



Guest on HB/FB can choose 1 appetizer

## RAW BAR

### OUR OYSTERS

(6pcs)  
\$29

#### FRENCH FINE DE CLAIRE

All served with lemon, & red wine shallot vinaigrette  
Supplement HB/FB - \$10

### CURE & SMOKERY

\$28

Tartare Trio of salmon, tuna and reef fish, served with arugula and condiments

\$26

In-house cured and smoked fish sampler, bread crisp and garnish

## CAVIARS

Royal Baeri (30G)  
Supplement HB/FB - \$120

\$150

Ossetra (30G)  
Supplement HB/FB - \$110  
Served with traditional condiments & blinis

\$160

## COLD BEGINNINGS

Australian Angus beef carpaccio, tuna mayonnaise, capers & rocket (nf, df) \$24

Soft shell crab, octopus wrap served with green peas puree, caviar  
Supplement HB/FB - \$10 \$26

*Azure* Signature - Lobster medallions smoked fish, heart of palm, tomato, gribiche sauce  
Supplement HB/FB - \$15 \$38

AZURE FISHERMANS TOWER (NF, DF) for two Maldivian lobster, tiger prawns, oysters, cured & smoked fish  
Supplement HB/FB - \$110 \$150

## SOUPS & SALADS

Bouillabaisse (fish, mussel, prawns) with rouille sauce, garlic bread  
Supplement HB/FB - \$10 \$56

Chilled assorted cauliflower soup mushroom pickle \$21

Heirloom tomato and tuna vindaye with arugula salad \$22

Smoked duck, foie gras, gesier confit, mesclun raspberry dressing and bread crisp  
Supplement HB/FB - \$10 \$32

## HOT BEGINNINGS

Pan seared foie gras with red fruits and polenta  
Supplement HB/FB - \$10 \$35

Maldivian yellowfin tuna in nori crust & spiced coconut sauce (nf) \$24

Hot oyster with sauteed spinach au Gratin platter (6Pcs) (Nf, Df)  
Supplement HB/FB - \$8 \$32

Pan seared scallop, purple potato and passion fruit beurre blanc (nf, gf)  
Supplement HB/FB - \$10 \$311

## VEGGIE STARTERS

Half board/Full board choose 1 item from starters

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

## CHEF'S SIGNATURE 5 COURSES MENU (SEASONAL PRODUCTS)

\*\*Please inform if you have any allergy or ingredients you dislike

without wine \$250  
with wine \$?

## PASTA & RICE

Duo of linguini with garlic prawns bisque sauce \$44

Creamy risotto assorted green vegetables and mushroom cromesquis \$32

Cannelloni with chicken and wild mushroom \$36

*Azure* Signature - Lobster, spinach, herbs ravioli with creamy bisque foam  
Supplement HB/FB - \$10 \$55



## MAIN COURSE

Half board/Full board choose 1 item from main course

|  |      |
|--|------|
| Grilled catch of the day, baby calamari, quinoa fennel, Provençal vegetables and saffron jus                     | \$35 |
| Pan seared salmon, asparagus, mashed potato and tomato butter sauce (nf, gf)                                     | \$39 |
| Sautéed fillet of fluke, celery root, baby carrot, mousseline sauce<br>Supplement HB/FB - \$10                   | \$38 |
| Big bouillabaise soup (fish, mussel, prawns) with rouille sauce, garlic bread<br>Supplement HB/FB - \$20         | \$56 |
| Grilled Wagyu beef tenderloin with seared foie gras, gnocchi and truffle mushroom sauce<br>Supplement HB/FB \$45 | \$85 |
| Maldivian spices smoked baby chicken, chayote fricasse and spicy coconut sauce                                   | \$34 |
| Lamb saddle, thyme jus, roasted vegetables and potato dauphine   | \$44 |

\*\*Please allow longer preparation time for well-done meats



## 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 |

## SURF AND TURF

Combine 1 Meat & 1 Seafood  
\$115

Supplement HB/FB - \$55

|                              |                   |
|------------------------------|-------------------|
| VWagyu beef striploin        | Maldivian lobster |
| Grain Fed Angus Beef Rib Eye | Tiger Prawns      |
| Lamb Chop                    | Soft Shell Crab   |

\*\*\*Served with selection of vegetables, vanilla peppercorn sauce and hollandaise sauce

## GRILL IRORI FROM THE LAND

|  |       |
|--|-------|
| Angus Prime Rib Eye Steak - 330gm<br>Supplement HB/FB - \$ 15              | \$52  |
| Wagyu Striploin MS - 230gm<br>Supplement HB/FB - \$ 25                     | \$70  |
| Grain Fed Angus Beef Tomahawk - 1.3 kg for two<br>Supplement HB/FB - \$ 95 | \$140 |
| Australian Grass Fed Lamb Chop - 300gm<br>Supplement HB/FB - \$ 20         | \$58  |

\*\*please allow longer preparation time for well-done meats and Tomahawk steak

## FROM THE SEA

|   |               |
|---|---------------|
| Tiger Prawns - 400gm<br>Supplement HB/FB - \$ 20  | \$55          |
| Maldivian Lobster (cooking method grilled or thermidor)<br>Supplement HB/FB - \$8 per 100g  | \$15 per 100g |
| Whole Local Reef Fish Catch of the Day market availability (cooking method grilled, baked Mediterranean style or Thai style)<br>Supplement HB/FB -\$ 6 per 100g | \$11 per 100g |
| <i>Azure</i> Signature - Assorted Seafood (lobster, calamari, prawns, reef fish) for two<br>Supplement HB/FB - \$90   | \$135         |

## ORDER SOME SIDES

Supplement HB/FB as list price

|  |     |
|--|-----|
| Mash potato                              | \$7 |
| Wok vegetables                           | \$7 |
| French Fries                             | \$7 |
| Coconut, saffron and cashew basmati rice | \$7 |
| Chayote gratin                           | \$7 |
| Smoked paprika sautéed greens            | \$7 |

## SAUCES

Supplement HB/FB as list price

|                               |     |
|-------------------------------|-----|
| Vanilla & peppercorn sauce    | \$3 |
| Maldivian spiced jus          | \$3 |
| Citrus butter sauce           | \$3 |
| Creamy crustacean basil sauce | \$3 |
| Tomato Béarnaise              | \$3 |
| Truffle mushroom sauce        | \$5 |

All prices are in United States Dollars and exclusive of service charge and prevailing government taxes.  
Our team are ready to assist your selection if you have any allergies or food intolerances.  
(nf) – nut free | (gf) - gluten free | (df) – dairy free | (p) – contains pork | (v) - vegetarian | (a) - contains alcohol