits
Selection of Illy Coffee or TWG Tea

Mediterranean Breakfast (GF) 55

Menemen Egg, Hummus, Marinated Olives and Arabic Dates
Choice of Fresh Juice- Orange, Grapefruit, Mango, Local Pineapple,
Carrot and Local Watermelon
Seasonal Sliced Fruits
Selection of Illy Coffee or TWG Tea

ALACARTE BREAKFAST

Freshly Baked Bakery Basket (N) 14

Selection of Croissants, Danish Pastries, Muffins, Rolls, Butter and Preserves

Pancakes 17

Maple Syrup, Vanilla Cream and Preserved Strawberry Compote

Belgian Waffles 17

Maple Syrup, Berry Compote and Whipped Cream

WELL BEING BREAKFASTS

Assorted Cold Cuts (GF) 17

Beef Pastrami, Chicken Mortadella and Beef Salami Selection of Pickles, Assorted Bread and Butter

Gluten Free Bread Basket (GF) 21

Selection of Gluten Free Toast, Bread Roll, Muffin, Butter and Preserves

Breakfast Seasonal Fruit Platter (V) 17

Bircher Muesli (N) (V) 17

Rolled Oats, Orange Segments, Raisins, and Granny Smith Apple made with Full Fat Milk

BREAKFAST BEVERAGE

Freshly Pressed and Squeezed Fruit Juice 12

Orange
Grapefruit
Mango
Local Pineapple
Carrot
Local Watermelon

Smoothie (GF) 9

Blueberry & Local Pineapple Mango Dates

Selection of Illy Coffee 9

Please Ask our Team for more Options

Selection of TWG Tea 10

Royal Darjeeling Tea
Imperial Lapsang Souchong
Emperor Sencha
French Earl Grey
Jasmine Queen
English Breakfast
1834 Black
Chamomile
Imperial Oolong





À LA CARTE MENU



STARTER

Coppee Salad (V) (GF) 17

Spiced Herbs, Tomato Fondue and Lyonnaise Local Onion (SP Charge \$12)

Green Garden Salad (V) 17

Mixed Lettuce, Cucumber, Cherry Tomato, Pomegranate, Parmesan Cheese Flakes and Balsamic Dressing

Greek Salad (V) 17

Cucumber, Tomato, Onion, Olives, Feta Cheese and Oregano (SP Charge \$8)

BBQ Chicken Wings 26

Deep Fried Chicken Wings, Sweet and Sour Cayenne Pepper Hot Sauce (SP Charge \$12)

Dynamite Shrimp (SF) 23

Crispy Battered Shrimp Coated in Mayonnaise - Sriracha Sauce and Spring Onions

Mini Beef Slider 26

Spiced Herbs, Tomato Fondue and Lyonnaise Local Onion (SP Charge \$12)

SOUP

Late Harvest Tomato (V) 17

House Tomato Bruschetta, Crème Fraiche, Toasted Red Pepper and Basil (SP Charge: \$8)

Lentil Soup (V) 17

Yellow Lentil and Focaccia Bread

Bouillabaisse (SF) 14

Prawns, Reef Fish, Calamari, Seafood and Saffron Broth, and Grilled Focaccia Bread (SP Charge: \$10)

Garudhiya Soup (SF) 17

Tuna, Steamed Rice, Chili, Lemon

MAIN COURSE

Spaghetti Alla Chitarra (SF) 46

Whole Wheat Pasta, Bagna Cauda Sauce, Lobster and Cherry Tomatoes (SP Charge \$25)

Tagliatelle (V) 26

Mushroom, Aged Grana Padano Cheese and Sage Herb (SP Charge \$15)

Porcini Risotto (V) 26

Aged Rice, Porcini Paste and Mushroom (SP Charge \$15)

Papillote Sea Bream (SF) 41

Citrus, Capers, Olives and Seasonal Vegetables (SP Charge \$25)

(GF) Gluten Free (A) Contains Alcohol (N) Contains Nuts (V) Vegetarian (P) Contains Pork (SF) Contains Seafood () Sustainable () Spicy () Extra Spicy

Spatchcock Chicken Breast 35

Green Couscous, Oregano, Kalamata Olives and Classic Jus

Grilled Beef Sirloin 45

Balsamico Local Onion, Sweet Potato, Glazed Baby Carrot and Port Wine Jus (SP Charge \$30)

Beef Tenderloin 50

Pepper Crust, Olives, Fondant Potato and Candied Tomato (SP Charge \$30)

Mee Goreng (SF) 35

Spicy Malaysian-Style Stir-Fried Egg Noodles, Crispy Chicken Drum Stick, Grilled Prawn, Chicken Satay, Prawn Crackers and Vegetable Pickles

Maldivian Pumpkin Curry 28

Turmeric Gravy, Pandan Leaves, Curry Leaves, Steamed Rice

Whole Local Fish (SF) 100

1kg of Reef Fish with Local Spices, Steamed Rice, Garden Salad and
Maldivian sauce

BURGER & SANDWICH

Grilled Chicken Burger 35

Flame Grilled Chicken Breast, Piri Piri Mayonnaise, Shredded Lettuce, Ripe Tomato and French Fries

Angus Cheeseburger 35

Australian Angus Beef Patty, Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise and French Fries

Wagyu Beef Burger 58

Australian Wagyu Meat Patty, Provolone Cheese, Caramelized Local Onion, Gherkin, Pommery Mustard Sauce, Lettuce and Truffle Parmesan French Fries

Australian Wagyu Beef Burger with Foie Gras Medallion 85

Australian Wagyu Meat Patty, Pan Seared Foie Gras, Roasted Local Onion, Provolone Cheese, Mizuna Lettuce and Truffle Parmesan French Fries

Maldivian Lobster Roll (SF) 85

One Whole Confit Lobster, Bisque Thousand Island Sauce, Lumpfish Caviar Brioche Bun, Coppee Leaves and Lobster Medallions Cocktail Salad

Club Sandwich 40

Chicken, Tomato, Lettuce, Boiled Egg, Turkey Bacon, Mayonnaise on White Bread and French Fries

Margherita Pizza (V) 28

Tomato, Mozzarella and Basil

Pepperoni Pizza 35

Beef Pepperoni Sausage, Confit Cherry Tomato and Mozzarella Cheese

Seafood Pizza (SF) 40

Mix of Seafood, Anchovies, Local Pineapple and Mozzarella Cheese

BBQ Chicken Pizza 35

BBQ Grilled Chicken, Mushroom, White Local Onion and Mozzarella Cheese

Smoked Salmon Pizza (SF) 40

Mascarpone Cheese, Mozzarella, Local Red Onion, Capers, Smoked Salmon and Baby Spinach Leaves

DESSERT

Coconut Cake 17

Almond Sponge Cake, Coconut Jelly and Tropical Sauce

Cake of the Day 17

(SP Charge \$5)

Screw Pine Cream 17

Maldivian Exotic Fruit and Vanilla Chantilly Cream

Almond Chocolate Cake (GF) 17

Almond Cake with Coco Powder, Chocolate Sauce and Ganache

New York Cheesecake 17

Traditional Cheesecake, Berry Compote and Mango Sauce

Chocolate and Pistachio Sunday 17

Chocolate Mousse, Pistachio Cream, Chocolate Nuts, Pistachio Crumble and Marshmallows

Home Made Ice Cream 10

Sesame, Chocolate, Vanilla, Coconut Sorbet and Raspberry Sorbet (SP Charge \$3)

Cheese Selection 32

Brie Cheese, Goat Cheese, Gouda Cheese, Emmental Cheese, Manchego Cheese and Honeycomb

COFFEE

Selection of Illy Coffee 8

Please Ask Our Team For More Options

TEA

Selection of TWG Tea 10

Royal Darjeeling Tea
Imperial Lapsang Souchong
Emper Sencha
French Early Grey
Jasmine Queent
English Breakfast
1834 Black
Chamomile Imperial
Oolong





KIDS MENU



STARTER

Tomato Soup 7 (V)

Cheese Croutons

A Choice of Vegetable Purees 7 (V)

Carrot, Asparagus, Broccoli. Spinach

Little Fillet Mignon 10

Mash potato, Broccoli

Spaghetti Bolognese 12

Tomato Pomodoro with Minced Meat

Crumbed Cheese Breast 12

Steamed Vegetables, Mashed Potato, Fresh Juices

Angus Cheese Burger 12

Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise

Margarita Pizza 10 (V)

 $Mozzarella\ Cheese\ ,\ Tomato,\ Basil$

Pepperoni Pizza 12

Pepperoni Sausage, Confit Cherry Tomato, Mozzarella Cheese

Fish & Chips 14 (SF)

Tartar sauce, Fries

DESSERTS

Mixed Fruit Salad 8

Nut Sundae 10

(Also available without Nut)
Pistachio Cream, Roasted Nut, Marshmallow, Valrhona Chocolate

Banana Fritters 10

Vanilla Ice Cream, Chocolate Sauce

Selection of Ice Cream, Sorbet, Vanilla, Chocolate, Coconut,
Raspberry. Green Apple
5 per Scoop