

Guest on Half Board (HB) and Full Board (FB) package  
can choose one appetizer

## ENTRÉE

### TARTARE TRIO OF SALMON, TUNA & REEF FISH

29  
with arugula leaves and bread crisp

### CURED & SMOKERY

24  
Assorted cured and smoked fish, condiments and bread

Cured Local Snapper  
Maldivian Reef Fish Fillet Gravlax Style  
Smoked Salmon

## MIX IT - CEVICHE

(gf, df, nf)

Maldivian Tuna	19
Local Reef Fish	18
Salmon Fillet	22

Served with onion, garlic, lemon and orange  
Optional: Add Maldivian chili

## COLD BEGINNINGS

Australian Angus beef carpaccio, tuna  
mayonnaise, capers and rocket (nf, df) 29

*Azure* Signature  
Poached lobster medallion caviar and  
in house smoked fish, heart of palm  
and gribiche sauce (nf, df) 38  
HB & FB package supplement of USD 18

## SOUPS & SALADS

Bouillabaisse fish with rouille sauce and  
garlic bread 29

Chilled cauliflower cooler, mushroom and  
pickles (nf, gf) 17

Heirloom tomato salad with rocket leaves  
and tuna vindaye (df, nf, gf) 26

Smoked duck, foie gras, gésier confit, mesclun,  
raspberry dressing and bread crisp 42  
HB & FB package supplement of USD 22

## HOT BEGINNINGS

Pan seared scallops, purple potato  
and passion fruit Beurre Blanc (nf, gf, a) 38  
HB & FB package supplement of USD 16

Maldivian yellowfin tuna in nori  
crust and spiced coconut sauce (nf) 23

Pan seared foie gras with red fruits and polenta 38  
HB & FB package supplement of USD 20

## PASTA & RICE

Duo of linguini with garlic prawns and bisque sauce 60  
HB & FB package supplement of USD 30

Creamy risotto assorted green vegetables and  
mushroom crèmesquis 26

Cannelloni with chicken and mushroom 32

*Azure* Signature  
Lobster, spinach, herbs ravioli with creamy bisque foam 49  
HB & FB package supplement of USD 10

## MAINS

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the main course

Grilled catch of the day, baby calamari, quinoa,  
fennel, provençal vegetables and saffron olive oil jus 31

Pan seared salmon, asparagus, mashed potato and  
tomato butter sauce 35

Grilled beef tenderloin with pan seared foie gras,  
gnocchi, butterhead truffle mushroom sauce 56  
HB & FB package supplement of USD 25

Smoked baby chicken with Maldivian spices 31

Lambchop and confit, thyme jus,  
roasted vegetables and Pommes Dauphine 41

Bouillabaisse with fish, mussels, prawns and potato  
rouille sauce and garlic bread 45

# SPECIALS

## SURF & TURF

*Azure* Signature  
90

Wagyu beef striploin topped with  
Maldivian lobster, curry leaf and hollandaise sauce  
HB & FB package supplement of USD 50

## ASSORTED SEAFOOD PLATTER

135

Maldivian lobster, calamari, prawns and reef fish  
HB & FB package supplement of USD 90

## CHEF'S SIGNATURE

### 5-COURSE MENU

(Seasonal Products)

195

HB & FB package supplement of USD 150

## VEGGIE STARTERS

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the veggie starters

Ceviche of string bean and corn served with onion, garlic and lemon (optional Maldivian chili)	15
Rice paper roll with mushroom, glass noodles and Asian dressing (df)	15
Heart of palm salad, cucumber and exotic remoulade dressing (gf)	19

## VEGGIE MAIN COURSE

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the veggie main course

Saffron rice cake, garden young vegetables and salsa verde	25
Spaghetti with green asparagus, toasted almonds and goat cheese	28
Sautéed quinoa, assorted vegetables and garlic thyme sauce	25

## SWEETS

Guest on Half Board (HB) and Full Board (FB) package  
can choose one item from the sweets

<i>Azure</i> Signature Chocolate Bomb Valhrona chocolate mousse, orange custard, vanilla cream and molten chocolate (nf) HB & FB package supplement of USD 8	16
Texture of Lemon Lemon curd, jelly, biscuit and sorbet with kumquat hints (nf)	14
The Violet Blueberry custard, ganache, cream and homemade ice cream	15
Tropical Fruits Coconut pound cake, passion fruit cream, compressed mango with coconut mousse and pineapple sorbet	14

All prices are in United States Dollars and exclusive of service charge and prevailing government taxes.  
Please advise our team if you have any allergies or food intolerances. Our chefs will adjust the menu accordingly and propose alternative dishes.  
(nf) – nut free | (gf) - gluten free | (df) – dairy free | (p) – contains pork | (v) - vegetarian | (a) - contains alcohol