




MAIN COURSES

120-day Grain Fed Beef Fillet 180g SUP **69**
Served with Pomme Puree, Panache of baby vegetables and black peppercorn sauce


120-Day Grain Fed Midfield Flank Steak 300g
Served with French fries, chefs garden salad and Chimichurri

Australian Lamb Rump   **64**
Marinated in yogurt, cumin, coriander and garlic marinated and cooked sous vide and finished in the wood fire oven, with a medley of chargrilled zucchini, slow roasted cherry tomatoes, Babaganoush, quinoa salad and chermoula



Locally Line Caught Reef Mahi Mahi     
Masala marinated overnight and pan fried and served with a salad fennel, green apple, shaved red onion, coriander and lemon dressing

Cornfed Chicken Breast   **48**
Served with chargrilled buttered Savoy cabbage, roasted butternut squash puree, and port wine jus






Heirloom Tomato Risotto     **44**
Risotto of Arborio rice, Garden basil pesto, slow roasted heirloom tomatoes and Bocconcini Mozzarella cheese

Spiced Chickpea Ragout  **42**
Chef's slow cooked ragout of chickpeas, La Chinata Spanish smoked paprika, toasted Cumin, San Marzano tomatoes, roasted zucchini, butternut squash, Chermoula, and coconut milk





APPETISERS

Brown butter roasted scallops   SUP **46**
Cauliflower puree, roasted Romanesco & black truffle




Rare Roasted Australian Beef Tenderloin Carpaccio    **36**
Slow roasted tomatoes, charred red onions, fresh rocket, black olive, aged Parmesan with an Anchovy and thyme dressing

Yellow Fin Tuna Tartare      **32**
Apple, shallot, extra virgin olive oil, fresh lemon, shiso tarragon and wasabi Mayonnaise


Gambas Al Ajillo      **44**
Sri Lanken tiger prawns cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon, white wine and Italian parsley served with rustic baguette fresh out of the oven

Chargrilled Local Octopus     **34**
Cooked sous vide and then finished on the chargrill, served with skordalia, slow roast plum tomato, Gremolata & sauce vierge

Rainbow Runner Ceviche    **32**
Fresh lime juice, passion fruit, pomelo, cherry tomatoes, extra virgin olive oil, fresh chili, Maldon Sea salt, coriander and garden mint

Whipped Goat's Cheese    **34**
Beetroot textures, aged balsamic, candied walnuts and extra virgin olive oil

Heirloom Tomatoes    **34**
Rustic salad of heirloom Tomatoes with Bocconcini, extra virgin Olive Oil and garden pesto

Chefs Garden salad  **28**
Hand picked leaves, with cherry tomato, shave radish, Japanese cucumber & red onion with a Honey and mustard dressing

BUTCHER'S GRILL

Chefs has hand selected the following 2 cuts of Beef for your dining pleasure

270-day Grain fed Sirloin 300g **64**
1.2 - 1.4 kg Australian 30-day dry aged cote de Boeuf

Please choose one of the side dishes listed below to accompany your steak one of the following sauces to compliment

Bearnaise sauce , Black peppercorn sauce, Chimichurri or Café de Paris butter

Feel free to order additional sides as required



SALADS & SIDE DISHES


Great company with our butcher’s grill and catch of the day dishes

The Wedge     SUP **26**

Iceberg Lettuce with Ranch style Dressing, garlic croutons, crispy Prosciutto, goats cheese crumble and aged Parmesan

Heirloom Beetroot   SUP **24**

Roasted heirloom beetroot with Gorgonzola, Candied Walnuts and Balsamic Vinaigrette

Skin on Fries  SUP **16**

Simply fried and finished with Maldon Sea salt

Smoked Paprika Fries   SUP **18**

Fried to perfection and seasoned with smoked paprika and confit garlic aioli

Truffle Cheese Fries   SUP **22**

Fried to perfection and seasoned with aged Parmesan and sea salt and served with chef’s truffle Mayonnaise

Baby Potatoes SUP **24**

Roasted garlic butter and finished with Labneh, freshly chopped chives & lemon

Cauliflower   SUP **28**

Pan Fried cauliflower steak, with Parmesan espuma, cauliflower puree & black truffle

AVAILABLE ON THE SPECIALS BOARD

Freshly Shucked Oysters   **99**

Served with Mignonette sauce, fresh lemon, spicy Thai seafood sauce & Tabasco sauce

Half SUP **58**

Dozen SUP **99**

Sea Food on Ice Tower     SUP **260**

pre order 24 hours in advance

Freshly shucked oysters, poached local prawns, smoked salmon, chefs marinated crab with tomato gazpacho, poached squid, New Zealand green lip mussels, Razor clams served with chef’s selection of sauces, brown bread and French salted butter and green garden salad

Add: **Whole Maldivian Lobster & Oscietra Caviar 30g** SUP **475**

CATCH OF THE DAY

Maldivian Lobster

SUP **300**

Sri Lankan Tiger Prawns 100g

68

Cooked in garlic and parsley butter

Line Caught Rainbow Runner Fillet

48

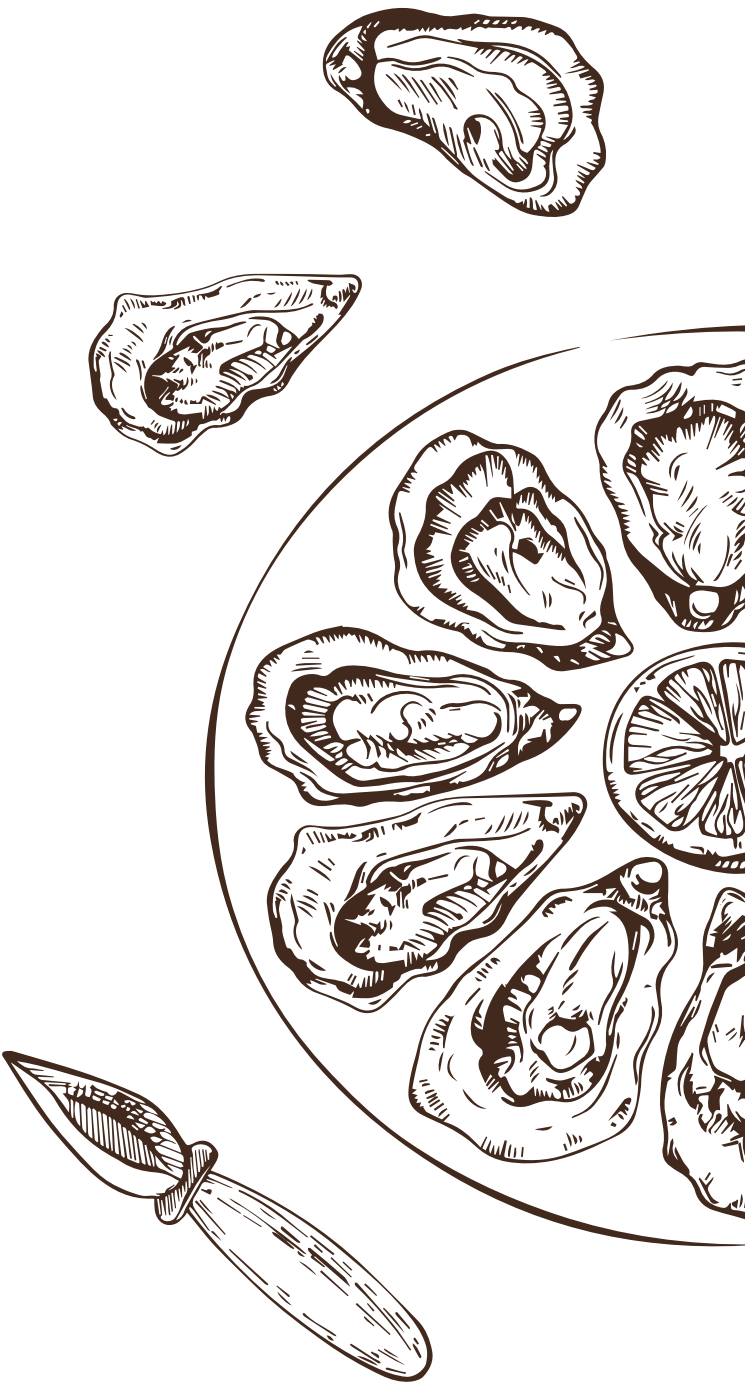
Yellow Fin Tuna Steak 250g

48

Local Handline Caught Wahoo

48

Cooked on the Plancha & Served with your choice of Baby potatoes, Jasmin rice or French fries Accompanied with a garden salad with chef’s selection of sauces, Gremolata, Sauce Vierge & Thai seafood sauce



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



TEA

The Original Earl Grey	10
Moroccan Mint Green Tea	10
Single Estate Darjeeling	10
Green Tea With	10
Jasmine Flowers	
Mango & Strawberry Tea	10
Pure Peppermint Leaves	10
Rose With French Vanilla	10
Pure Chamomile Flowers	10
Italian Almond	10
Ceylon Cinnamon Spice Tea	10
Brilliant Breakfast Tea	10
Green Tea Sencha	10

COFFEE

Americano	9
Café Mocha	9
Espresso	9
Macchiato Latte	9
Macchiato	9
Café Latte	9
Cappuccino	9

Azure

DESSERT

Thyme Panna Cotta 🍷 🍷 🍷 **24**
Orange Jelly, Mango Compote,
Vanilla Crumble

Rum and Blood Orange 🍷 🍷 🍷 🍷 **26**
Poached Pear
Yoghurt Coconut Mousse, Dry Fruits,
Brioche Croton, Almond Nougat

Blueberry Bar 🍷 🍷 🍷 **26**
Frosting Cream, Blueberry Crèmeux,
Sable, Pistachio Feuilletine

Callebaut Chocolate 🍷 🍷 **SUP 36**
Lave Cake
Chocolate Ganache, Madagascar
Vanilla Ice Cream, Meringue

Deconstructed 🍷 🍷 🍷 **28**
Pumpkin Tart
Pandan Whipped Ganache,
Almond Short Bread,
Longan, Vanilla Sauce

HOMEMADE ICE CREAM
& SORBET 3 scp **18**
Vanilla
Dark Chocolate
Thyme
Bitter Coffee
Caramel 🍷
Mango
Blood Orange
Passion Fruit
Raspberry
Basil
Mandarin
Lemon

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