



DINNER MENU

7:00PM - 10:00 PM

SALADS

Cured Maldivian Yellowfin Tuna 🐟 🌶️ 🌿	28
Hand curved tuna, carrot frappe, coconut cream, grapefruit segment	
Mesclun Salad 🌿 🥬	26
Healthy mesclun salad, toasted pecan nuts, marinated Feta cheese, cherry tomato, Japanese cucumber	
Vegetable Summer Roll 🌿	28
Freshly rolled rice paper roll filled with glass noodles, cabbage, carrot, coriander and mint dip	
Soft Shell Crab 🦀 🌿 🌶️	30
Deep fried soft shell crab, pomelo segments, mixed lettuces, Yuzu Siracha sauce	
Thai Corn Fritters 🌿 🌶️	28
Corn fritters, coconut siracha sauce, pickled cucumber, spring onion	
Homemade Beef Gyoza 🌿 🌶️	28
Beef dumpling served with spicy Ponzu and Kakiage	

VEGETARIAN

Homemade Vegetable Gyoza 🌿 🌿 🌶️	24
Minced vegetable dumpling served with chili soy and Kakiage	
Eggplant Parmigiana 🌿 🥬 🌿	26
Eggplant parmesan, buffalo mozzarella, fresh basil, tomato sauce	
Fettuccini Pesto 🌿 🌿 🥬	28
Fettuccini pasta, Haricot beans, cherry tomatoes, toasted pine nuts, olive oil	
Pumpkin Squash Kebab 🌿 🥬	28
Quinoa Paella, sautéed trio bell pepper, cucumber salad, garlic sauce	
Vegetable Tempura 🌿	26
Batter fried carrot, broccoli, cauliflower, mushroom served with Tentsuyu and grated radish	

SELECTION OF PASTA

Spaghetti Bolognese 🍝 🍖	28
Spaghetti with beef ragu, Parmesan cheese, parsley	
Fresh Homemade Pappardelle with Duck 🍝 🍖	30
Fresh pappardelle served with slow cooked duck, Cacioe Pepe, tomatoes	
Fusilli with Chicken 🍝 🍖	28
Fusilli served with pulled chicken, mushroom, fresh herbs and creamy Sauce	
Homemade Tagliatelle 🍝 🍖 🌿	28
Tagliatelle served with sautéed squid, fresh herbs, green pea puree, fish volute	
Fettuccini Prawn 🍝 🍖 🦐	30
Fettuccini pasta served with sautéed prawn, chives, cherry tomato sauce	
Homemade Pumpkin Ravioli 🍝 🍖 🌿	28
Roasted pumpkin with sage, tossed with brown butter and hazelnuts	

FROM THE OCEAN

Shaviyani Atoll Tuna 🐟 🌿	30
Grilled tuna served with saffron potatoes, vegetables Cioppino, fresh basil	
White Snapper Aqua Pazza 🐟 🌿	28
Poached white snapper in tomatoes, capers, basil served with grilled focaccia	
Seafood Platter 🐟 🦐 🦑 🌿	40
Slow roasted octopus, grilled calamari, shrimp, job fish, roasted sweet potato, romanesco sauce	
Jumbo Prawn 🦐 🍖	30
Batter fried prawns, sssorted vegetable, grated radish, ponzu sauce	
Grilled Job Fish Fillet 🐟 🌿	36
Herb marinated Job fish served with almonds and haricot beans, kachumba salad, lemon beurre blanc	

FROM THE LAND

Lamb Tagine 🍖	30
Slow cooked lamb, aromatic spices, dried prunes, raisins, fresh zaatar khobz	
Indonesian Beef Rendang 🍖	30
Beef stew served with Jasmine rice, coconut latik and cucumber	
Pollo Alla Diavola 🍖 🌶️	28
Spice rubbed chicken, parmesan potatoes, sautéed vegetables, mushroom jus	
Char Grilled Fillet Mignon 🍖	40
Filled mignon served with pumpkin puree, cauliflower gratin, mushroom fricassee, salsa verde	







Vegetarian: 🌿 Pork: 🐷 Gluten: 🍷 Dairy: 🥛 Spicy: 🌶️ Nuts: 🥜 Fish: 🐟 Mollusca: 🐚 Crustacean: 🦀 Sustainably Sourced: 🌱 Vegan: 🌱

Should you have any dietary restrictions or allergies, please inform your ordertaker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.

PIZZA

Classic Margherita  	25
Tomato sauce, mozzarella, fresh basil	
Pepperoni  	28
Beef pepperoni sausage, mozzarella, oregano	
BBQ Chicken  	28
Shredded chicken, tomato, mozzarella, sautéed bell peppers	
Tuna    	28
Fresh tuna chunk, tomato, mozzarella, red onion, fried capers	
Vegetarian  	26
Roasted eggplant, mushroom, zucchini, tomato sauce, mozzarella	
Roasted Pumpkin Squash   	26
Roasted pumpkin squash, feta, mozzarella, toasted almonds, arugula	
Additional Filling	5
Double cheese, pork bacon, tuna chunks, olives, capers, fresh chili, jalapeno, bell pepper, chicken mortadella, arugula, red onion, parma Ham, parmesan	

DESSERTS

Chocolate Layered Cake  	24
Callebaut dark chocolate mousse, hazelnut praline, caramel ice cream	
Espresso Mousse 	22
Rich espresso mousse, chocolate crumble, coffee sauce	
Coconut Mahalabia  	18
Coconut pudding, dried mango, toasted coconut, candied almond	
Baked Homemade Yoghurt 	22
Baked yoghurt, passion fruit compote, vanilla crumble	
Fresh Fruit Plate	28
Selection of Ice Cream & Sorbet	10
Vanilla, chocolate, strawberry, blood orange, mango, raspberry, coconut	