





# Appetizers

## Tuna Spaghetti 🍣

Raw tuna noodles, heirloom tomato gazpacho, green oil, lemon, caviar

## Prawns Carpaccio 🍣🍷

Dill, pickled onions, miso dressing, capers, tobiko

## Scallops 🍣🌊

Cauliflower puree, pickled beetroot, feta foam, micro herbs, basil oil

## Maldivian Tuna Tataki 🍣🍷🌱

Yellow fin tuna, miso and ginger soy dressing, avocado, edamame, pickled radish, spring onion

## Chilled Broccoli, Cucumber, Almond Salad 🥗🔥

Poached broccoli florets, cucumber, almond flakes, rice puff, mustard crest, chili lime dressing

## Red and Yellow Beetroot Salad 🌊

Quinoa, beetroot pickled, butternut pickled, goat cheese, capers dressing

## Lentil Soup 🌱

Curry leaves, pumpkin seeds, chili oil

## Mushroom Cappuccino 🌱🌊🌱

Parmesan, Monterey jack foam, Biscotti

Please inform your server of any allergies and dietary restrictions.

🌊 DAIRY 🌱 GLUTEN 🌱 VEGETARIAN 🍣 SEAFOOD 🥚 EGG 🌰 NUTS 🐷 PORK 🌱 VEGAN 🍷 SOY 🔥 SPICY 🌱 SUSTAINABLE



# Mains

## Fresh from the Reef 🌊🌾🐟🌱

Olive & tomato orzo, butter poached asparagus, green pea puree, orange beurre Blanc

## Rihaakuru Catch of the Day 🌊🌾🐟🌱

Rihaakuru spiced marinated seasonal sustainably caught fish, Sri-Lankan curry coconut sauce, pickled asparagus, pickled beetroot, Kerala Parotta

## Pan-seared Grouper, Caviar 🌊🐟🥚🌾

Poached egg, spinach, chive butter sauce

## King Sea Prawns 🌊🌾🐟

Bouillabaisse sauce, asparagus, baby beetroots

## Scallops & Truffle Ravioli 🌊🌾🐟🍄

Rosemary butter, lemon sauce, toasted pine nuts

## Herb Crusted Lamb Rack 🌊🌾

Creamy polenta, broccolini, baby carrots, baby beetroots, mint tea gel, lamb jus

## Angus Beef Cheek 🌊

Butternut squash, roasted root vegetables, baby arugula, shallot reduction

## Angus Beef Tenderloin 🌊

Mushroom espuma, pommes anna, broccolini, baby carrots, green pepper corn jus

## Duck Confit 🌊

Butternut squash, green bean, pomegranate jus

## Ghee Roast Chicken 🌊🌾🍄

Pan seared ghee chicken, Indian spices, pickled broccolini, baby carrots, baby beetroots, Kerala Parotta

## Corn-fed Chicken, Morel Mushroom 🌊🌾

Potato puree, baby carrot, braised morel mushrooms, morel & chicken emulsion

## Spinach Ricotta Gnocchi 🌊🌾🌱🍄

Potato gnocchi tossed, wild spinach, confit garlic, parmesan cheese, toasted pine nut

## Trio Funghi Risotto 🌊🌱

Porcini, shiitake risotto topped, mushroom sheets

## Shai-Gobi 🌊🌾🍄🌱🌱

Potato - tofu katsu, charred pistachio cauliflower, makhani sauce, rocket salad

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DAIRY



GLUTEN



VEGETARIAN



SEAFOOD



EGG



NUTS



PORK



VEGAN



SOY



SPICY



SUSTAINABLE



## Add-ons

**Lobster USD 35<sup>++</sup>**   

Maldivian lobster, lobster fennel bisque, acid mash, assorted vegetables

**Carabineros Risotto USD 35<sup>++</sup>**   

Spanish red prawn, creamy saffron risotto, assorted vegetables

**Pan Seared Foie Gras USD 35<sup>++</sup>**  

Brioche, berry onion relish

## Dessert

**Addu Bondi**    

Traditional Maldivian dessert served with pandan seasoned coconut milk, toasted coconut shavings

**Banana Crème Brulee**   

Vanilla Ice Cream

**Rasmalai Raspberry Rose Mousse**    

Toasted nuts, meringue

**Exotic Fruit Platter**

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 DAIRY  GLUTEN  VEGETARIAN  SEAFOOD  EGG  NUTS  PORK  VEGAN  SOY  SPICY  SUSTAINABLE



# Degustation

USD 250\*\* PER PERSON

## Tuna Spaghetti 🍣

Raw tuna noodles, heirloom tomato gazpacho, green oil, caviar

## Oyster Tempura 🍤🌾🥚🍴

Oyster, chilli oil, horseradish aioli, frisee lettuce

## Shrimp Carpaccio 🍤🍴

Shrimp carpaccio, dill, pickled onions, miso dressing, capers, tobiko

## Pan Seared Foie Gras 🍷🥚

Brioche, berry onion relish

## Lemon & Mint Sorbet

## Angus Beef Tenderloin 🍴

Mushroom espuma, pommes anna, broccolini, baby carrots, green pepper corn jus

OR

## Maldivian Lobster 🍤🥚🍴

Maldivian lobster, lobster fennel bisque, acid mash, assorted vegetables

## Petit Fours

## Addu Bondi 🌾🥚🍴🌱

Traditional Maldivian dessert served with pandan seasoned coconut milk, toasted coconut shavings

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🥛 DAIRY 🌾 GLUTEN 🌱 VEGETARIAN 🍣 SEAFOOD 🥚 EGG 🥜 NUTS 🐷 PORK 🌱 VEGAN 🍷 SOY 🌶️ SPICY 🌱 SUSTAINABLE





# Kids Menu

## Appetizers

French Fries 🌾

Fish Finger 🌾 🐟

Chicken Nuggets 🌾

Beef Meat Balls With Tomato Sauce 🥛

## Main Course

Spaghetti 🥛 🌾

Arrabbiata /Beef Bolognese sauce /White sauce /Roasted garlic butter

Grilled Chicken 🥛

Steamed vegetables, mushroom sauce, mashed potato

Grilled Fish 🥛 🐟

Steamed vegetables, lemon butter sauce, mashed potato

## Desserts

Banana Crème Brulee 🥛 🌾 🥚

Vanilla Ice Cream

Rasmalai Raspberry Rose Mousse 🥛 🌾 🥚 🥥 🥑

Toasted nuts, meringue

Fruit Platter

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DAIRY



GLUTEN



VEGETARIAN



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