



À LA CARTE LUNCH MENU

TASTY SALADS

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| CAJUN CHICKEN SALAD (S, G) | 16 |
| With lettuce, crunchy vegetables, corn and yogurt dressing | |
| ISLAND SALAD (V, S, G) | 15 |
| Green papaya, local leaves, coriander, chili, sesame & lime coconut dressing | |
| GRILLED PRAWNS (G) | 21 |
| Baby spinach, bell pepper confit and balsamic dressing | |
| IN HOUSE SMOKED FISH SALAD (S, G) | 18 |
| Fragrant tomato, heart of palm with onion and lime juice | |
| SEARED BEEF & NOODLES (S, N) | 17 |
| Seasoned with fresh herbs and spices, mushroom and julienne veggies | |
| SEAFOOD SALAD (G) | 21 |
| Calamari, prawn, mussel, apple, vegetable remoulade and quinoa | |
| TUNA EXOTIC SALAD (G) | 17 |
| Grilled pineapple and sweet basil | |
| SWEET MELON SALAD (P, G) | 19 |
| Surf & turf style with Prosciutto ham and shrimp | |

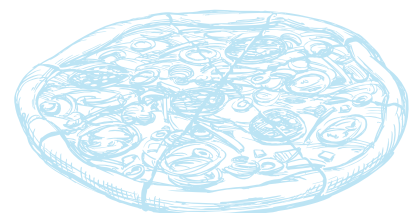


V - VEGETARIAN | N - NUTS | P - PORK | S - SPICY | G - GLUTEN FREE

All prices are in United Dollars and exclusive of 10% service charge and prevailing government taxes.
We will be happy to assist you in your selection if you have any allergies or food intolerance.

WITH BREAD

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| LOBSTER CLUB SANDWICH (N) Basil pesto mayonnaise, tomato and lettuce | 35 |
| ANGUS BEEF BURGER Tomato relish, island salad, served with French fries | 24 |
| BUTTER CHICKEN WRAP (N, S) Cucumber, lettuce, served with vegetable fritters | 21 |
| BRUSCHETTA (P) Tomato salsa, black olive and mozzarella topped with Prosciutto ham | 24 |
| MARGHERITA PIZZA (V) Mozzarella, tomato and rocket leaves | 21 |
| CHICKEN & GRILLED PINEAPPLE PIZZA BBQ sauce | 24 |
| MALDIVIAN PIZZA (S) Tuna, green chili and “masmirus” fish sambal | 23 |



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ONE DISH

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| REEF FISH SASHIMI Island lime seasoning | 19 |
| BEEF CARPACCIO Fragrant green papaya, extra virgin olive oil | 21 |
| TUNA STEAK Peppercorn sauce (we recommend the tuna steak medium rare), wok fry vegetables | 28 |
| FISH & CHIPS With a Sirru Fen Fushi twist coconut flavored batter | 28 |
| SPAGHETTI IN CREAMY GARLIC SAUCE (V) Mushrooms, basil and Parmesan | 26 |
| ZESTY SEAFOOD COMBO Fried calamari, fish, prawn with tartar sauce, fresh herbs and slaw | 34 |
| WOK FRY PRAWNS (S, N) Rice stick noodles with tamarind Pad Thai sauce | 32 |
| REEF FISH FILLET (G) Served with lime butter and seasonal local vegetables | 26 |
| CORN FED CHICKEN (N) Stir fried with ginger, spring onion and peanut, served with steam rice | 26 |
| BEEF TENDERLOIN Served with curry leaf reduction sauce and island gratin | 40 |
| YELLOW CURRY (S) Of chicken, beef, lamb, fish or prawn served with cumin rice, chutney & papadum | 34 |

SWEET SENSATION

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| BANANAMISU (N) | 12 |
| Banana, mascarpone cream and chocolate brownie | |
| BERRIES & BASIL (G) | 15 |
| Assorted berries flavored with rose water & basil syrup, lychee sorbet | |
| COCONUT SURPRISE (N) | 12 |
| Coconut shell filled with coco blanc-manger, nougatine and pineapple caramel | |
| MANGO EXOTIC TART | 14 |
| Served with orange & ginger sauce | |
| SAGO PEARL PUDDING | 11 |
| Topped with island screw-pine ice-cream | |

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