



À LA CARTE LUNCH MENU

TASTY SALADS

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

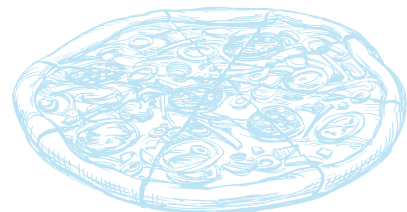


V - VEGETARIAN | N - NUTS | P - PORK | S - SPICY | GF - GLUTEN FREE

All prices are in United Dollars and exclusive of 10% 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.

WITH BREAD

LOBSTER CLUB SANDWICH (N) Basil pesto mayonnaise, tomato and lettuce	35
ANGUS BEEF BURGER Tomato relish and island salad served with French fries	24
BUTTER CHICKEN WRAP (N, S) Cucumber and 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 Topped with BBQ sauce	24
MALDIVIAN PIZZA (S) Tuna, green chili and “masmirus” fish sambal	23



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ONE DISH

REEF FISH SASHIMI With island lime seasoning	19
BEEF CARPACCIO Served with fragrant green papaya and extra virgin olive oil	21
TUNA STEAK Served with stir fried wok vegetables and peppercorn sauce (Our chef recommends the tuna steak to be cooked medium rare)	28
FISH & CHIPS Served 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 and prawns with tartar sauce, fresh herbs and slaw	34
WOK FRY PRAWNS (S, N) Served with rice stick noodles and tamarind Pad Thai sauce	32
REEF FISH FILLET (GF) Served with lime butter and seasonal local vegetables	26
CORN FED CHICKEN (N) Served with steamed rice and stir fried with ginger, spring onions and peanuts	26
YELLOW CURRY (S) A choice of chicken, beef, lamb, fish or prawns served with cumin rice chutney and papadum	34

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SWEET SENSATION

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

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