

Half board/Full board choose 1 item from starters

RAW BAR

Azure

FISHERMANS TOWER FOR TWO

(nf, df) \$150

Chilled Maldivian Lobster, Tiger Prawns, Oysters, Cured & Smoked Fish, Local Tuna

Served with lemon, tabasco, red wine shallot vinaigrette & house made cocktail sauce

Supplement HB/FB - \$120

OUR OYSTERS (6pcs)

FRENCH FINE DE CLAIRE \$29
Supplement HB/FB - \$10

All served with lemon, & red wine shallot vinaigrette

CURE & SMOKERY (nf)

\$24

Assorted cured and smoked fish, condiments & bread

CURED LOCAL SNAPPER

MALDIVIAN REEF FISH FILLET GRAVLAX STYLE

SMOKED SALMON

CAVIARS



ROYAL BAERI (30g) \$150
Supplement HB/FB - \$120

OSSETRA (30g) \$160
Supplement HB/FB - \$130

Served with traditional condiments & blinis

MAIN COURSE

Half board/Full board choose 1 item from main course

FISH & SHELLFISH

Maldivian Lobster squid ink linguini, blistered tomatoes, asparagus & bisque sauce (nf) \$60
Supplement HB/FB - \$30

Poached Seabass in clarified butter, bok choy, shitake mushrooms (nf) \$34

Pan Seared Salmon, saffron rice cake, spinach and tomato butter (nf, gf, a) \$38

FROM THE LAND

TO SHARE

Grain Fed Angus Beef Tomahawk 1.3kg (Australia) \$140
Supplement HB/FB \$95

Grain Fed Angus Beef Ribeye 320gm (Australia) \$52
Supplement HB/FB - \$10

Tajima Wagyu Striploin MS 3 200gm (Japan) \$75
Supplement HB/FB - \$30

Maldivian marinade Smoked Baby Chicken, hints of Indian Ocean \$35

All served with 1 sauce of your choice, flavoured oil & smoked salt.
**please allow longer preparation time for well-done meats and Tomahawk steak

MIX IT- CEVICHE (gf, df, nf)

MALDIVIAN TUNA \$19

LOCAL REEF FISH \$18

SALMON FILLET \$22

Served with onion, garlic, lemon & orange
Optional- Maldivian chili

COLD BEGINNINGS

Foie Gras Terrine, green asparagus and soya caramel (df,a) \$25
Supplement HB/FB - \$10

Australian Angus Beef Carpaccio, tuna mayonnaise, capers & rocket (nf, df) \$22

Azure Signature - Traditional King Prawn Cocktail -

Lemongrass poached prawn, Marie Rose sauce, local "Kopi" leaves & avocado (nf, df) \$29
Supplement HB/FB - \$10

SOUPS & SALADS

Asian Shellfish soup with Thai basil (nf, df, gf) \$21

Chilled cauliflower cooler with crabmeat, mushroom, pickles and caviar (nf, gf) \$19

Heirloom tomato salad with rocket leaves and tuna vindaye (df, nf, gf) \$17

Azure Signature - Poached Lobster medallion,

Caviar and in-house smoked fish, heart of palm salad, served with exotic remoulade dressing (gf) \$35
Supplement HB/FB - \$10

IRORI SEA-FOOD GRILL

Maldivian's Finest

Tiger Prawns - 400gm \$55
Supplement HB/FB - \$ 25

Maldivian Lobster \$12 per 100g
Supplement HB/FB - \$8 per 100g

Whole Local Reef Fish (market availability) \$11 per 100g
Supplement HB/FB - \$ 9 per 100g

Azure Signature - Surf & Turf \$90

Wagyu beef striploin topped with Maldivian lobster, curry leaf Hollandaise sauce
Supplement HB/FB - \$50

ORDER SOME . . .

SIDES
Supplement HB/FB as list price

Mushroom mosaic, persillade and truffle hints (gf, nf, v) \$10

Heirloom carrots scented with cumin and orange (gf, nf, v) \$8

Chayote and thyme Gratin (nf, v) \$8

Coconut and cashew Basmati rice (gf, v, df) \$6

Assorted potatoes cassoulet (gf, nf, v) \$6

Smoked paprika sautéed greens (nf, gf, df) \$8

Sauces

Supplement HB/FB as list price

Vanilla & pink peppercorn sauce (nf, a) \$3

Maldivian spiced jus (nf) \$3

Tamarind sauce (gf, nf) \$3

Tomato Béarnaise (gf, nf, v) \$3

Citrus butter (nf, v, a) \$3

HOT BEGINNINGS

PAN SEARED SCALLOPS, PURPLE POTATO & PASSIONFRUIT BEURRE BLANC (nf, gf, a) \$25
Supplement HB/FB - \$8

MALDIVIAN YELLOWFIN TUNA IN NORI CRUST & SPICED COCONUT SAUCE (nf) \$23

GINGER AND XO HOT OYSTERS' PLATTER (6pcs) (nf, df) \$29
Supplement HB/FB - \$8

GRILLED & STUFFED BABY CALAMARI WITH EGGPLANT, CHORIZO AND SLOW ROASTED TOMATO, PAN JUICES (p, nf, gf) \$21



VEGGIE STARTERS

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Ceviche of string bean and corn, (optional Maldivian chili) served with onion, garlic & lemon \$15

Rice paper roll with mushroom, glass noodle & Asian dressing (df) \$15

Heart of palm salad, cucumber and exotic remoulade dressing (gf) \$19

VEGGIE MAIN COURSE

Half board/Full board choose 1 item from main course

Saffron rice cake, garden young vegetables & salsa verde \$25

Potato and mushroom delight \$29

Spaghetti with green asparagus, toasted almonds and goat cheese \$28

Chayote and thyme gratin (nf) \$23

Sautéed quinoa, assorted of vegetables & garlic thyme sauce \$25

Sweets

Half board/Full board choose 1 item from desserts

Azure Signature - Chocolate Bomb Valrhona chocolate mousse, orange custard, vanilla cream & molten chocolate (nf) \$16
Supplement HB/FB \$8

Texture of Lemon- lemon curd, jelly, biscuit and sorbet, kumquat hints (nf) \$14

The Violet- blueberry custard, ganache, cream & homemade ice cream (P) \$15

Coconut & Jasmine Parfait with lychee sorbet & coconut dacquoise (v, nf) \$14

Infinity Vanilla Pistachio - Creamy vanilla and white chocolate, pistachio Florentine, Bourbon vanilla sauce (gf, v) \$15